

# donatella style



## KEFI MAKING THE MOVE

SPRING FEVER  
Donatella Entertains

A PRESIDENTIAL DISH  
CHEF PSILAKIS COOKS AT THE WHITE HOUSE

A NEW DAWN RISES: EOS IN MIAMI

Plus: NEW RESTAURANTS, COOKBOOKS, AND TELEVISION APPEARANCES

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Dear Friends,

Michael and I couldn't be more excited about moving our Kefi restaurant to its new home at 84th Street and Columbus Avenue. Enter into the new space and you'll find that it's bigger, brighter, and bolder. With nearly 220 seats, Kefi has effectively changed from being "the little place that could," as I affectionately called the previous space, to a destination hot spot. And for me, the best part about it is that we didn't skip a beat; not only do our regular patrons still love Kefi, but now it attracts—and we can accommodate—new diners from all over the city and beyond.

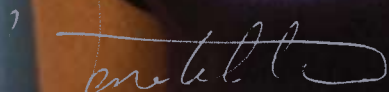
Michael really set the design mood and tone for this space, working closely with our longtime designer Matthew Sudock. The look and feel ultimately translate Michael's unabashed love for his Greek heritage. The bar area is festive, filled with Greek wine bottles, and the counter itself is crafted from wooden beams; the downstairs is really homey and intimate, showing off sliding barn doors and decorated with hanging baskets and ornamental tin plates; and the main dining room on the second floor is warm and inviting, very open and bright with Mediterranean colors and textures.

In this issue, you'll also learn about all of the exiting projects we have going on: from transforming our banquet room at Anthos into Anthos Upstairs, with a small-plate menu focusing on quality ingredients, and prices that match the times; to our exciting new partnership with the Kor Hotel Group, where we just opened Eos at the Viceroy Miami; and coming this summer is a very personal project for Michael as we open Gus & Gabriel, which will feature dishes that appeal to the kid in every adult.

Find out my secrets to keeping it all together as I go from restaurant to restaurant and make TV appearances (stay tuned to see me June 9th on the *Today* show, along with my guest appearances on *Top Chef* and *Iron Chef*). Finally, what I am most excited about is my very first cookbook that will be published in the spring of 2010. It's a labor of love, and I can't wait to see the end-result!

Warm weather is finally here, and despite the challenging economic times, there are wonderful things happening and plenty of reasons to celebrate, especially with friends and family. So invite people over, and toast the season!

Enjoy!



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## Michael talks about KEFI

**Reopening Kefi in a bigger space must be a dream come true—it confirms the popularity of dishes you grew up on. What hurdles did you encounter creating the new menu selections?**

There were several new challenges due to the increased seating capacity. We wanted to stay true to the small Kefi and its uniqueness, but we had to make the menu a little more friendly and adapt it to the bigger, more mainstream audience we were bringing it to. Capturing a larger audience is the whole idea of family—and once you talk about family and children, one of the things that becomes critical in my mind are sandwiches, which were added along with a kids' menu.

**Where did you source the décor for the new Kefi?**

I was fortunate enough to have recently spent a few days in the Athens outdoor market, during a trip to Greece for a food exhibition, where

I picked up a lot of great items. In addition, my wife and I enjoyed sourcing from barnyard antique stores in Long Island and upstate New York. Some of the stuff I actually rooted out of my parents' old toolshed! My wife—who studied textiles at FIT—sewed together the sheer two-story curtain that falls from the ceiling as you walk downstairs.

**Do you have key purveyors that you depend on for the quality and flavor of your food, and have they been with you since the beginning, with the original Kefi?**

Yes. We rely very heavily on Fantis, Titan, and Mediterranean, in particular. There are really only a handful of purveyors that specialize in Greek products, and we have been using them from the beginning. The authenticity of the ingredients has allowed us to bring quality Greek food to mainstream America, and have it recognized as a cuisine you can enjoy eating out more frequently.

**How do you think these purveyors have benefited from Kefi?**

The great thing about Kefi and Greek food is that not too many people are familiar with the cuisine or the ingredients, so finding these small purveyors helped me achieve my goal to bring Greek products to the forefront. Now, because of the benefit of my name, recognition, and status, in using their products and highlighting them, I often go to other restaurants and find the same ingredients in play there. And knowing that they went to these same small Greek purveyors, because they are the only ones who have the product, gives me a great deal of satisfaction. I have helped these small companies grow their market share.





