

PREMIER ISSUE  
SPRING 2007

# Bouley

## Bouley On The Move

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EXPERIMENTATION IS ON THE TABLE

## A Main Ingredient : Nutrition

TEAMING UP WITH OZ GARCIA

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## BOULEY ON THE MOVE

Since the original Bouley restaurant opened in 1987, there has been a constant evolution. The latest news involves the recent acquisition of space in the Mohawk Atelier building, located at 161 Duane Street, across the street from Danube. This enables us to relocate Bouley restaurant into a space more reminiscent of the original restaurant. We will have more room to work, a large wine cellar for guests to visit downstairs, a dining room with a wood-burning fireplace, and private banquet facilities. The kitchen will feature a level of hygiene beyond code and state-of-the-art equipment. Facing the Park, it will exude serenity with southern light filtering through...

BOULEY BAKERY AND MARKET will move into the vacated space in a significantly extended form. The White room will become a complementing wine bar at night offering casual fare prepared on a wood-burning grill. The Red room, which at 2,500 square feet is ten times the size of Bouley Bakery as it stands now, will house the bakery, a patisserie, and the market—offering a wide selection of fish, meat, fresh organic produce, and products imported from Spain, France and Italy. We will also offer a choice selection of Japanese products such as soy sauce with living bacteria that has to be kept refrigerated, miso and a variety of other specialty items. Through our cooking classes I often find our customers have a hard time sourcing top-of-the-line ingredients. Now they won't have to worry.

THE UPSTAIRS RESTAURANT, with its open kitchen and sushi bar, will expand to occupy the ground floor as well. Complete with a sidewalk café, the entire 130 West Broadway building will be available to serve breakfast, lunch and dinner.

Dear friends,

There have been a number of recent advances in our part of the culinary world and so it seemed fitting to find a way to share this information with you in a format that also provides useful and practical insights into everything we do. Many of you have expressed a healthy interest in learning about what we have to offer as well as what may come next. This magazine is the connection of all our moving parts.

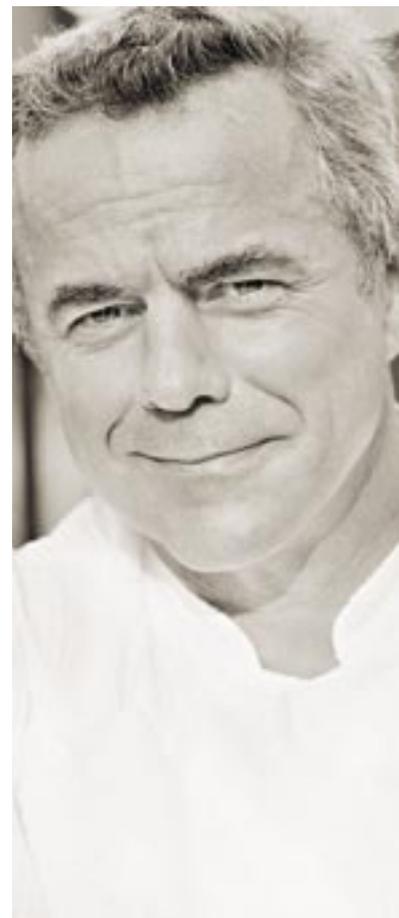
And on the topic of moving, there's a lot of that going on. The acquisition of new space for Bouley restaurant will now allow for expansion within several of our other properties.

We also want to give you an in-depth look into the latest projects we are actively exploring in our Test Kitchen where we also offer a wide-ranging program of cooking demonstrations. We are excited about working with new contributors such as renowned nutritionist Oz Garcia who will highlight national food trends regularly in our magazine. And finally, we want to give you cooking tips, recipes and ideas on how Bouley can extend itself naturally into your home through our home-meal replacement program and comprehensive product and produce lines.

So welcome to our new publication. We look forward to your suggestions and questions as we build upon an engaging and beneficial relationship with you, our valued clientele. We hope you will all be joining us for hearty, healthy and satisfying dining experiences ahead.

Sincerely,

David Bouley



# Putting Bouley To The Test

It's one big experiment in motion; each test sets off a tiny tremor that reverberates throughout the entire Bouley complex. A chain reaction, much like the current movement of Bouley spaces...

