

# THE MYRIAD

RESTAURANT GROUP MAGAZINE

**Drew Nieporent**  
2009 Outstanding Restaurateur  
James Beard Foundation



Twain Schreiber *picks the*  
Jersey Beefsteak.



For James Bailey  
*it's the Green Zebra.*



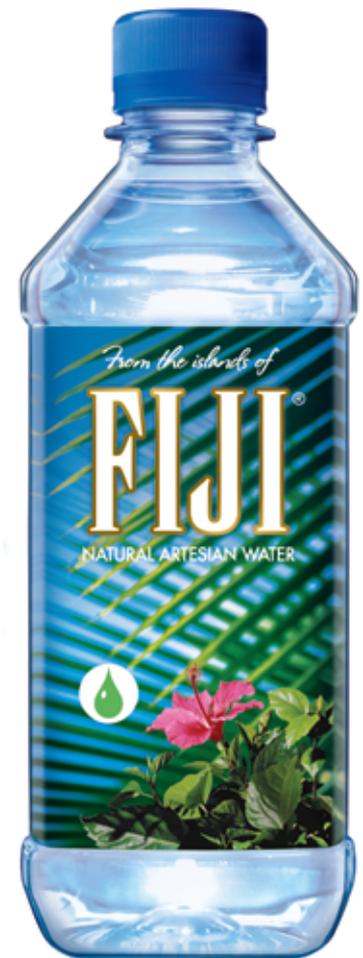
Stephen Lewandowski  
*swears by the Hau'ula Red.*



Nobu Matsuhisa *prefers*  
Red and Yellow Teardrops.

**The one thing chefs agree on is the water.**

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# GARY FARRELL

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- Sophisticated wines that complete the finest food experiences and appeal to passionate enthusiasts & collectors

by Tracy Nieporent

# The Value of a Reservation

Long before any of us were working in the restaurant industry, we were guests just like everyone else. We would wonder why meals cost a certain amount and why we couldn't always get the exact reservation times we wanted. These are questions that guests ask frequently, and here are the answers.



Most diners, when they enter a busy, boisterous restaurant, assume that the house must be raking in the cash. And it's true—they may well be generating significant revenue. But what most diners don't know is that the restaurant business operates on very narrow profit margins. Establishments with all of their overhead costs in order may be able to earn a dime on the dollar. On a fifty dollar check, that's five dollars. In the current down economy, most restaurants are earning perhaps a nickel on the dollar, if they're making any profit at all. A restaurant only becomes truly profitable when it maintains volume, because then it accrues a significant number of dimes.

What most diners don't realize is that restaurants aren't just serving food and beverage; they're selling real estate. The biggest single expense for a restaurant is its rent. Unless we serve enough diners to offset that expense (plus all the other fixed costs that make up our overhead), we can't stay in business.

In order to achieve volume, a restaurant must "turn the tables" at least twice (and sometimes three times) each evening. That means that tables are ideally booked first from 5:30 to 7:30 pm, then again from 8:15 to 9:30 pm, with reservations for a third seating taken after 9:45 pm.

Unfortunately, the economics of the restaurant business do not allow for a single seating. For popular restaurants at prime times, it's always easier to obtain the early or late seating. If you're flexible on your reservation time, more often than not you'll get a table.

Early dining is an ideal time to experience the best a restaurant has to offer: the cooks are raring to go, the servers are relaxed and attentive, and the room seems more spacious and mellow. We cannot afford to book someone for the whole night. If you prefer to be leisurely, come for the second seating. If you book in a busy restaurant for the first seating, be prepared to come on time and relinquish the table two to two-and-a-half hours after your reservation. When a server puts the check on the table, they're not trying to be rude. Every restaurant needs the table back. You'll get the best out of the restaurant if you come early and adhere to a two-hour time frame.

In a perfect world, we'd be able to give every guest the table they want, exactly when they want it. We hope this helps explain why it's not always possible. But whenever you dine with us, we will give it our best effort. We know how many choices you have for dining, and we're going to work very hard to make sure you have an exemplary experience.

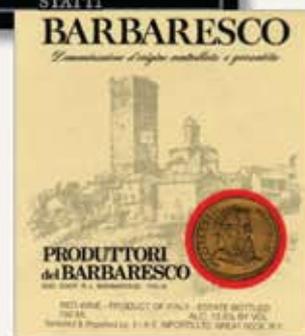
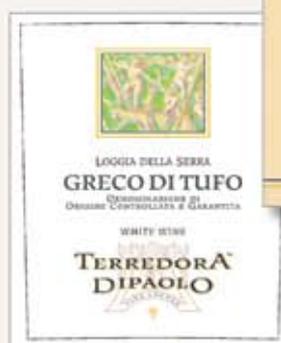
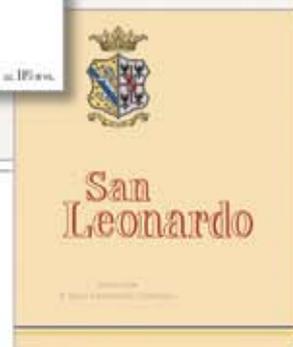
**Above: A full house at Corton.**

If you're flexible on your reservation time, more often than not you'll get a table.

