

Bouley



The Mohawk Building
STEEPED IN FOOD HISTORY

Pastry Chef
ALEX GRUNERT'S SWEET TOOTH

Fall's Fresh Bounty
TUBERS AND BEANS FROM THE FARM

AWARD-WINNING CHEESES

Plus: CHEF'S TABLE | RECIPES AND MORE



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Bûches de Noël

The 'Bûche' is by far the most traditional Christmas dessert in France.

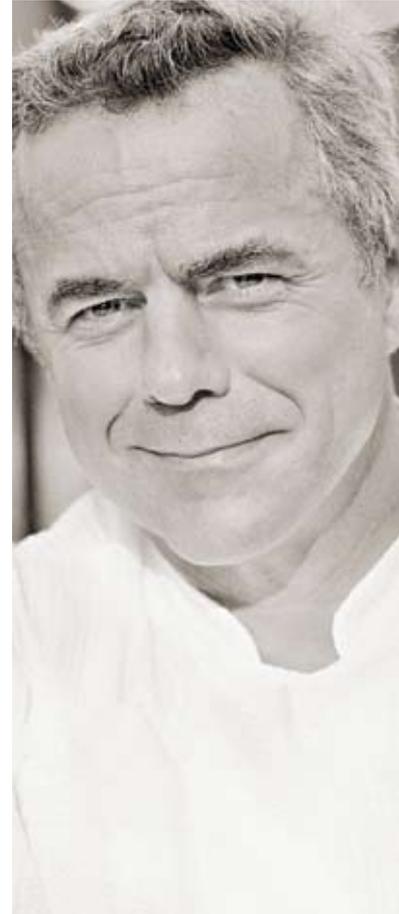


Dear friends,

Fall will be a great season of change for us. As the days shorten and anticipation of the holidays grows, we continue to stay hard at work to complete renovations and relocations of the Bouley restaurants. In this issue, learn a little about the rich history of the Mohawk building from the ground up, and how the essence of the dishes created inside the kitchens will reflect the complexities and spirit of the neighborhood setting.

With the arrival of fall, our culinary world is filled with the pleasant scents of the season's harvest. Greenmarket farmer and fresh-produce pioneer Rick Bishop explores autumn's bounty and provides simple instructions on how to keep produce fresher, longer. Our pastry chef, Alex Grunert, guides you through his world of strudels and sweet-endings while our bartenders tempt you with original cocktail concoctions. Learn more about some of our purveyors who bring us their passion for food from around the world. And as Thanksgiving looms, we provide tantalizing alternatives to alleviate the pressures of cooking at home with a precooked menu that comes from the heart of the Bouley kitchens.

So welcome to this wonderful season of change, from the cooling temperatures and colored leaves to the moves at Bouley, and enjoy good food in good company.



Sincerely,

David Bouley

Alex Grunert: Sweet Success

Born and raised in Vienna, Austria, Alex Grunert joined the Bouley staff as a pastry line chef in 2000, and quickly ascended the ranks. He took over pastry duties at both Bouley and Danube three years later, and has since been named Executive Pastry Chef of Bouley Bakery and oversees the Upstairs restaurant. A full plate for Alex, who made his choice to enter the culinary world at a young age.



“Pastry-making is both an art and a science. You have to be exact and artistic. However, the bottom line is, it has to taste good!”

What led you into the kitchen? My first experience cooking was at the Intercontinental Hotel in Vienna. Both of my grandmothers were great bakers and from the age of three, I was always in the kitchen helping out. They would take me berry and mushroom-picking in the forest. When I was 14, my mother asked me very seriously what I wanted to do with my future. I had no idea—all I knew was that I liked to cook, and so she made a list of the best hotel restaurants in Vienna at the time. I chose the Intercontinental where I studied and worked in the kitchen for three years. My passion was working with desserts and the turning point came when, after much persistence, the Pastry Chef finally accepted me on his team. There’s been no turning back.

What was the appeal of pastry-making? The degree of freedom it allows you. In the kitchen, you follow the chef very closely. On the pastry side, you can be different and assert your individuality by adding personal touches to the dishes.

How did you end up in New York City? After eight years at the Intercontinental, and then another two at Oberlää (a very well-known pastry shop in Vienna), a good friend mentioned a job opening at the German Embassy in New York in the pastry kitchen. My English was not so great, but I decided to give it a try anyway. Six months later, Danube opened and it was written up in every magazine and newspaper in town. I went down to the restaurant, knocked on the door, met the chef de cuisine, and got an introduction to Mr. Bouley. The next thing I knew, I was working at Danube!