# Donatella talks about KEFI

## Why did you move Kefi?

When we opened the first Kefi, it garnered a word-of-mouth cult following—which was really something, considering how tiny the space was. But once you were inside, you quickly realized how special the place was. From the waitstaff, who were very passionate about the food and treated everyone and one another like family, to the menu itself—food that just made you happy, because it was not only different but also made from high-quality ingredients and didn't cost a lot. I think New Yorkers appreciated the whole experience. Moving to a bigger space—giving us the ability to take reservations, for example—opened up that experience to a bigger group of people, who perhaps come from a further distance or with a larger party and would have found it difficult in the past to wait an hour or two for a table.

## Are there any changes to the menu?

We really only added to the menu, keeping in mind the old adage "Don't fix what isn't broken." There is a real danger when you take something that is as beloved as the original Kefi menu and change it. The move prompted the same questions from patrons: Are you going to raise the prices, or is the menu going to change? So it was important for the menu to stay the same,

but we made it more comfortable, adding lunch- and brunch-friendly items—since we are now open then, too—such as salads, the Kefi burger, and souvlaki sandwiches. As far as dealing with rising food costs, it's a constant dilemma since we offer food at such an inexpensive price. There are items we lose on, so the key is volume and keeping the place packed.

## Do you foresee more Kefi outposts around the city, or even around the country?

Absolutely. Michael and I felt so strongly about how Kefi took off and hit a chord with everyone that we really focused on this particular incarnation being a prototype for others. I think the stars are aligned with Kefi—first, the cost is affordable and the food is wonderful, and I think what Michael has done is bring a very ethnic food to the masses, more so than any other Greek restaurant has achieved before us. And although Kefi is a taverna, serving casual food, you have a Michelin-star chef cooking it, so the technique and the quality of the ingredients are far superior to what you get anywhere else. That's what makes it so special: the items are still recognizable and yet unique at the same time. It's not pedestrian; it's not typical of what you find in other Greek places.

## DONATELLA'S CHEAT SHEET FOR ORDERING GREEK WINE

While dining at Kefi, there is no better time to experience Greek wines. Try these:

### WHITE

#### CALIFORNIA CHARDONNAY

Assyrtiko, Barrel-Fermented, Domaine Sigalas, Santorini 2007

*This wine is aged in oak and gives off the classic buttery, oaky mouthfeel.*

#### PINOT GRIGIO

Roditis, White Fox, Palivou Estate, Nemea 2007

*Nice and dry and earthy, containing many similar characteristics to Italian pinot grigio.*

#### RIESLING

Moschofilero, Boutari, Mantinia 2007

*Very dry and acidic with soft fruit notes. Classic cold-climate grape characteristics.*

#### SAUVIGNON BLANC

Malagousia, Domaine Gerovassiliou, Thessaloniki 2007

*Like a New Zealand sauvignon blanc, with tropical fruit, grassy notes, and strong acidity.*

### RED

#### PINOT NOIR

Xinomavro, Boutari Grand Reserve, Naoussa 2003

*Light in body with ripe fruit and minimal oak. Surprise tannin on the finish.*

#### SYRAH/SHIRAZ

Agiorgitiko/Syrah, Mythic River, Gofas Estate, Nemea 2005

*Oak aging and the syrah grape gives this wine its spice and smokiness, while the agiorgitiko provides mellow fruit undertones.*

#### MERLOT

Agiorgitiko, Red on Black, Mitravella Estate, Nemea 2006

*Very easy-drinking mellow red with rich fruit and well-balanced acidity.*

### SPARKLING

Moschofilero, Villa Amalia, Brut NV

*The pink grape moschofilero adds body and fruit to the dry white sparkler.*

### SWEET

Muscat, Muscat de Patras, Achaia Clauss, Samos 2003

*The famous muscat grape grows very well on the island of Samos, giving off a rich palate of caramel and cooked apples.*

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# Boutari

*Boutari marries ancient grapes and viticulture with state-of-the-art winemaking, bringing the aromas and flavors of Greek wine to America's best restaurants.*

No winemaker has done more to revive and revitalize native Greek grape varieties than the Boutari group of wineries—the Greek islands' oldest and leading winemaker, and its most revered. Whether Greece's most noble red, the powerful xinomavro (pronounced TZEE-NOH-MAH-VROH) grape, or its aromatic, crisp, and food-friendly white, moschofilero (MOH-SKOH-FEE-LEH-ROH), Boutari has introduced the remarkably versatile grapes of ancient Greece to lovers of world-class wine across the globe. The Boutari group includes estate-owned vineyards and winemaking facilities in six Greek appellations—more than any other Greek producer. Since the dawn of modern Greek wine production, Boutari, founded in 1879, has sought to fuse the ancient traditions of Greek vine-tending, like its low-lying basket-trained vines on the island of Santorini, with state-of-the-art contemporary winemaking, like the temperature-controlled fermentation vessels and French oak aging cellar in its flagship winery in Crete, just a stone's throw from the archaeological site of Knossos, where some of the earliest traces of western viticulture have been discovered. The resulting wines are fresh and elegant, gently kissed by the Mediterranean sea breezes and elegantly crafted by one of the world's top old-world vintners using cutting-edge, new-world winemaking technology.