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From left:  
Daniel Boulud, Ella Brennan,  
Drew Nieporent, and David Chang

# Restaurateur Drew Nieporent **THE PRODUCER**



From left:  
Alain Ducasse (with beard and glasses),  
Jean-Louis Palladin (with glasses),  
Michel Richard, Drew Nieporent

by Pamela Jouan

Drew Nieporent was born to be a restaurateur. A native New Yorker, his father was an attorney who represented restaurants and introduced Drew to the world of dining out. Even as a child, perhaps combining his passion for sports, Nieporent would establish his “fantasy” restaurant team—with a server from one place, a chef from another, and a front-of-the-house man from yet a different location, until he had his collective all-star roster.

But Nieporent’s real restaurant career began when he worked for industry legend Warner LeRoy, first at Maxwell’s Plum and then at Tavern on the Green. Later, he became a captain at what he calls the “le-la” restaurants: La Réserve, Le Régence, Le Périgord, and La Grenouille.

When he opened his first restaurant, Montrachet, in 1985, he had already compiled an amazing resume as an extraordinary front-room manager at some of New York’s landmark restaurants and busiest places. He had also gained a reputation for effectively bridging communication between the front of house and the kitchen. From that point on, Drew Nieporent’s mission became about knocking down barriers in the restaurant world.

When Drew opened Montrachet in Tribeca, he created a new genre of casual, elegant restaurants that changed the perception of not only where New Yorkers dined but also how they dined. Montrachet recast the typical uptown French restaurant in a downtown setting: it was affordable (a \$16 prix fixe menu), approachable (relaxed yet chic), and the menu was all in English. There was also a wine list that presented French and American wines as equals. It set what would soon become the standard for “downtown” style, with no dress code and less formality. But it did not take a casual approach to its food, wine, or service, which for Nieporent had to be the best in town. Seven weeks after it opened, Montrachet received three stars from the *New York Times*.

Montrachet was the genesis of what was to come, not only within Nieporent’s own restaurants but in terms of the talent that passed through the kitchen. The restaurant was a cradle for such chefs as David Bouley, David Burke, Terrence Brennan, and Rocco DiSpirito.

Nieporent really arrived on the New York restaurant scene in 1990, when he opened Tribeca Grill with Robert De Niro and a star-studded cast of other investors. Tribeca Grill introduced the Nieporent custom blend: warmly professional service, excellent food and wine, a sharp-focused restaurant identity, and a high-profile scene.

Nieporent views each restaurant as a collaboration among the front-of-the-house managers, servers and bar staff, and the chefs in the kitchen. He is the “producer” running the whole show as a cohesive unit. And his alliances over the years speak volumes for his sense of showmanship—with designer David Rockwell and chefs Nobu Matsuhisa, Michael Mina, Traci Des Jardins, and now Paul Liebrandt.

Loyalty is one of the characteristics that people admire most about him. Friends know that they can always count on him, and employees know that he sincerely cares about them. “Loyalty breeds loyalty,” says Nieporent, “and when you show that you care about your staff and do whatever you can to make their jobs easier, they return the favor.” And the proof is “in the pudding,” as he says: many chefs and managers stay on for many years.

Nieporent believes that to be successful, every working part of a restaurant has to have a clear focus, a philosophy, and a definition. And it begins with who works there: a strong personality in the kitchen to define the restaurant from a food standpoint, and strong wine people in the front of the house who can create an unparalleled wine program. Over the years, Larry Stone, Daniel Johnnes, and David Gordon have all built wine programs that achieved award-winning recognition and status, including *Wine Spectator* Grand Awards.

It is all part of the Nieporent equation for success—he insists that everyone do their best. But it also carries over to service, where Nieporent is adamant that servers treat the customer the way they would want to be treated themselves—the ultimate education in what it means to be a customer. As part of their training, Nieporent invites every server who works in the restaurant to first dine there.

If it were just a matter of great food, service, and location, there would be a lot more excellent restaurants. But just as having all the same ingredients will not make a dish come out the same every time, there’s more to making a restaurant successful. For Myriad Restaurant Group’s establishments, not only is Drew Nieporent the key ingredient, but he follows his own recipe to perfection—and that’s what makes dining in his restaurants an outstanding experience, day in and day out.