With your Austrian background, was pastry-making at Danube a natural fit? Yes and no. By nature of my roots, I wanted to give my guests a real taste of Austria but traditional desserts are heavy and hard to finish after a big meal. It was very frustrating. I got headaches and gray hair! Finally I started to watch the diners and how they approached my desserts. I would sit down myself and eat, and slowly I started to understand. I had to make a deal with myself: banish the heavier items from the menu and make lighter dishes, a little smaller and more attractive. These are sexy restaurants—the food has to fit. I still incorporate traditional desserts into the menu but I change up the ingredients.

Considering the exactness of the process, do you regard pastry-making an art or a science? Both—you have to be exact and artistic. However, the bottom line is, it has to taste good. So a beautifully sculptured plate that is lacking in flavor is a big loss. I’m not an architect, I’m a chef.

Where do you draw your inspiration for new creations? From everywhere and everything; I’m continually thinking about new recipes. I get inspired reading books—not even cookbooks—just regular books that talk about food. I read a German book recently based on the 1400s. In it, they were grilling a chicken and making desserts with basic ingredients. It got me thinking. I also love to talk to the guests about the food; I often come into the dining room to chat with diners—people give me inspiration. Also, walking by a



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SWEET TOOTH:

FAVORITE DESSERT TECHNIQUE:

Making ice-cream!
There are endless ingredients to use with ice-cream as a base.

NEW FLAVORS/ INGREDIENTS YOU HAVE BEEN EXPERIMENTING WITH LATELY:

I'm very into spices right now—peppers, etc.

FAVORITE CHILDHOOD DESSERT:

Crepes with apricot jam and Nutella! I make it sometimes at home for myself!

FAVORITE DESSERT AT DANUBE:

I'm a big strudel fan—I like all kinds but my favorite is apple strudel. We make a great apricot one too.

FAVORITE DESSERT AT BOULEY:

In the summer we serve a strawberry soup, made with fresh strawberries, served with a quark cheese sorbet. I like it best when the sorbet has melted a little bit!

PERSONAL FAVORITE CUISINE:

Asian—I like to influence my creations with Asian ingredients.

FAVORITE CHOCOLATE:

Milka. It's an Austrian special milk chocolate. You can find it at Garden of Eden.

store or past one of the countless little gardens in the East Village where I live. I might see a tomato plant with a mint plant next to it and the wheels just start turning...

How do you source new ingredients? I go to the Greenmarket at Union Square three times a week—Wednesdays, Fridays and Saturdays. I search online all the time for new items. I talk to the purveyors—I bother them in fact, asking about what's new. I often request particular types of fruits. I was fortunate to find a farmer last year who brought me elderberries. I bought as much of it as I could take!

Who are some of your favorite pastry chefs in New York? There are three in the city: I think Johnny Iuzzini (Jean George) is very talented; Pichet Ong (P*ong) has helped me in a lot of ways; and Sam Mason (formally of WD40) does some very interesting work. I never actually met Sam but I like what he is doing.

Do you ever wish desserts were served first? Yes, all the time! I also wish the kitchen didn't send out so many courses so guests could finish their desserts! Unfinished food makes me question myself all the time. I guess my philosophy is that sometimes the best things are left for last!



The Danube Cocktail

When General Manager Walter Kranjc set out to create a signature cocktail for Danube, he not only wanted it to complement the cuisine but also reflect the Austrian influence of the restaurant. *"It only seemed natural to use elderflowers, which are so popular in Austria, in combination with an Austrian sparkling wine or champagne."* The result is Danube's version of a traditional 'Bellini'—a cocktail full of light, life and a subtle nod to its Austrian-inspired surroundings.



Elderflowers are found on large shrubs and are used in a variety of ways. Both flowers and berries can be made into a wine and a brandy, and are a key ingredient in 'sambuca'. Besides syrup, the flowers can be brewed to make an herbal tea that is believed to be a remedy for colds and fever.

Ingredients:

Elderflower syrup

(Kranjc recommends D'Arbo, an Austrian brand available at Dean & DeLuca, Balducci's and other fine food stores)

Elderflower purée

(see chef's secret recipe below)

Austrian sparkling wine

(Danube uses a Cuvée Klimt Schlumberger. Kranjc also suggests the Bruntlmayer Brut 2004)

Ice

Champagne glass

Directions:

Fill a shaker with ice.

Pour 2 oz of either a combination of the elderflower syrup and purée, or of the elderflower syrup alone (adjust measurements slightly to taste as needed).

Add sparkling wine and mix well (this ensures a nice little head on the cocktail).

Strain into Champagne glass.