**Test Kitchen provides a space for guests to learn from the masters: the art of product selection, preparation and presentation...**

David Bouley has created a unique state-of-the-art environment dedicated to researching and developing new culinary ideas that, in essence, 'inform' the work being performed in all of his restaurants and market spaces. The advances Chef Bouley makes in his gastronomic explorations can be experienced very quickly

by patrons in either the restaurants or in the comfort of one's own home through his forthcoming program of home-meal replacements.

**Talk about multi-tasking:** Test Kitchen does it all. It provides professional-grade space for





other restaurants—handling everything from dish-design to staff-training. On an in-house needs basis, it allows cooking techniques to be tested and refined with an eye to augmenting Bouley menus across the board. And, of course, as a learning center, the Test Kitchen provides a space for guests to learn from the masters: the art of product selection, preparation and presentation through a comprehensive series of demonstration classes.

The Test Kitchen constantly plays host to chefs the world over who come to experiment, teach and create in David's kitchen. *"We just did a whole week of new pastries and petit fours under the guidance of this very creative French pastry chef*

**Kitchen staff from all of David's restaurants have access to the library filled with culinary publications, cook books and reference materials, as well as databases and other forms of support.**



**The Test Kitchen along with the restaurant kitchens are designed to combine optimum efficiency with state-of-the-art cooking equipment and techniques, including induction and vacuum cooking.**

David Bouley hosts a variety of international visitors, such as Yoshiki Tsuji who has visited with teams of chefs from the esteemed Tsuji Culinary Institute to work with Bouley staff to create new dishes and adapt techniques in Japanese cuisine for use in this environment.

A 200-square foot wall of slate allows David and his guest chefs to map out hand-written recipe names and chalk drawings of all the possible menu items being tested in any given session.

*from Paris. This resulted in 60 new items which were rolled out immediately in the Bakery.”*

Hand in hand with David’s eye to the future, plans call for presenting classes not just on cooking but on different aspects of food education and culture. He wants people to eat well and healthfully. Besides instruction on an array of international cuisines, there will be food classes with nutritionist Oz Garcia and courses on preparing the home meal replacements.

*“We’ll sell all the raw ingredients after the cooking class. Stage one is where participants learn how to cook proteins in the Test Kitchen. The accompanying sauces and vegetables will be available to enable patrons to assemble the complete meal at home. It will be a perfect complement to entertaining at home. And in the new Bakery there will be totally prepared meals that all you have to do is reheat. We will have a matrix that demonstrates how all the elements of the meals work together, how*

*to organize what you want, how to cook it, and how to alter it to one’s taste”.*

**It all comes down to choices, and David Bouley offers them all:** *“We want to connect with the community, be a partner in terms of addressing our customers’ moods, whether they want to dine in a restaurant or at home, to enjoy something light or explore a full tasting menu, to sit in a wine bar or participate in a cooking class...”*

From inspiration and education in the classroom to sourcing and execution in the restaurants, David Bouley’s Test Kitchen opens the door to a whole gastronomic experience in a world created from one chef’s grand idea to make excellent food available on all levels.

— Excerpts from David Bouley interview with Contributing Editor Peter Kaminsky





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At finer restaurants in Paris, London, New York and of course, Milan.

*“The collaboration of chefs, sommeliers and consumers created an unforgettable, electric experience. The convergence of talent, impeccable service and phenomenal wines was extraordinary.”*

—Daniel Johnnes, La Paulée organizer



# Three Maestros

## Celebrating La Paulée New York Style

by Pamela Jouan



The wines provided came direct from the cellars of vintners Jean-Charles le Bault de la Moriniere of Bonneau du Martray and Aubert de Villaine of Domaine de la Romanée-Conti.