# IN THE PARK HOME RUN

MYRIAD RESTAURANT GROUP ROUNDS THE CULINARY BASES AT CITI FIELD'S ACELA CLUB

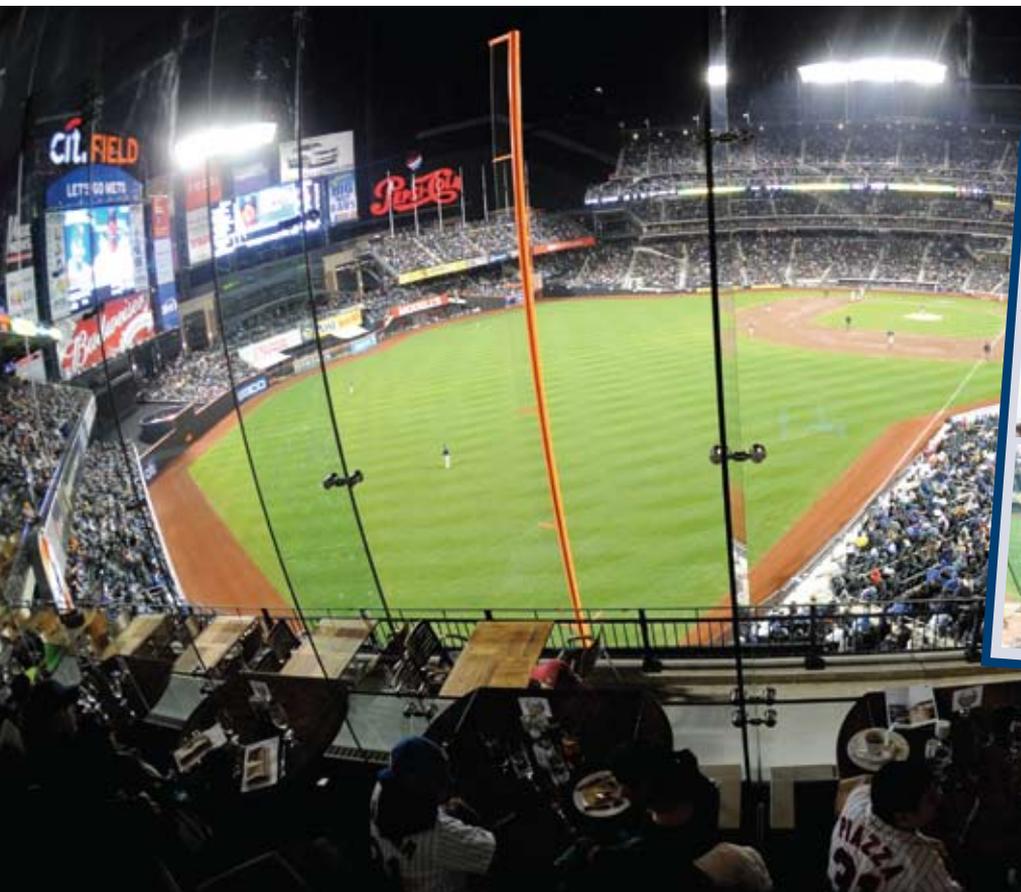
Last fall it was good-bye to beloved Shea Stadium, but this spring it's hello to a new playing field—not only for players rounding the bases, but for food fans in the stands as well.

Myriad Restaurant Group, working with Aramark, was invited to consult on the food and beverage services at Citi Field's Acela Club, an upscale, 350-seat restaurant on the Excelsior Level with a multitiered dining room, outdoor patio seating, and panoramic views overlooking left field. The 8,000-square-foot Acela Club is open to special ticket holders, including Delta Sky Club Platinum and Gold, Ebbets Gold, Caesars Club Platinum and Gold, Metropolitan and Field Box,

and Commissioners Box. There are also flat-screen TVs everywhere inside, so not a minute of the action on the field will be missed.

The ballpark dining destination features contemporary American fare inspired by Myriad's restaurants. Myriad and its chef, Stephen Lewandowski, named

A feast for the eyes: The view from the Acela Club restaurant at Citi Field, the new Mets ballpark.



CITI FIELD BASEBALL CARD

**Team:**  **New York Mets (NL)**

**Style:** Open air  
**Surface:** Grass  
**Seating Capacity:** 41,800

**Opened:** April 3, 2009

**Location:** Adjacent to the former location of Shea Stadium in Queens, near Flushing Meadow Park, site of the 1939 and 1964 World's Fairs.

**CITI FIELD DIMENSIONS:**

| LEFT FIELD | LEFT-CENTER | CENTER FIELD | RIGHT-CENTER | RIGHT FIELD |
|------------|-------------|--------------|--------------|-------------|
| 335 feet   | 379 feet    | 408 feet     | 391 feet     | 330 feet    |



**Other Facts:**

- There are 49 suites at Citi Field, located on two levels.
- The Concourse Level features a 360-degree view of the playing field.
- The Fan Fest family entertainment area is centered around Mr. Met's Kiddie Field, a scale version of Citi Field. Mr. Met makes daily appearances.
- The right-field "porch" in fair territory extends eight feet over the field.
- The exterior facade and main entry rotunda are inspired by Ebbets Field.

Michael Sobelman, previously of Tribeca Grill, as Acela Club's executive chef. Lewandowski and Sobelman have created a large selection of market-driven cuisine featuring local products.