ELDERFLOWER PURÉE

Ingredients:

- 2000 g elderflower syrup
- 3000 g sparkling water
- 1400 g moscato d'asti (prosecco) or Champagne
- 200 g orange juice
- 200 g lemon juice
- 74 g gelatin sheets

Directions:

bloom gelatin sheets in cold water

measure everything else together, dissolve gelatin sheets with some elderflower liquid

temper with some cold elderflower liquid before you mix together

store in quart container refrigerated

Bouley in the Mohawk Building

Food+Neighborhood+History+Architecture=The Good Life

Cities are places where the most diverse ingredients can blend into a rich and civilized life. Business and culture, work and leisure, the familiar and the exotic, history and the passing moment – these are the components of the urban experience. And they all come together in the enjoyment of great food and drink. Few cities can equal New York in this respect, and few neighborhoods can equal Tribeca. The neighborhood possesses a wealth of architecture, a distinctive sense of place and a distinguished past history as home to Washington Market, the center of New York's food industry during much of the 19th and 20th centuries. All of this makes Tribeca one of the city's most unforgettable landmark districts.

Tribeca's contemporary role in the New York food world is every bit as exciting as its historic one, and the work of Chef David Bouley is, literally, right at its center. Duane Street between West Broadway and Hudson Street has gradually developed into something of a Bouley District. Bouley Restaurant, Upstairs and the Bouley Bakery face each other across Duane at West Broadway. Danube anchors the southern corner of Hudson and Duane. Soon, the Mohawk Building at the northern corner will be home to the new Bouley Restaurant. Then, an expanded bakery and market will move to the current restaurant space. All of this will complete a four-corner geography which, together with the nearby Test Kitchen, will embody David's wide-ranging creative vision of food and its central place in a healthy, well-lived life.

Designed in the late 19th century by architects Babcock & Morgan and restored at the turn of the 21st century by architect-developer Joseph Pell Lombardi, the 1892 Romanesque Revival-style Mohawk Building has a history based on food. While its popular name comes from the most recent occupant, Mohawk Electric, the building was actually constructed for wholesale grocers Wood & Selick during the height of Tribeca's Washington Market years. From the 1890s to the 1950s, the firm processed and sold spices, nuts, syrups, dried fruits and other ingredients used in

baking, confectionery and ice-cream making. The new restaurant's kitchen will be in the 1843 Greek Revival-style building next door, most recently home to another venerable food-related concern, the Petrosino Fish Company.

In creating the new Bouley Restaurant, David is sensitive to these echoes of the neighborhood's food history, and to his own food heritage as well. Every Bouley dish is a complex layering of flavors, textures, ingredients and associations. In the same spirit, the new restaurant in the Mohawk Building will bring together a range of spaces, materials, artifacts and architectural references, all connected in one way or another with the chef's ideas and memories of food.

Behind the Mohawk Building's brick and brownstone facades, the new restaurant will feature vaulted ceilings at once recalling medieval France, David's family heritage, and the original 1990s Bouley, which was just across the street facing Duane Park. The restaurant's woodwork, decoration and furnishings – many of them antiques which David has been collecting for years – will carry on the French theme with a distinctive Bouley touch. The first-floor spaces will be united by an expanse of 16th century French stone flooring with a gentle patina which only centuries of use and care can produce. Within the original stone foundation walls and below the sidewalks of granite, iron and glass, the basement spaces will be private dining rooms in the spirit of European cellars where wine, oil, meats and vegetables – the fundamentals of traditional cooking – were stored and processed.

Tribeca's streets are the backdrop for a vibrant confluence of past and present. Its superb historic buildings contain both deep memories of yesterday's food industry, and one of today's most exciting culinary scenes. The Bouley Restaurant in the Mohawk Building will be a landmark which brings together these two dimensions of Tribeca's character, infused with David Bouley's distinctive vision of food and city life.

William Higgins is a principal in Higgins Quasebarth & Partners LLC, historic preservation consultants in New York City.

RECREATING THE URBAN LANDMARK

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Tribeca's streets are the backdrop for a vibrant confluence of past and present.

Market Fresh

Quality ingredients from Rick Bishop, Mountain Sweet Berry Farms

Rick Bishop has worked closely with David Bouley for 20 years, growing specific produce on and around his 35-acre farm in Roscoe, NY, for the chef's creative approach to cuisine. The secrets to Rick Bishop's success: dedication to his craft, knowledge (he studied soil science at Cornell University) and passion for the produce.

A forerunner in the New York fresh produce revolution, Rick selects his favorite seasonal vegetables:



CROSNES:

This is a little French tuber that actually looks like a tiny Michelin man! David originally brought me some back from France about 15 years ago to plant. They thrive on aged, mature compost and yield a big September/October/November crop. A member of the mint family, they are about 1-2 inches in length and are delicious! They can be used as a crunchy little garnish on a plate, pickled, or even served warm in butter. They really act as a texture accent on a dish. Crosnes will keep for 2 months refrigerated—they are very durable, like little baby carrots.