### Domaine Bonneau du Martray

Corton-Charlemagne 1996  
Corton-Charlemagne 1992  
Corton-Charlemagne 1986  
Corton-Charlemagne 1983  
Corton-Charlemagne 1979  
Corton-Charlemagne 1976

### Domaine de la Romanée-Conti

Echézeaux 1990  
Romanée-Saint-Vivant 1990  
La Tâche 1990  
La Tâche 1985  
La Tâche 1980  
La Tâche 1979, jéroboam  
La Tâche 1978  
La Tâche 1971  
Montrachet 1982

**On the Eve of La Paulée**, Chef David Bouley hosted an intimate pre-Paulée dinner at his Bouley Test Kitchen for some of the most passionate consumers of Burgundy wines. David welcomed chefs Daniel Boulud and Michel Troisgros into his open kitchen, to cook with him. Side by side, these three world-famous chefs crafted culinary perfection to complement the extremely rare vintages of Domaine Bonneau du Martray and Domaine de la Romanée-Conti. Add to that the talents of eight of the best sommeliers hailing from all parts of the United States, to round out one truly amazing evening in honor of a very splendid Burgundian tradition...

### THE ORIGINS OF LA PAULÉE

Consider a crisp November weekend in Beaune, Burgundy’s wine capital, the air still thick with celebratory chanting from a good wine harvest; still pungent with the heady aroma of pressed grapes. The *Trois Glorieuses* commences – three glorious days of wine tasting, auctions and feasting.

La Paulée occurs on the third day of the *Trois Glorieuses*: an extravagant luncheon that starts at noon on Monday at the Château de Meursault, and continues well into the evening. Originally dating back to the Middle Ages, the modern day La Paulée was initiated in 1923 by Jules Lafon, one of Burgundy’s most respected wine growers,

at his Meursault domain. The event expanded rapidly, and by 1932 it had been officially established as an annual event. Over the years, La Paulée has changed from a communal banquet for growers and their workers into a grand gala attended by Meursault growers and producers along with other wine connoisseurs.

But now New York City has its own slice of Burgundian heaven. In homage to the congenial spirit of the original fête, world-renowned sommelier Daniel Johnnes created La Paulée de New York.

2007 marked the fourth time Daniel Johnnes has brought his highly-touted Burgundy extravaganza to the Big Apple. This year, over 100 Premier and Grand Cru wines from 35 winemakers were showcased. And while guests were invited to sample these much sought after wines and savor cuisine from some of the world’s leading chefs, in the true *reverie* of the occasion they were also encouraged to bring their own Burgundy wine treasures to share with this intimate group.





### **MICHEL TROISGROS**

Trained at top French hotels and restaurants such as the legendary Taillevent and Comme Chez Soi, and by chefs Alain Chapel, Freddy Girardet, and Michel Guérard, Michel Troisgros is a true master of the culinary craft. And if those associations don't convince you, his heritage just might. For three generations, the Troisgros name has carved out a place in the history of French cooking. Their family restaurant in Roanne has celebrated over 30 consecutive years with three Michelin stars, the most prestigious rating in France. While Michel may be a product of his past, his cooking promises an historic future, with dishes grounded in simplicity and purity yet noteworthy for their technique and innovation.



### **BUILDING A MASTERPIECE**

Three world-class chefs work in unison to create just one of the many delectable dishes served at the pre-Paulée dinner event.

# Market Fresh

The essence of David's culinary creations is fresh ingredients. He achieves this by choosing growers and purveyors who promise nearly instant delivery time and some who design their farms around his tastes. Rick Bishop, Owner of Mountain Sweet Berry Farms and Warren Kremin of Fathers Fish are two of David's prized partners...

In the late 1980's, Rick started bringing tri-star strawberries to the Green Market. They were such a hit that he immediately started farming, even while still studying soil science at Cornell University. He treats the grounds of his 35 acre farm in Roscoe, NY as sacred:

*"We build our soil with organic matter and compost and minerals. Each year we add more to the soil to keep it healthy and alive and we end up having a better flavor in our produce. We grow strictly for taste not for yield or size. Chefs like David*

*sought me out because the produce just tastes better."*

Today, Rick is credited with being a forerunner in the New York fresh produce revolution. *"We try to focus on the soil and minerals for good flavor, heirloom varieties for good genetics, and health through impeccable handling – handling is everything."*

After the two met at the Green Market, Rick started growing greens and other produce specifically for Bouley, who

demands excellence in his selection. *"I remember David did a blind taste test of 5 fingerling potatoes through individual pomme purees to pick a favorite. Ruby Crescent came in first with the Ratte a close second. I think the nuttiness/chestnut flavor of the Crescent won David over."*

Sample Rick's seasonal fare in any of David's restaurants or at the new Market space.