When Chef Michael Psilakis began introducing the wonders of refined Greek cuisine to America a few years ago, there was no doubt in his mind that the diverse collection of Boutari wines would be featured on his wine list. As the age-old culinary maxim goes, "If it grows with it, it goes with it." The native grape varieties of Greece—like the white grapes assyrtiko (AHS-SEER-TEE-KOH) and moschofilero, and the reds agiorgitiko (AH-GEE-OHR-GEE-TEE-KOH) and xinomavro—are ideal pairings with the traditional ingredients of the islands, like coriander and lemon, yogurt and feta cheese, fresh seafood, and lamb. No wine pairs more perfectly than fresh moschofilero with such

staples of traditional Greek food as olives and goat's-milk cheese. And the noble structure of cask-aged assyrtiko works very well with Chef Psilakis's signature grilled seafood. At the same time, these balanced, versatile, and food-friendly wines also pair beautifully with the more creative and innovative sides of his cuisine. Chef Psilakis believes that contemporary Greek cooking doesn't need to be limited solely to traditional Greek recipes, and he likes to incorporate elements from a wide variety of his culinary experiences,

ranging from his love of Italian regional cuisine to nostalgic recipes from his Greek-American childhood. The Boutari family of wines offers him an ample palate of aromas and flavors to choose from when pairing his dishes with these grapes. For example, the red berry fruit and bright acidity of Boutari's Nemea—made from 100 percent agiorgitiko, grown and vinified in the Nemea AOC of southern Greece—make it an excellent match for dishes in which he draws out the flavors of old-world ingredients using a new-world touch.



## MICHAEL ON BOUTARI

"I started featuring Boutari wines when I opened Onera, in 2004. I loved how the winery was revolutionizing the Greek wine industry by melding traditional practices with modern approaches, something I likewise strive to do with Greek cuisine. I find their wines to be pleasant and unique, easy to drink and flavorful, and they pair beautifully with my dishes. My absolute favorite bottle is the Moschofilero. It is crisp, refreshing, and very aromatic, and it pairs well with traditional Greek fare, such as grilled octopus."

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Aperol  
Belguardo  
Bertani  
BIBO  
Boissière  
Bottega Liqueurs  
Bottega Vini  
Castello di Fonterutoli  
Cavit

Cigognola  
Cinzano Sparkling  
Cinzano Vermouth  
Citra  
Col d'Orcia  
Conte Brandolini  
Ferrari  
Feudi di  
San Gregorio  
Lunetta Prosecco  
Mandra Rossa  
Ognissole  
Petalo

Planeta  
Poliziano  
Principato  
Rocca delle Macie  
San Patignano  
Sella & Mosca  
Soldara  
Straccali  
Tenuta Santa Maria  
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Bauchant  
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Cognac Frapin  
Cordellian Bages  
Dubos  
Haiku Bridge  
Jean Luc Colombo  
Labouré-Roi  
L'Ostal Cazès  
Marquis de la Tour

Mas de la Dame  
Michel Lynch  
Petit Bistro  
Rémy Pannier

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S.A. Prüm  
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# SPRING FEVER

*"Spring, an experience in immortality."* — Henry David Thoreau

Spring and summer are the perfect time to gather friends in your home. But we would all rather spend our time being a hostess instead of slaving over a hot stove. Here are some of my favorite entertaining tips along with some easy recipes for a stress-free party.



## PICK A COCKTAIL

Make a signature cocktail for the event, like the spring aperitivo. This way when guests arrive, you don't have to play bartender to everyone's needs. All you will need is a pitcher of ice and you'll be ready to serve.

## DON'T FORGET THE MUSIC

Remember that while it's important to play music you like, it's also important to make guests feel comfortable. Make a nice party mix on your iPod (who needs a DJ when you have an iPod?).

