

SRNY

SPRING & SUMMER 2009

FROM GREENMARKET TO TABLE

KRUG UNVEILED

FROM THE BAR: THE MARTINI

ON THE POLO GROUNDS



ST REGIS

NEW YORK



GARY FARRELL

VINEYARDS & WINERY

Gary Farrell is an artisanal winery that creates superlative, hand-crafted wines for the finest food experiences. Through exceptional vineyard sourcing and a meticulous, hands-on approach to making wine, Gary Farrell has been propelled to the forefront of cool climate producers.



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Chardonnay
Russian River Selection

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Sauvignon Blanc
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RUSSIAN RIVER VALLEY
Pinct Ness
Russian River Selection

SOME INVESTMENTS ARE MEANT
TO BE TRADED. OTHERS ARE MEANT
TO BE SAVED AND SAVORED.



TERLATO & CHAPOUTIER
2006 LIEU DIT MALAKOFF
91 POINTS WINE SPECTATOR



TERLATO WINES INTERNATIONAL

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COMMITTED *to*

ORGANIC PRODUCTION

Alvaro Palacios is committed to organic viticulture and natural winemaking practices at Palacios Remondo, his Rioja estate. This total respect for the environment culminates in **La Montesa**, a blend of native Spanish varietals Garnacha and Tempranillo grown on the estate.



PALACIOS | REMONDO

ALVARO



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WELCOME! It is with great pleasure that The St. Regis New York introduces you to the premiere issue of *SRNY* magazine. Just as a stay at The St. Regis New York is an unparalleled experience, *SRNY* will indulge you in cuisine, culture, art, design, history, and travel. In our steadfast dedication to incomparable guest services—from our renowned signature St. Regis Butler Service to bespoke, one-of-a-kind experiences—this magazine is designed to take you inside and out of the hotel to provide you with an in-depth look into all that encompasses the world of St. Regis. We are delighted to share with you the ingredients that make The St. Regis New York a true celebration of timeless and exuberant luxury, from our dedication to the arts and our devotion to creating unique dining experiences, to our love of enduring traditions and occasions. In this issue, you will discover how to enrich your dining experience at Adour Alain Ducasse with a personalized tour from the greenmarket to the kitchen, culminating in a sumptuous five-course dinner using the fresh ingredients you chose just hours earlier. Learn about the rich history behind the signature cocktails served at our legendary King Cole Bar, as well as secrets from our sommelier. Take a look at art as defined not only on our walls but also through the unrivaled collections of tastemakers over the centuries. And rediscover the thrill of a polo match as we reintroduce this fine tradition to the city of New York. So please, enjoy this premiere issue, which evokes a true sense of the unrivaled dimension of hospitality we strive to bring you every day.



INTERVIEW WITH THE CHEF



EXECUTIVE CHEF JOEL DENNIS, WHO JOINED THE ADOUR TEAM IN AUGUST 2008, LEADS ALAIN DUCASSE'S KITCHEN AT THE ST. REGIS NEW YORK. CHEF DENNIS SPENT FOUR YEARS UNDER THE TUTELAGE OF ALAIN DUCASSE AS SOUS-CHEF AT ALAIN DUCASSE AT THE ESSEX HOUSE, AN EXPERIENCE HE CREDITS WITH BUILDING HIS PASSION FOR THE FINEST INGREDIENTS. A GRADUATE OF THE CULINARY INSTITUTE OF AMERICA, CHEF DENNIS MOST RECENTLY SERVED AS EXECUTIVE CHEF AT BLUE WATER GRILL IN NEW YORK CITY. A NATIVE NEW YORKER, CHEF DENNIS HAS AN INTIMATE UNDERSTANDING OF THE PALATE AND EXPECTATIONS OF NEW YORK RESTAURANT PATRONS. HE FUSES THIS KNOWLEDGE AND HIS EXPERIENCE WITH ALAIN DUCASSE TO CREATE AN UNPARALLELED DINING EXPERIENCE IN THE HEART OF MANHATTAN. WE SAT DOWN WITH CHEF JOEL DENNIS TO DISCUSS EVERYTHING FROM BAGELS TO FLEUR DE SEL.



TEN QUESTIONS WITH CHEF JOEL DENNIS

WHAT IS YOUR FAVORITE BAGEL PLACE IN NEW YORK?

Ess-A-Bagel—the bagels are big and meaty, fluffy on the inside, and have a good hard shell exterior. The place has all the appeal of a breakfast nook.