## RAMPS (WILD LEEKS)

We gather ramps from dozens of spots in a 20 mile radius around the farm starting in early April. They start off small but by the end of May they are 10 inches high. Freshness is critical – I have portable "walking" coolers to store them in the moment we dig them up; it takes the heat out of them. Out-of-state ramps yellow as they lose their vigor.



## PETITS POIS PEAS

A very popular, small French pea with 3 to 4 peas per pod. They are incredibly sweet; you can eat them raw like candy. There's not a big yield but the flavor is unbelievable; the French heirloom genetics give you a full sweetness. The peas are guaranteed to have been picked within 48 hours. Get to market early for these – they sell out before 10am. Prime season is May and June.



## FAVA BEANS

We use an old English heirloom for flavor. There are other varieties of Fava beans that are used for animal feed. That's not what we're about at all! The beans will get starchy over time, so once again, freshness is key. Peak season is June for us which is a little later than other growers because of our proximity to the mountains.



## TRI-STAR STRAWBERRY

This was the first produce I brought to the Green Market and the French chefs took to it right away. It's a small, ever-bearing strawberry (spanning 3 seasons, June-Oct), red-fleshed all the way through, and very fragrant. The challenge is weather: if it's been unusually wet you will see some soft ones, so be careful to weed those out!

# Quality ingredients from Mountain Sweet Berry Farms and Fathers Fish

by Pamela Jouan

When Warren Kremin acquired the family business, he innovated it: *"We bring the fish market to our customers on a daily basis. We have the transportation, communication and infrastructure to give service and quality right off the boats."*

This met David Bouley's needs perfectly: *"All the fish he buys is on a day to day basis; Bouley is not inventory based. That way he gets the best and freshest fish the boats have to offer."*

As wholesalers, Fathers Fish had been selling to Bouley for a while when David's Test Kitchen really started buzzing. *"David had Yoshiki Tsuji, president of the Tsuji Culinary Institute in Osaka, Japan in town and he needed the backup in product. I started working with him in a new capacity. I was highly inspired and motivated by his creativity and energy, and we just hit it off."*

Warren's goal is to assist David's creations by supplying him with the best possible ingredients. *"I focus on my customers needs. David determines his menu preferences and then we interject with specials. He sets a tone on what he needs but sometimes I just see a fish I know he has to have! Last week, for example, it was local John Dory."*



## SOFT SHELL CRAB

In-season we deliver these daily; they are harvested on the East Coast, locally as far north as New Jersey. David demands only the best and softest crabs and in the case of the blue claw crab, achieving this quality is an exact science. Certain crabs have a little spot on their swimmer fin indicating when they are about to molt. You have to pull the crab out of the water at the exact moment it sheds before the new shell starts to form. That way David only serves crabs that are beautifully tender. Try David's soft shell crab sandwich in the Bakery or in his signature dishes as well.



## ROUGET

David just added rouget to his menus. This is a small fish, harvested in the Mediterranean and air freighted to us via JFK several times a week. The fish are on the plane less than 24 hours after they are caught. I think what is most interesting about this fish is that on the outside, given its size, it doesn't seem to hold a lot of dining value but after David prepares it his way, it's just memorable! A real delicacy!



## HALIBUT

Peak season is spring to summer. East Coast halibut are sushi-grade fish. They are hook and line caught so it's a very clean, sustainable and regulated fishery, which is very important these days. David wants fish still *en rigueur*, right off the boat. He would take them alive if he could! There's a 48 hour turnaround on the fish he gets from Canada, so they are super fresh. Typically, market halibut range in size from 7-10 pounds but David prefers 30-40 pounders, older, more mature fish.

*"He's at the fish market, the green market- wherever there's something special you'll find David Bouley."*

—Rick Bishop

# Delicious.

IF is a dazzling bouquet of white flowers that blooms with top notes of zesty grapefruit and sparkling yuzu.