## PICK A COLOR AND GO WITH IT

Spring reminds me of lemons and limes, so take a cue from nature and create a nice center display with a big glass bowl filled with lemons and limes. Also think about lime placemats, yellow linens, and other accessories. You get the idea...

## COMFORT IS KEY

If you entertain outdoors, remember to make your guests comfortable. If it's warm, have fans; if there are mosquitoes, light citronella candles.

## ENJOY YOURSELF

Remember, people will only enjoy themselves if you are enjoying yourself, so treat yourself the morning of your party to a mani-pedi or blowout.



## Spring Aperitivo Cocktail

- 1/3 oz Campari
- 2/3 oz vodka
- 1 tspn orange-blossom water
- club soda
- lemon juice
- orange peel

Combine the Campari, vodka, orange-blossom water, and club soda in a shaker. Shake well and pour from shaker directly into a highball glass. Serve on the rocks with a squeeze of lemon, and garnish with an orange peel.







# RICOTTA

## three ways

Bake ricotta in foil for the perfect party hors d'oeuvres, toss it raw on just-boiled pasta to make a creamy and delicious sauce, or use it as a key ingredient in a cake, such as my Zia Donata's famous Italian cheesecake—the best part is minimum prep and cook time keeps you away from the stove, allowing you to actually enjoy the party at hand.

### Baked Ricotta

Go to a good cheese store—not the cheese department of your local supermarket—and get really-good-quality ricotta cheese. Bake for ten minutes in tinfoil packets, then discard the foil for minimal, no-mess cleanup. Sprinkle with sea salt and fresh ground pepper, and top with Gaeta olives, pitted and chopped. Serve on a wooden tray with thick slices of rustic bread, drizzled with extra-virgin olive oil.

### Bucatini with Fresh Ricotta Serves 4

The only cooking in this dish is boiling the pasta, since the sauce is raw. Actually, in Italian cuisine, there are many pasta recipes that call for sauces that aren't cooked. I just thought of this recipe when my mother brought me some beautiful, just-picked zucchini flowers from her garden.

- zest of 1 lemon
- salt and pepper
- 1/2 cup extra-virgin olive oil
- 1 lb good-quality bucatini pasta, such as De Cecco
- 2 cups fresh ricotta—buffalo ricotta, if possible
- 6–8 zucchini flowers, depending on size

Place lemon zest, salt and pepper, and olive oil in a small bowl, and let the flavors infuse. Bring a large pot of salted water to a boil, throw in the pasta, and cook according to directions. Place ricotta into a large serving bowl, and toss in lemon-infused olive oil. Drain pasta, reserving a cup of pasta water, and toss pasta into ricotta mixture until well coated. Add in coarsely chopped zucchini flowers and extra salt and pepper to taste. Serve immediately.

### Zia Donata's Ricotta Cheesecake

- 8 eggs
- 2 cups sugar
- 1/2 cup all-purpose flour
- 1/2 cup heavy cream
- 1 tspn vanilla extract
- juice of 1 lemon
- 1 large container (3 lbs) ricotta
- 1/2 cup of sweet liquor, such as Limoncello
- zest of 1 lemon
- cinnamon
- powdered sugar

Preheat oven to 350°F.

Beat eggs until foamy. Add the sugar while beating continuously with a mixer. Once sugar is melted, beat in flour, followed by the heavy cream, and then add the vanilla extract, lemon juice, ricotta, and finally the sweet liquor.

Butter and flour a 9-inch springform pan. Pour in the mixture and sprinkle entirely with cinnamon on top. Bake in oven for 1 hour and 15 minutes, then check for doneness with a toothpick. Shut off the oven and leave cheesecake in there to settle for 10 to 15 more minutes.

Once cool, about a few hours, sprinkle with powdered sugar. (If you want to make the cheesecake the day before, let it cool for a minimum of an hour, then cover with a dishcloth and place in the refrigerator. Avoid tinfoil, as it creates too much moisture.)