The \$48 prix fixe menu is a home run. Its "Market Table" features a collection of antipasti, artisanal cheeses, salads, pastas, charcuterie, and flatbreads. But some of the buffet's real stars are the *al forno* dishes, specifically the pastas, baked in ceramic pots using an open fire. Already, there are big fans of the White Cheddar Macaroni and Cheese with Pancetta and the Baked Garganelle with Short Rib Bolognese. Big-hitters with larger appetites can slide into American classics like the Miracle Mets Burger or the Smoked BBQ Ribs with Cornbread, or go for entrées, like the Grilled Skirt Steak with Salsa Verde and crispy Sweet Potato Fries, Spit-Roasted Heritage Pork, or the Jumbo Lump Crab

Cakes. And on the lighter side, there is a Rotisserie Lemon and Herb Chicken served with arugula, or the Grilled Swordfish with Basil Pesto.

"The real reason I am here is because my brother Tracy and I are devout Mets fans, since 1962," Drew Nieporent says. "We are lifelong New Yorkers, and when the Mets approached us about helping them create great food at Citi Field, we were inspired by their commitment to making it happen. When the Mets step up to the plate, it will be our challenge to put great food on the plate."

With the help of Myriad Restaurant Group, the Acela Club has elevated the ballpark dining experience to a new level. How much better can it get than sitting on the restaurant's patio, eating incredible food, taking in the game, and hopefully cheering the Mets to a World Series championship!



Chef Michael Sobelman satisfies the appetites of hungry fans.

Pictured left: Smoked BBQ Ribs with Cornbread

Pictured right: Jumbo Lump Crab Cakes with Tomato, Caper, and Cauliflower Chutney

Top: Tracy Nieporent in uniform, 1962  
 Middle: Mets Official Year Book cover, 1962  
 Bottom: Tracy "The Fork" Nieporent at Mets Fantasy Camp, 2003



# Jessica Isaacs

The challenge of creating desserts at one of the world's best-known restaurants is something that fashion designer turned pastry chef Jessica Isaacs was ready for.



Jessica Isaacs (above) was inspired to be a pastry chef after seeing a wedding cake made by her aunt. One of her signature desserts (below): The Bento Box Chocolate Soufflé. Recipe on page 14.



**What made you realize you wanted to be a pastry chef?** After a degree in fashion design and an internship at a fashion company, I realized I hated the fashion industry. It is very cutthroat and not a nurturing business to be in. Still wanting to stay in a creative and artistic field, it hit me that I wanted to make wedding cakes. I enrolled in the New York Restaurant School and never looked back. I didn't know at the time that a "pastry chef" even existed.

**Who are the biggest inspirations and influences for your career? Who is your pastry hero?** My Aunt Judy. Although she was not a professional, she made my sister's wedding cake. It was beautiful.

**How would you describe your pastry philosophy?** More than anything else, I want to make desserts that make people want to come back for more because of how they taste. Of course, you want the dessert to be eye-appealing, and it is fun to play with all the new chemical ingredients, but taste is the most important thing. Keeping things interesting is great, but if it doesn't taste amazing, don't serve it.

**Talk us through your creative process—how and where do you get your ideas and inspiration for new ingredients and recipes?** I get my inspiration from many sources. It can be a fruit I see in Chinatown or a new ingredient the sous-chef is using for a savory dish. My plating can be influenced by a piece of artwork I saw at a museum or by a plate I really want to use. Of course, going out to eat and trying desserts can always be an influence, as well as thumbing through culinary books and magazines.

**How has your time at Nobu influenced your dessert style?** Since Japanese people don't usually have a full plated dessert after dinner, the concept of fusing Japanese flavors with American or continental desserts has influenced my way of creating desserts.

**Which three cooking tools or gadgets are your favorites?** The offset spatula, the rubber spatula, and silicone products are my favorite tools.

**In what way do you collaborate with the savory chefs?** The savory chefs and I collaborate about new ingredients and gadgets. We sometimes work together when we play with gastronomy techniques. One time I helped Morimoto come up with a chocolate fish dish (it was gross).

**What is your approach to using seasonal ingredients in desserts?** I believe in only using seasonal ingredients. I hate that you can get berries in December!

**What is your take on the portion and the dessert?** Desserts should be portioned so that the customer can finish what is on their plate and possibly be in want of one more bite. The customer shouldn't feel stuffed to the point where they regret eating it.

**What is your own favorite pastry or dessert creation?** That's hard. It changes often. Maybe the Coconut Jasmine Bombe with yogurt sauce and huckleberry powder.

**What one word best describes your personality in the kitchen?** Silly!

**What's the highest compliment a customer has ever given your desserts?** Ordering a second or even third of the dessert they just ate.

**Where are your favorite places for dessert in New York City?** ChikaLicious, Le Bernardin, and Pinkberry.

**What is your ultimate dessert that you could eat anytime? What's the most amazing dessert you've ever eaten, and who made it?** COOKIES! All kinds. Most amazing dessert is all the desserts at Le Bernardin, by Michael Laiskonis.