L celebrates precious orris root with soft touches of green violet leaf, sultry angelica and woody musk.



VELVET ROPE is a dry vanilla martini spiked with absolute jasmine and a grapefruit twist.

by Gabriel Asher



**IL PALAZZONE CURRENTLY OFFERS TWO BOTTLINGS**  
**Brunello di Montalcino and Brunello di Montalcino Riserva.** This young estate is among the best producers of Montalcino; their 1999 Brunello di Montalcino Riserva and 2001 Brunello di Montalcino garnered the coveted Tre Bicchieri Award from the Gambero Rosso. In June, Il Palazzone will make their first super-Tuscan wine available: a blend of Cabernet Franc, Sangiovese and Petit Verdot, named Lorenzo & Isabelle, after the owner's parents.

# A Grape Connection

Il Palazzone is built on one man's love of Tuscany, his passion for Brunello di Montalcino and his tenacity as a New Yorker.

**In 1997, Richard Parsons**, a prominent New York businessman, acquired the estate of "*Il Palazzone*," which translates to "*The Big Palace*." His initial impetus was to share his favorite wine, Brunello di Montalcino, with friends and family. However, as word quickly got out about the vineyard, they began operating under the motto: "*We drink all we can and sell the rest!*"

Under the guidance of famed oenologist Paolo Vagaggini, Il Palazzone has produced remarkable wines just ten years after their first vintage. The estate is located on the western side of Montalcino and is roughly 480 meters above sea level – which is quite high in terms of altitude. This ensures excellent ventilation which reduces mold production on grapes to a bare minimum.

In the vineyard, the grapes are grown on mostly hillside property. Trellised vines wrap their way across the slopes of Montalcino. The north-west exposition allows warm afternoon sunshine to ripen the grapes throughout the growing season, while breezes from the nearby ocean cool them at night.

**The vines themselves are over twenty years old** and have grown long root systems that make the plants more resilient during drought periods. These deep roots reach down to minerals and components that are not present in the top soil. This greatly adds to the taste and aroma of the

wines. The combination of soil, weather patterns and vines, along with the estate's careful growing and winemaking techniques, yield wines that are deep red in color with intense garnet hues. They contain a bounty of crushed berries, cedar, spice and chocolate notes with an elegant finale of rosemary and minerals on the nose.

**Il Palazzone produces only 15,000 bottles each year**, with a focus on tradition, technique and quality instead of quantity in their winemaking. Good news for the ever-increasing number of enthusiasts for The Big Palace wines: the release of their first super Tuscan bottling is available in June.



The pairing of an acclaimed chef with a weight management and life extension specialist may seem unlikely, but David Bouley and Oz Garcia have the same agenda: an obsession with health. Their combined vision has materialized into a plan to open healthy haute cuisine restaurants, the first of which is slated to debut at the St. Regis Hotel in Anguilla in late 2007.

by Nancy Davidson  
and Pamela Jouan

# Nutrition as a Key Ingredient



Oz Garcia



**OZ Water™ is uniquely infused with original Himalayan crystal salt, which contains minerals that expand the entire spectrum of every element found in the human body.**

From his childhood experiences on his grandparents' farm, David Bouley has always had an appreciation of fresh ingredients and a commitment to healthy cooking and eating. His approach to fine dining has been to consistently serve up the best flavors from top quality, seasonal ingredients, in a healthy manner. Even the traditionally hearty cuisine of Austria, which is a staple at Danube, becomes lighter under Bouley's influence.

Likewise, Oz Garcia, a PhD "nutritionist to the stars", isn't the type of person to be satisfied with brown rice, sprouts, carrot juice and steamed broccoli. He is the best-selling author of *The Balance* and *Look and Feel Fabulous Forever*, and the head of health and nutritional services for Equinox Fitness Clubs worldwide. With extensive scientific knowledge on how food can impact health in a positive way at his fingertips, he was searching for a means to creatively incorporate this information into cuisine.