# A New Dawn Rises in Miami: Eos

*The stunning new Mediterranean-inspired restaurant will reflect Miami's bold and sexy side rooted in health and lightness, with a menu of small plates of Greek cuisine, both raw and cooked, that feature ingredients indigenous to Spain, Portugal, France, and Morocco.*

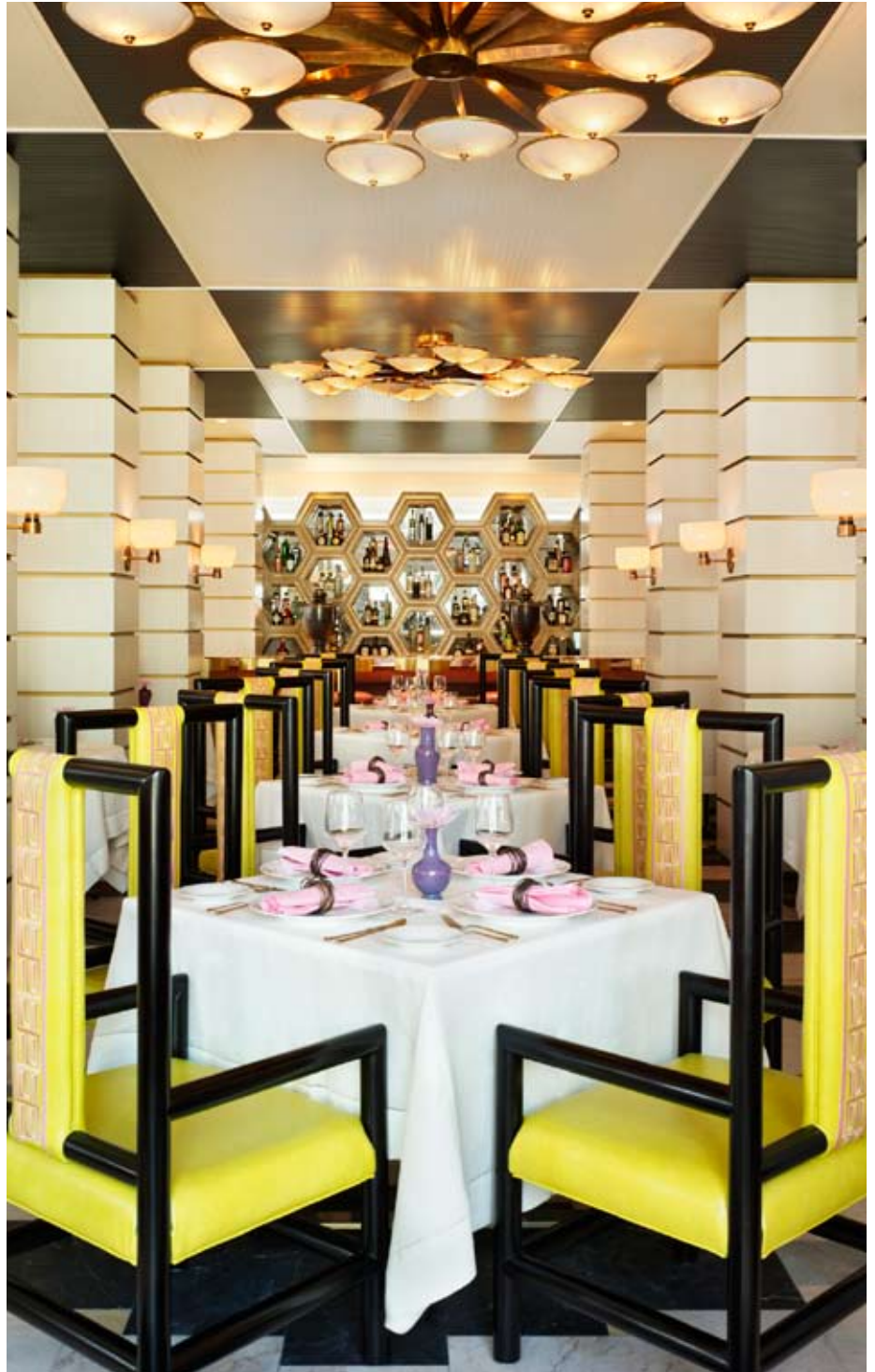
For their first venture outside of New York City, Donatella Arpaia and Chef Michael Psilakis chose the stunning backdrop of the dramatic Miami skyline for Eos, located on the 15th floor of the Viceroy Miami and boasting views of Miami River, Miami Beach, and Biscayne Bay.

"I'm thrilled to be in partnership with Kor Hotel Group and Jorge Pérez. We are excited about the concept behind this new venture and working with such a luxury, high-end boutique hotel," said Donatella. The Viceroy is located within the Icon Brickell compound, a sprawling, luxurious vertical village designed by Philippe Starck, with more than 1,600 residences and one of the most spectacular spas in the world.