**If you could have any chef cook for you, who would it be? And whom would you like to cook for?** I would have Nobu cook for me, since I've been cooking for him for 13 years. I would like to cook for my family, because they give me such great compliments.

**What is your greatest passion or interest outside of pastry? If you weren't a pastry chef, what would you be doing?** Sleeping! I would have been an art teacher if I wasn't a pastry chef.

# Robert Truitt

Robert Truitt uses science and nontraditional kitchen tools to develop clever dessert confections with flair and finesse.

**What made you realize you wanted to be a pastry chef?** I don't think there was a single given thing or incident that occurred, I just always enjoyed cooking and making pastries.

**Who are the biggest inspirations and influences for your career?** Will Goldfarb.

**Who is your pastry hero?** Albert Adria.

**How would you describe your pastry philosophy?** There is nothing you can't do; there is always a way.

**In what ways do you collaborate with the savory chefs?** We share ingredients, techniques, and ideas that would not normally be used in our side of the kitchen.

**How do you find a balance between "keeping the masses happy" and experimenting with new ingredients, flavors, and textures?** You have to be willing to compromise your desire for creativity with reality, and understand who you're cooking for and what you're trying to accomplish.

**What are some of the modern culinary techniques and processes you use to create your desserts?** We use more recent methods for making meringue, with fruit juice and egg-white powder instead of egg whites and sugar. Also, we use agar-agar to make "creams" with no dairy but resembling very similar textures; we use liquid nitrogen to make semi-frozen croquettes of sorbet with cream shells.

**Is there an ingredient that you feel is underappreciated or underutilized in pastry?** Black sesame, I believe, is highly underused in the pastry community.

**What ingredients are you eager to experiment with next?** Sakura leaves and mezcil.

**What are some nontraditional dessert ingredients you are currently using?** Avocado, olive oil, and rye bread.

**What is your approach to using seasonal ingredients in desserts?** We get such amazing fruit from the market that we try not to manipulate them from their natural state too much.

**What is your take on the portion and the dessert?** I try to keep portions pretty medium to small, considering the meal size that some diners are having. I don't think they want to be taken over the edge with their dessert.

**What is your own favorite pastry or creation?** The Caramel Brioche.

**We're seeing a surge of pastry chefs stepping out of their traditional roles and expanding into other areas of the kitchen. What do you think about the whole dessert-bar movement?** Being a part of one of the first dessert bars in New York, I think they offer a good opportunity for pastry chefs to take the stage. On the other hand, it is very difficult trying to serve restaurant-style desserts at a bar that sells only dessert but, overall, I think it is a great idea.

**Which three cooking tools or gadgets are your favorites?** Offset spatula, Pacojet, and sugar rulers.

**What's the highest compliment a customer has ever given your desserts?** "This is the best thing I have ever put in my mouth."

**What is your ultimate dessert that you could eat anytime?** Crème brûlée.

**What's the most amazing dessert you've ever eaten, and who made it?** The Hummingbird, by Albert Adria.

**Where are your favorite places for dessert in New York City?** Tailor, WD-50.

**If you could have any chef cook for you, who would it be? And who would you like to cook for?** Heston Blumenthal.

**What is your greatest passion or interest outside of pastry? If you weren't a pastry chef, what would you be doing?** Mexican food. Relaxing on the beach.



Robert Truitt (above) prepares his award-winning Caramel Brioche (below). Recipe on next page.



From Pastry Chef Jessica Isaacs at Nobu

# Bento Box Chocolate Soufflé

## INGREDIENTS

### Chocolate Soufflé

2 whole eggs plus 2 extra yolks  
scant 3 oz unsalted butter, plus more for greasing molds  
scant 3 oz sweetened chocolate (containing around 70 percent cocoa), finely chopped  
3/4 cup plus 2 tbs brown sugar  
2 tbs plus 1/2 tsp cornstarch  
confectioner's sugar (for garnish)

### Shiso Syrup

1 large *shiso* leaf  
4 tbs water  
4 1/2 tbs granulated sugar  
scant tbs *mizuame* (a Japanese sweetener)

### Sesame Toffee

4 1/2 tbs granulated sugar  
1 tbs water  
1 tbs white sesame seeds, toasted  
1 tbs black sesame seeds, toasted

### Nobu-Style Sesame Ice Cream

9 tbs granulated sugar  
4 egg yolks  
4 tbs white sesame paste  
1 cup milk  
1 cup heavy (double) cream  
*Note: The Nobu-style sesame ice cream can be substituted with any premium vanilla or green-tea ice cream.*  
fruit of any kind (for garnish)

### Method for making chocolate soufflé mixture:

1. Beat together the whole eggs and the egg yolks, and set aside at room temperature.
2. Melt the butter in a small saucepan over medium-low heat without burning, until just before the butter starts to froth. Set aside.
3. Place the chocolate in a medium mixing bowl. Add the melted butter to the bowl, and whisk together until the chocolate melts. Next, add the brown sugar and cornstarch, and mix. Finally, add the beaten eggs, and mix quickly before straining the mixture through a sieve. The soufflé mixture should be left to sit covered in a refrigerator for a day before cooking.