Enter David Bouley, who was looking for a more scientific approach to healthy eating. He wanted to use food and nutrition to enhance brain efficiency, reduce fatigue and depression, improve cognitive performance and physical fitness, diminish the effects of aging and extend a healthy life.

Garcia was "blown away by David's craftsmanship" and the manner in which the chef uses his creativity to channel the healthful benefits of food into stunning preparations. "We looked at the different diets and cultural aspects of the Mediterranean and Asia." David had already been studying Japanese eating habits for years, aware

that they were conducive to good heart health.

"David crafts his menu according to guidelines that are good for you, and the dishes look amazing too!" exclaims Garcia.

#### The two men talked about ingredients:

Pomegranate juice is rich in antioxidants that help thwart heart disease. Probiotic bacteria build up an immune defense system against colds, the flu and even colon cancer. Lavender oil has powerful therapeutic effects on the human brain. But how does one incorporate these elements into food that tastes good?

**Solution:** David cooks. Lobster with a pomegranate sauce instead of butter. Probiotic yogurt is the basis for a sauce for fish. Lamb chops are drizzled with lavender oil.

The restaurant concept was a natural evolution of their collaboration. The cuisine at Bouley/Garcia will provide a Caribbean spa experience unlike any one might typically find in other island resorts.

"Guests staying at this great resort may want to lose weight but they don't want the confinements of a diet. They want to be entertained, to feel good and have lots of energy. This is where we step in: we can teach them about the functionality of food," Garcia explains. "What we are creating is a symbiotic menu that brings together the best of my scientific understanding tempered with the experience of a Bouley meal to create cuisine for a long, long life."

Together David Bouley and Oz Garcia are proving that food that's good for you, can taste good, too.

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*Wolf is the corporate companion and kitchen soul mate of* 

# Oven-Roasted Chicken With Boursin Herbal Cheese Stuffing and Haricot Verts



- 3-4 lb Roasting Chicken
- 2 oz. Goat Cheese
- 1 oz. Chopped of each Tarragon, Chives, Parsley, Thyme, Basil
- 2 oz. Pressed Garlic (or Oven-Roasted Garlic Puree)
  - 1 Orange, cut in half
  - 2 Kaffir Lime Leaves (or fresh Bay Leaves)
- 4 oz. Haricot Verts
- 1 tbsp. Crème Fraîche, Buttermilk, or Yogurt
- 1 tsp. Pistachio or Hazelnut Oil
  - 2-3 Drops of Lemon Juice
- 1 tsp. Chopped Tarragon
  - Salt and Freshly Ground Pepper

1. In the bowl of a Cuisinart or mixer add goat cheese, chopped herbs and garlic. Puree until smooth.
2. Using a spatula or the back of a spoon, spread cheese mixture under the skin of whole chicken. Add the orange half and lime or bay leaves to the cavity of the chicken. Truss chicken and season with salt and pepper. Slow roast in 300°F oven until a thermometer inserted into the thigh registers at 160°F.
3. Blanch haricot verts in salted boiling water and shock in ice water to retain their color. In a separate bowl combine 1 tbsp. crème fraîche, buttermilk, or yogurt with nut oil and a few drops of the lemon juice. Add additional tsp. of chopped tarragon and season with salt and pepper. Add 1 tbsp. of milk or water if necessary.
4. Reheat haricot verts and spoon goat cheese mixture over top. Slice chicken breast carefully and serve with portion of thigh and leg meat and haricot verts.

# Freshly Smoked Wild Salmon with Bosc, Asian and Anjou Pears, Roquette Micro Greens Salad and Iranian Caviar Dressing

- 3 oz. Salmon Filet per person
- Salt and Pepper, to taste
- 2 tbsp. Dill Oil (Fresh Dill blended with Olive Oil)
- 1 Asian Pear, julienned
- 1 Bosc Pear, julienned
- 1 Anjou Pear, julienned
- 1 cup Roquette Micro Greens
- 1 Shallot, chopped
- 2 tbsp Crème Fraîche
- 1 tbsp Orange Powder
- Iranian Caviar
- 1 tsp Fresh Lemon Juice
- 1 tbsp. Fresh Chives, chopped