FINGERLING POTATOES:

In the fall, the potato harvest is in full swing. David tries to get quantity commitments on our larger fingerlings as early as July for his pomme purees! His favorite is the La Ratte. We grow them along the sandy banks of the Beaverkill River, which is optimal soil for potatoes because the sandy qualities prohibit diseases and allow for proper drainage.

We cellar them with the soil still on them (to maximize flavor), washing them right before we sell them.

Always store potatoes in a cool dark place; light is the enemy because it makes them a little astringent.



WILD WATERCRESS:

Rule of thumb: months with R's in them are good for watercress; much like oysters, they prefer cooler weather. They grow in cold spring water. There are a lot of old abandoned homesteads around our farm that have springs. Back in the day, settlers originally planted the watercress in these springs and it still grows there today. We pick it the day before market so it's really fresh and crispy. It is best used within 2-3 days.



SHELL BEANS (FLAGEOLET, CANNELLINI AND BORLOTTO):

We have a very nice planting of these three shell beans, (all heirloom varieties) that really shine in the month of September. Once again, they like it down along the side of the river, in the beautiful bottom river gravel. We add mulch to keep them cleaner and mineral powders into the ground for flavor. The flageolets, in particular, are exceptional.

TRI-STAR STRAWBERRIES:

Tri-star strawberries span three seasons and in autumn they take on a very unique fall flavor. As the weather gets cooler, they get crunchier, firmer and pointier. They almost have an apple-crispness to them—it's like eating an entirely different berry even though it came from the same plant! They ripen slowly and get really sweet. No storage tip here because they disappear so fast when around!



SKYR's delight

Like many entrepreneurs, Siggi Hilmarsson created a company to fill a void; in his case, a craving for a comfort food from his childhood in Iceland.



Skyr (phonetically pronounced skeer) is a fat-free, yogurt-based product that dates as far back as the Viking era. “In the olden times, making skyr was a way to maximize yield from milk,” explains Siggi. “Farmers used the fat to make butter, the skim to make yogurt, and the drained water or ‘whey’ to pickle various foods.”

Today, skyr in Iceland is made exclusively from cow’s milk and can be found in every supermarket. “My father’s generation ate it as a dessert, adding cream back in and a little sugar on top. Most people regard it as a quick snack, after a workout, say, because it’s packed with high-end proteins.”

While feeling homesick one Christmas in New York, where he had come to complete graduate school, Siggi decided to try his hand at making skyr from scratch. While his great-grandmother was renowned for her yogurt, Siggi’s inspiration came from an entirely different source: “My mother sent me an article from a library in Reykjavik from the 1960s about a woman who had researched skyr recipes from the turn of the 20th century. I used the information as the basis for my first experiments.”

The result, coupled with a genuine interest in healthful eating, sparked incentive to take his passion one step further. “I never intended to enter the food industry this way but I have always been into cooking and eating healthy. And I really

like yogurt—only I find American yogurt to be way too sweet and full of gelatin and starch stabilizers that just don’t feel right on the tongue.”

Encouraged by friends, Siggi started to look for more professional ways to make his hand-crafted product. “A key ingredient in the yogurt-making process is heat—heat activates the cultures—but it’s hard to regulate unless you have very good equipment.” He happened upon a co-operative that assists young food entrepreneurs (a joint venture between the University of Vermont and Cornell University), which connected him to an affiliated school that had an on-premise dairy plant. “For a nominal fee you could bring your own product there to perfect your recipe on a larger scale.” Armed with a product he was proud of and a passion to create a business out of it, Siggi began to get nibbles from New York vendors interested in selling his product.

Teaming up with farmers in upstate New York who had unused space in a small dairy, Siggi built a little alcove to house his skyr-making equipment. He buys all his milk from local farmers based on two criteria: that it comes from grass-fed and hormone-free cows. As his business grows, Siggi has turned his sights on creating even more healthful products. “I like working with dairy products so I’m definitely exploring ideas in the same field with similar attributes: artisanal approaches for balanced eating.”

You can find Siggi’s Skyr at Bouley Bakery & Market. For more information, contact him at 646 226-1285.

Adding flavor:

“I’m a pretty adventurous eater and I like a little edge to my food. Having spent time in Europe, a summer in Japan and now living on the border of Tribeca and Chinatown, I think I bring a distinctive international flair to this very traditional product. I personally like to add fruit and a little Agave sweetener to my yogurts.

Plain: A basic necessity. As a kid, I ate skyr plain with a little brown sugar on top.