### Method for baking chocolate soufflé:

1. Preheat the oven to 355°–375°F. Grease 4 3-inch ovenproof molds with melted butter.
2. Lay 4 pieces of parchment paper larger than the molds on a baking sheet, and arrange the molds on top. Fill each mold with the soufflé mixture.
3. Bake for about 12 minutes. As soon as the soufflés are done, place them on individual plates and remove the parchment paper and molds. Do this quickly, otherwise the chocolate will harden. Sift confectioner's sugar through a sieve over the tops of the soufflés.

### Method for the *shiso* syrup:

1. Briefly dip the *shiso* leaf in boiling water, then plunge it into ice water. Pat dry with a paper towel, and finely chop the leaf.
2. Bring the water, sugar, and *mizuame* to a boil in a small saucepan, and boil for 2 minutes over medium heat. When the syrup thickens slightly, add the finely chopped *shiso* leaf and let the syrup cool.  
*Note: Raspberry sauce or any tart sauce is also a good match for chocolate soufflé.*

### Method for sesame toffee:

1. Mix the sugar and water in a small saucepan, and boil over medium heat until the syrup turns a light caramel color.
2. Add the sesame seeds, and mix well with a wooden spatula.
3. Spread the mixture out thinly on a baking sheet and leave to cool at room temperature. Once hardened, break up the toffee into small pieces. Shake the pieces in a sieve to remove "dust."

### Method for Nobu-style sesame ice cream:

1. Whisk together the sugar, egg yolks, and white sesame paste in a medium bowl and set aside.
2. Heat the milk in a small saucepan until it boils.
3. Add the sugar-egg-sesame mixture and cook together with the milk over medium heat, scraping around the pan with a spatula to keep the bottom from burning.
4. When the mixture has reached about 175°F, quickly strain it into a medium bowl and leave to cool. Mix in the fresh cream, and complete by churning in an ice-cream maker. Just before the ice cream sets, add the sesame toffee pieces.

### Serve:

For each serving, arrange a chocolate soufflé and a scoopful of sesame ice cream in a Japanese *jubako* bento box. Add the fruit garnish and serve with the *shiso* syrup on the side. The syrup should be poured over the soufflé before eating. Be sure to make and serve the soufflé quickly, before the chocolate hardens.

From Pastry Chef Robert Truitt at Corton

# Caramel Brioche

Passion Fruit, Coffee, Banana

## INGREDIENTS

### Caramel Brioche

6.5 oz bread flour  
0.5 oz sugar  
0.14 oz fresh yeast  
2.4 oz eggs  
2.3 oz milk  
0.17 oz salt  
2 oz butter

### Brioche Ice Cream

8.8 oz milk  
1.7 oz sugar  
0.8 oz tuttopan stabilizer (specialty product)  
0.4 oz Pyrat rum  
10 percent total weight baked brioche  
**Passion Fruit "Mayo"**  
8 oz passion fruit purée  
1.76 oz water  
2.6 oz honey  
0.06 oz agar-agar  
1.76 oz yogurt

### White Coffee Cream

10.5 oz cream  
1.05 oz coffee beans  
1.5 oz sugar  
2.1 oz egg whites  
1 gelatin sheet  
**Banana Pâte de Fruit**  
4.4 oz banana h2O  
0.4 oz sugar  
6.25 oz glucose  
0.13 oz Nh pectin  
0.06 oz citric acid

### Method for caramel brioche

1. In a mixer fitted with a bread hook, combine the flour, sugar, and yeast and mix on low speed.
2. Slowly add eggs and milk. Once incorporated, turn the mixer to medium speed.
3. Knead dough for approximately 10 minutes.
4. Add salt, then slowly add the butter, making sure all the butter is incorporated.
5. Reserve dough in a mixing bowl in a refrigerator for 12 to 24 hours, then remove the dough from refrigerator and knead again until it is smooth.
6. Cut dough into 7-oz. rolls and place in small loaf pans that are lightly greased with butter.
7. Let the dough proof in a warm area until it triples in size, then lightly brush the tops of the bread with egg wash.
8. Bake at 350°F for 15 minutes, turning the rolls after 7 minutes.

### Method for brioche ice cream:

1. Place baked brioche on a baking tray and heat at 300°F for 10 minutes.
2. While bread is heating, combine 1/3 of the milk with the sugar and boil.
3. Combine the other 2/3 of milk with the tuttopan and rum, and emulsify cold.
4. Combine both mixtures, add warmed bread, and cover and let soak for 24 hours.
5. Add to a Vita-Mix blender, and blend until smooth.
6. Strain and process the mixture in an ice-cream machine.

### Method for passion fruit "mayo":

1. Combine 1/2 of the passion fruit puree with water, honey, and agar-agar and boil.
2. Strain and set in a shallow tray.
3. Once set, add to a blender and emulsify in yogurt, making sure not to overmix.
4. Strain and reserve cold.