The space was designed by award-winning designer Kelly Wearstler, who merges classical forms with exotic Eastern finishes for an elegant yet flirtatious affect. "When I found out Kelly was the designer, it was like a dream come true," explained Donatella. "I've always been an admirer of hers. In fact, my first restaurant, Dona, was inspired by one of her books." A vibrant palate, from hydrangea violet to hibiscus yellow and fan-coral pink, complements Chef Psilakis's equally colorful menu that will encourage tasting and sharing for a custom-tailored dining experience.



Donatella and assistant manager Carly Skinner at the opening party of Eos.



Eos at Viceroy Miami • 485 Brickell Avenue, 15th Floor • Miami FL 33131 • tel 305.503.4400



# ANTHOS TAKES IT *upstairs*

*Keenly aware of making the best use of space, Donatella Arpaia and Chef Michael Psilakis decided to transform the second floor of Anthos, usually reserved for banquets and private parties, into Anthos Upstairs.*

Offering scaled-down versions of high-end dishes, Anthos Upstairs is a perfect destination spot for a more informal crowd that wants to enjoy quality ingredients on a small-plate menu.

"The food is not Kefi and not Anthos," explains Donatella. "It's a more informal style of service and allows anyone coming to Anthos to choose between two very different experiences."

Price points are in line with the times, but the dishes represent the uncompromising dedication of Chef Psilakis's homage to his Greek heritage. The selection offers such

masterpieces in flavor fusion as Beausoleil oysters with sheep's-milk yogurt and pomegranate, and rabbit sausage seftalia with loukaniko, honey-mustard sauce, and candied orange.

Open for lunch and dinner, Anthos Upstairs has been an immediate success. "We've got a young crowd up there who brings a different vibe into the space. Anthos Upstairs really allows people in Midtown to entertain during the day without breaking the bank, and an after-theater crowd to take in a late bite without the need to spend a lot."



Available for private parties.  
Anthos  
36 West 52nd Street  
New York, NY 10019  
tel 212.582.6900

## GUS & GABRIEL

Just how does a chef with a schedule as packed as Michael Psilakis's indulge his inner child? By opening another restaurant, of course! Gus & Gabriel, a gastro-pub featuring American standards and a "brown" beverage program (all brown beers and spirits) is set to open in the former Kefi space in June.

The concept: reassuring and familiar dishes that appeal to the kid in every adult, especially in challenging times. The inspiration: his father, Gus, who passed away last year, and his three-year-old son, Gabriel, for whom Michael cooks on the weekends.

"The old Kefi space has become a great test bed for concepts for us," reports Donatella. "The first was Onera, which developed into Anthos, and then Kefi, which became the current expanded Kefi. The idea behind Gus & Gabriel evolved in a very personal way and is very fun at the same time."

The menu will include Chef Psilakis's versions of a French dip sandwich, smoked turkey wings, fish and chips, chili, and fried chicken. Gus & Gabriel will only be open for dinner, and current Anthos Executive Chef Kostas Kalandris will helm the kitchen on a nightly basis.

### BROWN BEVERAGE PROGRAM

As Gus & Gabriel is feeding the inner child, the beverage program will attempt to follow suit. Although it's a challenge to feed children with cocktails, we can help the adults with a wide range of brown spirits. A British tradition, a gastropub raises pub fare to a more gourmet level, and Gus & Gabriel will take an American approach to that tradition and its food, with the majority of the spirits sourced in the United States. There will be a focus on bourbons, ryes, and American whiskeys, along with American microbrews and classics. The cocktail program will get back to the basics of more traditional cocktails. Don't be surprised if you find a mint julep or an Old-Fashioned. As for the children, and the child within, we will highlight artisanal root beers, pairing them with handcrafted ice cream.

Gus & Gabriel  
222 West 79th Street  
New York, NY 10024  
Opening Summer 2009



# HAIR APPARENT: DAVIDE TORCHIO

Sometimes a relationship just clicks on all levels, as illustrated by the partnership forged between Donatella Arpaia and Chef Michael Psilakis. Now, another auspicious relationship has formed for the successful restaurateur, with world-renowned hairstylist Davide Torchio, as they anticipate the grand opening of his new salon this June at 68th Street and Lexington Avenue on the Upper East Side.

"I know people are wondering why I'm opening up a hair salon when I'm so ingrained in the restaurant business, but Davide and I have been friends for ten years now, and I've always been a big admirer of his style and work ethic," explains Donatella. "Over time, he has built a great clientele that happens to also be my restaurant clientele, and so the synergy was obvious. Besides, I like to cultivate talent and help fulfill people's dreams, and this partnership just made sense. And bottom line, at the end of the day, I get my hair done for free for the rest of my life. What girl wouldn't love that?!"