Blueberry: My other childhood favorite—I wanted to make one with real fruit, no sugar added.

Orange-Ginger: What can I say; I’m smitten with ginger and orange goes so well with it.

Pear Mint: I love everything pear. I added the mint because I felt it needed something a little special.

Pomegranate Passion:

I have a lot of requests for pomegranate and personally, I’m very enthusiastic about passionfruit.

The Appellation Of An Oyster

These days, the methods for growing and harvesting oysters come close to that of making a great wine, so to speak. The recipe for producing great shellfish has become part art, part science, with a good salt-water splash of Mother Nature. The comparisons to wine only begin with cultivation. To the pleasure and delight of our palates, oysters have become a more refined and defined commodity.



There's even use of a new word: "merroir" (of the sea), derivative from the French term "terroir" (of the earth), which denotes the geographical location of a vine. Each oyster's unique flavor profile is a combination of genetics (species and size) and location. Even more, the same species of oyster can vary dramatically in flavor from bay to bay, much like wine that comes from the same grape in two different vineyards. They all look slightly different with respect to fluting, shape, shell and color, and each picks up specific essences from the estuaries it was grown in. Variables include temperature and salinity of the water, and the abundance and type of flora and minerals they ingest.

So if there is a Château Petrus of the shellfish industry, some would say it is Taylor Shellfish Farms, based in Washington. Harvesting heritage counts and that puts Taylor Shellfish Farms a good century ahead of most, with over 100 years' worth of experience cultivating and collecting oysters. At the turn of the 20th century, founder J. Y. Waldrip traded searching for gold in the Great Northwest for farming jewels of the sea: shellfish. In the 1920s, over-harvesting

and pollution forced Northwest farmers to start raising their own oysters. The Taylors experimented with species from other parts of the country, the world even, cultivating them until they started to propagate. Replenishing the once-depleted oyster beds, Taylor Shellfish Farms was not only a precursor to sustainable farming but expandable farming too.

Today, Taylor Shellfish Farms grows more species of oysters commercially from hatchery-produced seed than any other company in the country. They own close to 10,000 acres of tidelands dotted up and down the Washington state coastline, concentrated heavily in Puget Sound—where they cultivate half the production for that area.

Like any great cellar master, a shellfish farmer leaves little to chance. That's the case with Taylor Shellfish Farms' president, Jeff Pearson, who has it down to a science, from "seed" (oyster larvae) to full-fledged triploid (sexless oyster). In their hi-tech hatcheries, they simulate the optimal growing environment for the larvae, graduating them to floating nurseries where they feast on organic micro-algae until they are

1/2 inch to an inch in size. Then they are seeded high in tidelands where they can fatten up without fear of predators. One summer later, when the shells have hardened, the muscles are strong, and the oysters have some size, they are finally transferred to the beds that they will grow out on. The result is an oyster that has weathered 2-3 growing seasons in peak conditions—and you can really taste sublime nuances of its watery residence. "Having our own hatcheries and tidelands give us better control of the product we choose to grow as well as the quality and volume we can maintain."

What's most important to Jeff Pearson is that the consumer gets a consistent, fresh and delectable product. So the next time you feast on oysters, take a moment to digest the unique watery path that brought it to you.

For more information please contact:

Nellie@wtseafoodusa.com

or visit www.taylorshellfish.com

OYSTER WINES:

A narrow band of wine styles and characteristics work well with oysters: a vibrant combination of sweetness (glycogen), minerals and the sea. Taylor Shellfish Farms holds an annual wine competition to find the best wines to consume with oysters. Here is a list of 2007 winners and characteristic tips.

Brassfield Estate Winery `05 Sauvignon Blanc - CA

Dry Creek Vineyard `05 Sonoma County Fume Blanc - CA

Dry Creek Vineyard `06 Dry Chenin Blanc - CA

Geyser Peak Winery `06 Sauvignon Blanc - CA

Hall `06 Sauvignon Blanc - CA

Kenwood Vineyards `06 Sauvignon Blanc - CA

King Estate Winery `05 Signature Pinot Gris - OR

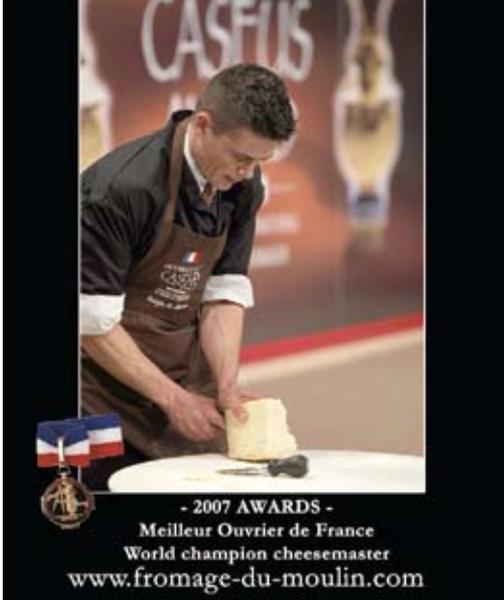
Martin & Weyrich Winery `06 Unwooded Chardonnay - CA