### Method for white coffee cream:

1. Infuse the cream and coffee beans overnight in a refrigerator.
2. Strain the cream and coffee beans, and bring the cream and sugar to a boil.
3. Remove from heat and emulsify the egg whites.
4. Continue to cook egg whites to 176°F, and then add gelatin.
5. Strain and reserve cold.
6. Place in a large mixing bowl and whip until medium peak.

### Method for banana pâte de fruit:

1. Combine first four ingredients and boil, making sure to dissolve everything well.
2. Remove from heat, then add citric acid.
3. Strain and set into desired shape or tray.

### Garnish:

Stilton blue cheese  
Fresh basil



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# COCKTAIL HOUR

From The Bar At Tribeca Grill This Season



## Verano

The word *verano* is Spanish for "summer," and therefore seemed appropriate for the flavor of this cocktail.

1.5 oz Absolut Mango  
1 lime wedge  
1 lemon wedge  
dash of simple syrup  
splash of pineapple juice  
fresh basil leaves

Using similar proportions to a cosmopolitan, this cocktail is constructed in a shaker and then strained into a martini glass. Absolut Mango, a fresh lime wedge, a fresh lemon wedge, a dash of simple syrup, and a splash of pineapple juice are all combined and shaken together. Once strained into a martini glass, the cocktail is garnished with a leaf of fresh basil.



## Huron

An original cocktail from our bartender, Chris, this is his summertime take on a classic mint julep. It is named for the street he lives on in Greenpoint, Brooklyn.

1.5 oz Woodford Reserve Bourbon  
0.5 oz Drambuie  
tsp of honey  
3 sprigs of mint

A teaspoon of honey, a couple sprigs of mint, and a little Woodford Reserve are muddled together in a mixing glass. Ice, Drambuie, and more Woodford Reserve are added to the mixing glass, which is then shaken and strained into a martini glass. The cocktail is then garnished with a sprig of mint.



## Summer Pimm's Cup

Everyone has their own take on how to make a Pimm's Cup, but we always try to change ours to reflect the seasons. Pimm's itself is a gin-based liqueur with hints of spice and citrus fruits. It was created in 1859 by an English oyster-bar owner named James Pimm. The traditional drink is made with Pimm's No. 1, cucumber, lemon peel, and 7UP.

1 oz Pimm's No. 1  
0.5 oz Campari  
2 orange wedges  
1-2 sugar cubes to taste  
2 oz ginger ale

Two orange wedges and one cube of sugar are muddled together with a bit of Pimm's No. 1 at the bottom of a highball glass. Ice is added, and the Pimm's and Campari are poured over the top. The cocktail is shaken in the highball glass and then topped with ginger ale.



## Tequilaña

The name is a take on the classic Brazilian cocktail, the caipirinha. A classic caipirinha is made with cachaça (sugarcane rum), fresh lime, and sugar all muddled together. Ours is instead made with tequila and brown sugar, hence the name.

2 oz 1800 Silver Tequila  
3 lime wedges  
tsp of brown sugar  
lime garnish

Fresh lime wedges and brown sugar are muddled together in a glass with a little tequila. The rest of the tequila is then added to the glass, and all ingredients are muddled together. The cocktail is then strained into our large rocks glass over ice and garnished with fresh sliced lime.

# HOME PLATE

Highlights, Happenings, and Tasty Banter From Myriad

## AWARDS AND RECOGNITIONS

### Drew Nieporent

2009 Outstanding Restaurateur,  
James Beard Foundation

### Paul Liebrandt

2009 Best New Chef, *Food & Wine Magazine*

### Corton

2009 Critic's Pick for Best New Restaurant,  
*New York Magazine* "Best of New York" Issue

## PLUS

2009 Best Salad: "From the Garden" at Corton,  
*New York Magazine* "Best of New York" Issue

2009 Best Newfangled Dessert: Caramel Brioche at Corton,  
*New York Magazine* "Best of New York" Issue



## GIVING BACK

Myriad Restaurant Group believes in giving something back to the communities they serve. Their restaurants participate in countless special events and benefits while supporting numerous charity organizations. These are just a few:

### City Harvest

cityharvest.org

### City Meals On Wheels

citymeals.org

### Table to Table

tabletotable.org

### Share Our Strength

strength.org

### CCAP

ccapinc.org

### YAI/National Institute

for People With Disabilities

yai.org

### Tribeca Partnership

tribecatrib.com

### Harlem Educational Activities Fund

heaf.org

### Tuesday's Children

tuesdayschildren.org

## DREW'S DINE AROUND

Drew Nieporent makes it a point to travel at least once a month. It is important to him to try new dishes from chefs all over the globe, observe new concepts, and live the dining experience at other restaurants. His recent culinary journey took him to London, and these were the restaurants on his itinerary.