Likewise, Davide is thrilled with the new venture. "Donatella's initial passion to help me find a space for my new salon was overwhelming, and it very naturally progressed into a partnership."

Having worked in Milan, Paris, Los Angeles, and New York, Davide is no stranger to the stress and fast pace of city life. But to combat the endless crush of crowded work schedules, he created a line of natural hair care products to add a little balance to daily beauty routines. "I was using some great products, but I wanted to duplicate them in a natural way." After meticulous testing, all items are free of petroleum, sulfite, and alcohol. His number-one seller, a completely chemical-free leave-in treatment, will not leave your hair heavy or greasy even if you add a lot, and it is packed with silk protein, sunscreen, and aloe vera.



Davide Torchio Salon  
954 Lexington Avenue  
New York, NY 10021  
tel 212.737.3621  
davidetorchiosalon.com



## HAIR TIPS TO KEEP IN YOUR POCKETBOOK

For the high-profile professional woman, Davide recommends keeping these items handy to make the best of any potential bad hair day and keep you looking gorgeous!

- A mini hair spray—environmental friendly, of course
- Ten bobby pins that match the color of your hair
- A mini butane curling iron, if you have curly hair
- A baby toothbrush—apply hair spray on the brush and brush flyaways to keep them under control
- A comb—in a pinch, walk into a deli or corner store and grab a plastic fork, then use the tip of the fork to fix your hair!
- If you travel, keep handy a Davide Torchio travel pack—found at [dtnyproducts.com](http://dtnyproducts.com)—as hotel shampoos are not often good quality
- And no bathroom is complete without a powerful blow-dryer to come home to! We recommend the Elchim 2001, found at our salon for \$120. It will cut your blow-drying time in half, and it's better for your hair.





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# DONATELLA'S WORLD

Welcome to my crazy world! It's been an extremely challenging year with many changes. How do I keep it all together? Well, let's see...

## HOW I'M WIRED:

My MacBook Air, BlackBerry Bold, and Jawbone. Together, they keep me organized and all of my projects and businesses connected.



## WHAT I DRIVE:

My yellow Lamborghini—a moment of temporary insanity, but well worth it, especially driving down the FDR with the rooftop down. Priceless!



## WHAT'S ON MY FEET :

Donald J. Pliner shoes are gorgeous and sooo comfortable. I met him at the Eos opening, and he sent me five pairs (perks of my job!).



## WHAT I'M WEARING:

Black Halo dresses—they are modern, comfortable, and always make me feel put together.

## WEAR I SHOP:

Net-a-Porter—click and it appears with my doorman the very next day. If I don't like anything, they pick it up.



## HOW PLAY:

I love my Wii games—I bowl, golf, and use Wii Fit to stay in shape.

## WHAT GROUNDS ME:

My “munchkins”—nephews and nieces Giancarlo, Elisa, Francisco, and baby Sofia.



## MAKEUP:

I love Chanel compact foundation. It has great coverage but is still light.





# News and Notes

With new restaurant openings, new cookbooks hitting the shelves, and a flurry of television appearances, it's hard to keep up with Donatella and Chef Psilakis. But here are the latest updates, and as always, stay tuned!

## COOKING IN HEELS: FABULOUS, NO-STRESS MEALS FOR EVERY OCCASION

Hailed as the *Sex and the City* of cookbooks, Donatella Arpaia's cookbook will show young, success-minded women everywhere how to eat in fabulous style in the comfort of their own homes. Distilling what makes a great evening special down to its essence—food, music, drink, and décor—she makes even the most culinary challenged feel at ease in their kitchens with foolproof recipes for picture-perfect meals. Written with Kathleen Hackett, *Cooking in Heels* has a release date of next April through Rodale Publishers.



## DONATELLA ON TV STAY TUNED:

- June 9th on the *Today* show
- Guest appearances on *Top Chef*
- Guest judge appearances on *Iron Chef*
- Budd Mishkin interview on NY1
- SHH! We can't say yet, but look for Donatella on the Food Network in October!

## DONATELLA GRACES THE COVER OF ELEMENTS MAGAZINE



## DONATELLA: FIRST FOOD GUEST BLOG FOR IVILLAGE.COM

As an influential force in the New York dining scene, as well as a food expert and authority on entertaining, Donatella will be iVillage.com Food Channel's first-ever guest blogger. Her posts kicked off as part of iVillage's Food Rush Blog in April. She will post on topics including entertaining tips and recipes, and will give an inside look into her restaurants and professional life.