Sweet Cheeks Winery `06 Pinot Gris - OR

Willamette Valley Vineyards `06 Pinot Gris - OR

DO LOOK FOR A WINE THAT IS: crisp and clean and steely with a good backbone of acid and a citric or mineral undercurrent. Drink it cold or at the same temperature as the oyster. It should have a dry, clean slicing finish that makes you want to eat more oysters.

DON'T CHOSE A WINE THAT: gets in the way of the next oyster; nothing too fancy or complicated. Avoid big, buttery, oaky Chardonnays or vanilla and butter notes. And stay away from wine with residual sugar.



by Gabriel Asher

The Artist Cheesemaker

Rodolphe Le Meunier's winning combination of creativity and passion puts him on par with world-class chefs.

Fresh from winning the 2007 World Championship of Cheese-makers and Best Craftsman of France, 31-year-old Rodolphe Le Meunier took a circuitous route to get to where he is today. After attending a technical college where he studied agro-food sales, Le Meunier had a change of heart. The art of cheese-making was calling his name.

Perhaps it all came down to not being able to deny his roots: Le Meunier's grandmother raised goats and his grandparents produced Sainte Maure goat cheese and *crottins*, among other varieties. His father was an accomplished cheese-maker who had built aging cellars inside an old glove factory 20 years earlier, and taught his son the family trade. But what was most compelling to Le Meunier was the nobleness of the product. If his father had been making camembert industrially instead of buying fresh cheeses and painstakingly aging them before selling them again, that 'tug' to master the cheese-making process would not have been there.

Le Meunier and his sister bought the family business: seven aging cellars (totaling 3,600 square feet) located in La Croix-en-Touraine, with the intention of focusing on the gourmet market and taking the art of cheese-making to an entirely different level. Before long, they went from offering just goat cheese to over 400 different varieties, making their selections from passionate producers likewise dedicated to their craft. The cheeses are then brought to the 'ultra-modern' cellars where they are closely monitored as they are slowly aged;

temperature, humidity and other parameters are regulated like clockwork.

The secret to maturing and aging cheese lies in the bacteriological evolutions that change the base product and add all-important flavor and scent characteristics. There is a certain amount of chemistry, biology and alchemy involved. To these factors, Le Meunier adds his artist eye; it's not just about offering a good piece of cheese, it's also about making it beautiful and desirable.



These are Rodolphe's selections for the perfect cheese 'plateau' for the fall:

Les Comtés d'Alpages : cow's milk

Made with summer milk, it has fruity and lengthy tastes on the palate.

Sainte Maure de Touraine : goat's milk

A creamy cheese with delicate hints of hazelnut.

Bleu de Laqueuille : cow's milk

A blue cheese with woody fall flavors.

Tome Fermière des Pyrénées : goat's milk

A sweet taste of mountain pastures and a melting texture like foie gras.