1. Cut salmon across filet, one-inch thick, and season with salt, pepper and spread a bit of the dill oil on the inside of the salmon. Fold with a toothpick to secure and keep a uniform shape for cooking with dill oil side in.
2. Begin to heat the smoker with wood chips on medium heat. Place a layer of aluminum foil on the deck of the smoker. Place the salmon on the smoker deck; smoke over medium heat until fork tender and very pink inside. It is best to cook this slowly, with the combination of smoke and heat, until it is 98 percent done. Remove from smoker and place on plate.
3. Heat crème fraîche in a pan together with the shallots and simmer over low heat until it is reduced. Remove from heat and add the orange powder and caviar. The caviar will thicken the sauce. Be sure when reheating that it does not boil. Finish the sauce with a drop of fresh lemon juice and the chopped chives.
4. Mix micro greens and julienne of Asian, Bosc and Anjou pears together.
5. Finish salmon with pear and micro green salad and the Iranian Caviar dressing.

## ORANGE POWDER

- 1 Orange
- 1 qt. Water
- 4 oz. Sugar

1. Peel the skin off the orange, trying to get as little as possible of the white pith on the peel.
2. Bring to a boil in the water with the sugar and then reduce to a simmer. Simmer on low heat until fork tender, about an hour.
3. Remove skin from water and put on sheet tray, bake overnight in a low oven (125°-130°F) or until dry and crispy.
4. Grind skin into a fine powder. This will keep for several months when stored in a plastic container with a lid in a dry area.

**OPTION:** You can use any citrus to make this powder. Suggested fruits are: Grapefruit, Lemon, Lime, Kaffir Lime or Orange.



# 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. Spring is here and with the season comes many inviting reasons to celebrate: festive meals with family and friends; fresh markets and new seasonal ingredients; and of course, the warmer weather! Spring affords us the perfect opportunity to raise a glass and make a toast for all the reasons we enjoy the season. On that note we'd like to share our favorite finds:



## TAY TEAS

Founded by tea connoisseur Nini Ordoubadi, TAY specializes in exclusive hand blended artisanal teas. They grow many of the herbs and botanicals right on their organic farm in upstate New York. The blends are complex and layered with some having as many as fourteen elements. Our favorites include Nini's signature Persian Rose black tea blend; Berber, an energizing and refreshing green tea blend with wild Moroccan spearmint; and the floral and fruity 'A Day in Provence'.  
[www.taytea.com](http://www.taytea.com)



## ARBEG AIRIGH NAM BEIST

As the story goes, there is a small hill loch high above the Ardbeg Distillery, called Airigh Nam Beist (pronounced 'arry-nam-bayst') which in Gaelic means 'shelter of the beast'. Hence the inspired name of this Islay Single Malt Scotch Whisky. Aside from this flavorful tale, we found Airigh Nam Beist to be a brilliantly creamy, smoky malt, suffused in woodsmoke with notes of fennel and pine nuts, topped with tingling limes. Unique, complex and a little bit mysterious. Slaintel!  
[www.ardbeg.com](http://www.ardbeg.com)



## CHAMPAGNE PAUL GOERG BLANC DE BLANCS BRUT

The House of Paul Goerg makes only wine from the first pressing of all Premier and Grand Cru vineyards. This Blanc de Blancs shows off a brilliant golden color with a nose that is deep with aromas of orange blossom, brioche, butter, sweet spices and ripe fruits. The floral aspect of this Blanc de Blancs Brut makes it the perfect accompaniment to celebrate spring, and especially Mother's Day.

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Bouley Restaurant  
120 West Broadway  
New York, NY 10013

Reservations:  
212.964.2525



Danube Restaurant  
30 Hudson Street  
New York, NY 10013

Reservations:  
212.791.3771



Bouley Bakery & Market  
Upstairs  
130 West Broadway  
New York, NY 10013

Tel: 212.219.1011

Private Events & Catering  
(on and off premises)  
Danielle Falcone

[danielle@bouleynyc.com](mailto:danielle@bouleynyc.com)  
Tel: 212.962.2902



**PROUDLY SERVED AT BOULEY**

BE FABULOUS ★

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