### Hakkasan – Chinese Cuisine

8 Hanway Place  
London, W1T 1HD  
+44 (0) 20 7927 7000  
hakkasan.com

Hakkasan seduces with edgy Cantonese cuisine. Hidden down an alley just off Tottenham Court Road, the dining room is dark, sleek, and sexy. Make time for a drink in the adjacent bar—one of London's best must-be-seen spots. Another success for restaurateur Alan Yau.

### The Square – French Cuisine

6-10 Bruton Street  
London, W1J 6LB  
+44 (0) 20 7495 7100  
squarerestaurant.com

Considered one of the best addresses in London. Serious food for serious fans of seasonal French cuisine. Great ambience in the room—the perfect spot for a power lunch by day or romantic dinner by night. The menu is expertly executed—the wine list is like a bible, and maybe one of Britain's greatest.

### J. Sheekey – Seafood

28-32 St. Martin's Court  
Covent Garden, London, WC2N 4AL  
+44 (0) 20 7240 2565  
j-sheekey.co.uk

A gorgeous wood-paneled room, attentive service, excellent people watching, and hands down some of the best seafood you can find in London. And don't forget their recently opened oyster bar for a quick bite before a show.

### The Fat Duck – French Cuisine

1 High Street  
Bray, Berkshire SL6 2AQ  
+44 (0) 1628 580 333  
fatduck.co.uk

It's a little hike—about an hour from London's center—but this gem in the village of Bray in Berkshire offers dishes that are theatrical, engaging, nothing short of spectacular. Chef Heston Blumenthal is a real alchemist in the kitchen, and his dishes show off his mastery of science and food (just don't call him a molecular gastronomist!).

### Moro – Spanish Cuisine

34-36 Exmouth Market  
London, EC1R 4QE  
+44 (0) 20 7833 8336  
moro.co.uk

Fantastic fusion of Spanish and North African cuisine—earthy Mediterranean flavor combinations, heady libations—and the equation of meat + charcoal grill and wood-burning stove is always a winner. Also enjoy some of London's best tapas at the sleek zinc bar.



The Fat Duck  
heston blumenthal



# 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).

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**HAUTELIFE**  
press

## HAUTEMIXOLOGY

### THE CAIPIRINHA

rocks glass

2 oz. Leblon Cachaça

1/2 lime

2 tsp superfine sugar



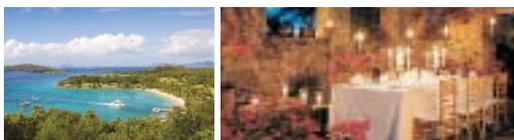
Cut the lime into four wedges. Muddle the lime and sugar in a shaker. Fill the shaker with ice and add Leblon Cachaça. Shake vigorously. Serve in a rocks glass. Garnish with a slice of lime.

## HAUTETASTE

### HUDSON VALLEY FRESH

Hudson Valley Fresh is a not-for-profit dairy cooperative dedicated to preserving the agricultural heritage of the Hudson River Valley. By supporting sustainable agriculture, they have made it their mission to secure living wages for farmers and their families and to ensure a fair price for Hudson Valley farmers' goods in order to keep those farmers in business. Look for the Hudson Valley Fresh logo and for the premium-quality dairy products: whole, skim, low-fat, and chocolate milk along with half-and-half, heavy cream, and sour cream. Visit [hudsonvalleyfresh.com](http://hudsonvalleyfresh.com).

## HAUTETRAVEL



### CANEEL BAY

Caneel Bay is a special place—a truly unique experience in restrained yet fine living. There are no televisions, telephones, or otherwise digital distractions at this low-key luxury property, located within the protected grounds of the Virgin Islands National Park on the island of St. John. What you'll find is 170 acres of lush landscape, including seven secluded white-sand beaches. Wildlife in the sea is abundant (turtles, stingrays, and tropical fish abound), as well as on land (wild donkeys have free range of the property!). The simply furnished and elegant accommodations casually blend in at this serene hideaway that Laurence Rockefeller founded more than 50 years ago. Visit [caneelbay.com](http://caneelbay.com).

## HAUTENOTEWORTHY



### 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.

## Locations

[myriadrestaurantgroup.com](http://myriadrestaurantgroup.com)



**Tribeca Grill**  
375 Greenwich Street  
New York, NY 10013

Tel: 212.941.3900



**Centrico**  
211 West Broadway  
New York, NY 10013

Tel: 212.431.0700



**Corton**  
239 West Broadway  
New York, NY 10013

Tel: 212.219.2777



**Nobu New York City**  
105 Hudson Street  
New York, NY 10013

Tel: 212.219.0500



**Next Door Nobu**  
105 Hudson Street  
New York, NY 10013

Tel: 212.334.4445



**Nobu Fifty Seven**  
40 West 57th Street  
New York, NY 10019

Tel: 212.757.3000



**Nobu London**  
19 Old Park Lane  
London W1K 1LB

Tel: 020.7447.4747



**Crush Wine & Spirits**  
153 East 57th Street  
New York, NY 10022

Tel: 212.980.WINE (9463)

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