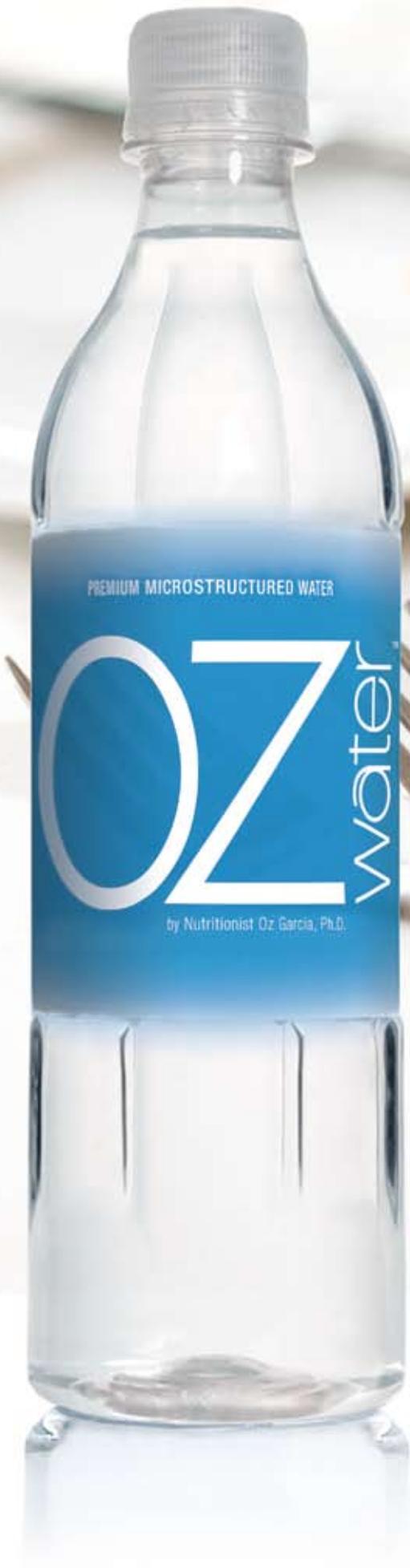
Brin d'Amour : sheep's milk

Soft, herbaceous and floral, its mild earthy flavor becomes sharper with age.

Les Coulommiers : cow's milk

A 'little Brie' with delicate flavors of sweet almonds.





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Lay all holiday preparation anxieties to rest: David Bouley is happy to cook your Thanksgiving feast to perfection. Not as far-fetched as it sounds; Bouley Bakery & Market has been offering pre-cooked turkey dinners, complete with stuffing and gravy choices, for a few years now, and their popularity keeps growing.

Chef's table: Thanksgiving

"It's pretty incredible," notes Maria Roemer, Manager of Bouley Bakery & Market, *"customers come in steadily all week long to pick up orders."* Bouley Thanksgiving meals are enjoyed not only at home in New York but at holiday destinations elsewhere. *"It's not uncommon for someone to dash in, their car parked across the street packed up with kids and luggage, with the engine still running."* And even after the holiday is over, patrons pick up dishes to serve for relatives who came late to visit. *"There is a lot of repeat business; the Bouley Thanksgiving is becoming a new tradition, especially in this neighborhood."*

And why not? There is no concern that the dinner will be less than perfect. The turkey is prepared exquisitely, baked overnight in a Spanish brick oven. (Uncooked turkeys are also available with detailed cooking instructions.) The sides available are a mix of traditional fare and Bouley favorites pulled from the restaurants' menus, such as the zucchini mint purée.

Thanksgiving starts early in the kitchen at Bouley, two months early to be exact. Preparations are set in motion: purveyors are contacted for the freshest ingredients, and an order for the turkeys is placed. The menu is deliberated over and decided upon (while the foundation stays the same, specials vary each year) and a design team prepares posters to herald the event. At least a week before Thanksgiving, the kitchen is bustling with activity. All orders have to be received a minimum of 72 hours in advance.

While in a city like New York, it's not unusual for people to eat out on Thanksgiving, Bouley is honored to play a role in this time-treasured family tradition in so many households. *"We are always so surprised at how successful this has become and appreciate that our customers trust us to bring them their Thanksgiving meal. This year, we continue to pay even more attention to detail and organization in hopes to continue to making this event run as smoothly as possible for everyone involved,"* says Roemer.



Bouley Thanksgiving Menu

STARTERS

Lobster Bisque
Wild Mushroom Purée
Seasonal Squash Soup

ENTREES

Roast Turkey
Whole Roast Duck
with Lavender Honey
Roast Goose
Wild Salmon Gravlax
Lobster with Red Wine
Sauce & Rosemary
Apple Purée

SIDES

Turkey Gravy
Tarragon Turkey Gravy
Wild Mushroom Stuffing
Chestnut Stuffing
Wild Rice Stuffing
Cranberry Relish
Grilled Autumn Vegetables
Steamed Asparagus
Roasted Brussels Sprouts
Roast Spaghetti Squash
Butternut Squash Purée
Potato Purée
Zucchini Mint Purée
Rosemary Apple Purée
Wild Rice with Vanilla
Glazed Turnips
String Bean &
Walnut Salad

BAKERY

Cornbread
Apple Pie
Pumpkin Pie
Pecan Pie
Cheesecake
Pumpkin & Quark
Cheesecake

Chestnut Stuffing with Quince Purée and Brin d'Amour Cheese



- 1 lb Canned/Frozen/
Fresh Chestnuts
- 2 tbs Butter
- 1 tbs Chopped Thyme
- 1 tsp Brown Sugar
- 1 Bay Leaf
- 1 Fennel, fine dice
- 3 Stalks of Celery,
fine dice
- 4 Shallots, fine dice
- 1 Kohlrabi, fine dice
- 2 qt Croutons, or any dried
bread of your liking
- 2 oz Quince Purée
- 2 oz Brin d'Amour Cheese
- 2 oz Pine Nuts, sautéed
lightly

1. Sauté shallots, celery, kohlrabi and fennel until soft. Reserve.
2. Bake chestnuts with the butter, chopped thyme, brown sugar, and bay leaf for ten minutes. Add to sautéed vegetables.
3. Add chestnut and vegetable mixture to bread crumbs with quince purée, Brin d'Amour cheese and pine nuts. Mix thoroughly and bake either inside turkey or in baking dish for 1 hour at 375°F.