Visit [food.ivillage.com](http://food.ivillage.com).



## GUEST CHEF AT THE WHITE HOUSE

March 25th celebrates Greek Independence Day, but this year it held an even deeper meaning for Chef Michael Psilakis, as he cooked at this country's most prestigious address: 1600 Pennsylvania Avenue.

The first chef to be invited into the White House by this new administration, Chef Psilakis had the distinct pleasure of creating signature dishes for the reception hosted by President and First Lady Obama in honor of the holiday. The menu included raw meze of tuna with feta dust and pickled, raw, and dehydrated watermelon; open goat moussaka; braised snails with rabbit confit; trahana, a type of pasta, in a rabbit jus with dehydrated halloumi cheese; and roasted octopus with pickled morel mushrooms, baby fennel, and leeks.

"This was a tremendous honor," said Chef Psilakis about the occasion. "Every day, I strive to make Greek cuisine a centerpiece in the American culinary experience. I believe food is a great vehicle to bring people together, and that night we gathered to celebrate the food and warm hospitality of Greece."

Chef Psilakis was installed in the White House kitchen for two days prior to the event, preparing dishes—and, yes, he did get a tour of the rest of the White House rooms as well.



## HOW TO ROAST A LAMB: NEW GREEK CLASSIC COOKING

Chef Michael Psilakis is taking the time to come to your kitchen with his new cookbook written in collaboration with Barbara Kafka, due out at the end of October 2009.

## DONATELLA'S SIGNATURE PRODUCTS

Donatella's products are sold online at [madetotaste.com](http://madetotaste.com) and through Fresh Direct, Hannaford, and Shoprite. Look for new products coming soon!



# HAUTENOTES

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. Visit [hautenotes.com](http://hautenotes.com).

## HAUTEMIXOLOGY

### THE ANETHOS

Dill, or *anethos* in Greek, has crossed cultures for many centuries. The Anethos cocktail fuses the unique flavor profiles of dill and cachaça Brazilian rum for a refreshing summer-time drink.

- 2 oz Leblon Cachaça
- 4 sprigs dill
- 1 sugar cube
- 2 lemon wedges



Muddle dill, sugar, and lemon wedges. Add cachaça and ice, shake, and pour in highball glass. Top with club soda.

### DILL FACT

In medieval Europe, the supply of dill could not keep up with the demand because of frequent use in love potions, for casting spells, and for protection against witchcraft. Carrying a bag of dried dill over the heart was considered a shield to help ward off hexes.

### ABOUT LEBLON

Cachaça (ka-SHAH-sa), the third most-consumed spirit in the world, is made from fresh-pressed cane juice fermented and distilled, and can only come from Brazil. Leblon Cachaça has a delicate, fruity nose, combined with an ultra smooth finish.

## HAUTENOTEWORTHY



### CALLING ALL FISH

Blue Ocean Institute works to inspire a closer relationship with the sea through science, art, and literature—and now technology, with a new phone “text” application. FishPhone is Blue Ocean’s text-message service that instantly puts sustainable-seafood information at your fingertips. Next time you are at a restaurant or out shopping for fish, text “FISH” and the species name to 30644 for instant sustainability information. Cell phone and PDA users can visit [fishphone.org](http://fishphone.org) to download a cell phone-friendly seafood guide.

## HAUTESHOPPING



### MADE TO TASTE.COM

MadeToTaste.com is an online shopping destination that offers a curated selection of chef-created and chef-related products. Imagine shopping in a chef’s pantry for food products, kitchen tools and accessories, and cookbooks! MadeToTaste.com also features chef demonstration videos, recipes, and wine and cocktail pairings.

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## Restaurant Locations

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NEW GREEK CUISINE

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[www.anthosnyc.com](http://www.anthosnyc.com)

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“There’s a different level of respect that I have for students that come from The Italian Culinary Academy.”

– Donatella Arpaia, Judge, Food Network’s *Iron Chef*

As an *Iron Chef* judge and renowned restaurateur, Donatella knows that the most important ingredient you can add to Italian cooking is authenticity. That’s why she considers chefs trained by The Italian Culinary Academy among the best: only here can you receive the most elite, comprehensive education in authentic Italian cuisine.

Through The Italian Culinary Academy’s 7-month, Total Immersion<sup>SM</sup> training and internship program, you will learn the art of authentic cuisine, language and culture from expert chefs in two of the world’s culinary capitals: New York City and Parma, Italy. **The next classes start June 1, 2009, and August 10, 2009.**

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