OPTION 1:
Dried or fresh figs can also be added.

OPTION 2:
Bring 2 cups of cold olive oil and a few ounces of your favorite mushrooms to a boil in a saucepan. Boil slowly for a minute, then allow the oil to cool. Drain the oil and reserve for future use. Use the mushrooms in the stuffing.

NOTE:
If you are baking this in a dish and not inside a turkey, add two eggs and ¼ cup of heavy cream.

Wild Rice With Vanilla Glazed Turnips



- 6 oz Rice
- 1 lb Baby Turnips, or large
turnips cut into eighths
- 1 tbs Olive Oil
- 1 tbs Butter
- 2 Vanilla Beans
- 2 cups Chicken Stock (or
Vegetable Stock or Water)
- Salt and freshly ground
Black Pepper
- 1 tbs Freshly Chopped Herbs:
Tarragon, Parsley or Basil

OPTIONAL: Almond or Pistachio Oil

1. Cook rice on low heat until tender. Reserve.
2. Peel turnips and sauté in olive oil and butter until softened slightly.
3. Boil the chicken stock (or vegetable stock or water) and add the turnips and vanilla beans. Simmer until turnips are soft and 70-80% of the liquid has been reduced.
4. Add the turnips and juices to the rice, season with salt and freshly ground black pepper and add the fresh herbs. Add the nut oil if using.



Apple Strudel

STRUDEL DOUGH:

8 3/4 cups all-purpose flour
7/8 cup oil
1 tbs salt
6 eggs
3 3/4 cups warm water

1. mix everything together.
2. cut in to 6 pieces, form balls.
3. spread oil on them, let rest for 1 hour in a warm place.

TOASTED BREAD CRUMBS

5 1/2 tbs butter
3/4 cup bread crumbs
2 tbs sugar
2 tsp vanilla sugar

1. melt butter.
2. add bread crumbs, sugar and vanilla sugar.
3. roast until sugar begins to caramelize and bread crumbs start to smell aromatic. Be careful, they burn easily.

STRUDEL FILLING:

3/4 cup toasted bread crumbs
13 cups apples, peeled, cored and sliced
3/4 cup chopped walnuts
1 cup sugar
2 tsp cinnamon
1/2 cup rum raisins

1. mix all ingredients together.
2. stretch strudel dough, spread with butter.
3. spread the filling, roll it, put on sheet pans.
4. spread with butter.
5. bake at 400°F for 30 min.

HAUTE NOTES FROM THE PUBLISHER

Haute Notes is about the discovery of all things innovative and exciting in food and wine, art and design, and style and travel.



10 Cane Rum Ginger Smash

INGREDIENTS:

- 1 1/2 oz 10 Cane rum
- 3/4 oz Luxardo maraschino liqueur
- 3/4 oz Berentzen apple liqueur
- 1/2 oz fresh-squeezed lime juice
- 2 matchbox-sized pieces of fresh pineapple
- 2 long, thin slices of fresh ginger root
- 1 tsp bar sugar
- garnish: pineapple leaf

DIRECTIONS:

Muddle pineapple, ginger and sugar in the bottom of a mixing glass until they turn into a consistent paste. Add the rest of the ingredients and fill the mixing glass halfway with ice. Shake briefly and pour unstrained into a rocks or old-fashioned glass.

Garnish with a pineapple leaf.



SMEG

It's not hard to fall for these sleekly designed, 50s-style "retro" refrigerators with dreamy curved corners and a palate of colors that add just the right splash to any kitchen (pastel blue or lime green, anyone?) Finally this Italian company (name formed from the initials of their metal enameling factory in Reggio Emilia, Italy) is stateside. We've been waiting on these after spotting them in European magazines over the past few years...

www.smegusa.com



La Tourangelle Roasted Walnut Oil

La Tourangelle brings its products — and a new mill — stateside. The 150-year old French artisan oil-mill that continues to produce uniquely flavored nut oils in time-honored tradition, now has a sister-mill based in California, complete with custom fabricating century-old equipment and a French oil roasting master to train the staff. The result: new offerings from nuts picked on neighboring orchards, sun-dried and hand-roasted before cold-pressed and light-filtered. For fall, we love the roasted walnut oil. This highly versatile oil pairs with just about everything—from salads to grilled meats—or just on its own with bread!

www.latourangelle.com

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