WHERE DO YOU GO FOR CHINESE FOOD?

Café Evergreen is first-rate.

WHAT'S YOUR FAVORITE HIDDEN GEM—A SHOP, PURVEYOR, OR RESTAURANT—WHERE YOU SHOP FOR YOUR OWN KITCHEN?

Eli Zabar for the great locally sourced ingredients, and **Kalustyan's** to load up on heady spices and fresh nuts.

WORKING WITH ALAIN DUCASSE HAS GIVEN YOU A GREAT UNDERSTANDING OF FRENCH CUISINE. IS THERE A PARTICULAR FRENCH DISH THAT YOU LOVE TO PREPARE?

I really like to make Alain Ducasse's fork-crushed potatoes with olive oil and nothing more than a few flakey crystals of sea salt. It's my favorite way to prepare potatoes. You can also add some tomato confit, a couple of olives, or even a leaf of basil confit.

WHAT DO YOU DO WHEN YOU'RE NOT COOKING?

Since my son started walking, running all over the place after him.

NAME THREE THINGS YOU ALWAYS HAVE IN YOUR PANTRY.

Olive oil from Liguria, salt-packed capers, and fleur de sel.

WHERE WAS YOUR MOST MEMORABLE MEAL?

Alain Ducasse's 59 Poincaré in Paris. You arrive in a petite salon, where you are offered an aperitif with canapés and a chance to look over the menu. They then whisk you to this richly wood-paneled elevator, which takes you to the next floor. Heaven. I had a velouté of petit pois with lardons and crème fraîche. It was the service of the dish, the flavor, the simplicity.

HOW DOES BEING A NATIVE NEW YORKER INFLUENCE YOUR APPROACH TO DISHES AT ADOUR?

An appreciation for quality motivates New Yorkers and, therefore, me and my team on a regular basis; but also the liveliest appetite to discover fresh flavors, colors, shapes, textures, between a sip and a bite all over again, every time.

WHAT IS YOUR FAVORITE OUTDOOR SPOT IN NEW YORK?

Central Park—proof of New Yorkers' energy, concern, and willingness to create and maintain the environment.

IS THERE A FOOD THAT ALWAYS REMINDS YOU OF HOME?

Strawberry segments in strawberry Jell-O set in a pie crust and crowned with whipped cream.

FROM GREENMARKET TO TABLE

ST. REGIS GUESTS CAN EXPERIENCE AN EXTRAORDINARY CULINARY JOURNEY TO NEW YORK'S FABLED UNION SQUARE GREENMARKET, WHERE THE CITY'S TOP CHEFS AND FOOD ENTHUSIASTS ALIKE SHOP FOR THE FRESHEST BOUNTY OF THE SEASON.



The day begins with a behind-the-scenes look at the Adour kitchen, courtesy of Adour Executive Chef Joel Dennis. Following a short ride to Union Square in the hotel's signature Bentley, Chef Dennis then leads guests on a tour of the greenmarket, visiting farm stands, interacting with the farmers, touching and tasting the season's produce, and selecting ingredients for Chef Dennis to use in preparation of a five-course bespoke tasting menu that evening at Adour. Guests often discover ingredients they have never before worked with, including such seasonal favorites as rhubarb, wild leeks, and baby beets.

"People are often far removed from the farm-to-table experience, and that is why they enjoy this so much," says Chef Dennis. The experience provides an invaluable, tactile connection to fresh, locally farmed ingredients that guests can then see transformed into a finished dish. "Alain Ducasse is a world-renowned chef, and his cuisine really exemplifies this whole experience," Chef Dennis explains. "His cuisine is very rustic at its core, and by taking a great product without changing it too much, and presenting it in the simplest way possible, he provides the diner with a different taste or texture that they might not have experienced before."

Chef Dennis enjoys the program just as much as the guests. While guests have the satisfaction of choosing the ingredients at the greenmarket, the process also presents an exciting culinary challenge to the chefs in the kitchen, where they have to take these specific ingredients and turn them into dishes they are not prepared for, literally within a few hours.

As the grand culmination to an extraordinary experience, Chef Dennis introduces each course tableside, elaborating not only on how each ingredient was prepared, but also on his creative thought process in the design of each market-fresh dish.

SEASONAL MENU A TASTE OF SPRING

FROM THE FOREST MOREL MUSHROOMS

MORELS HAVE ALWAYS BEEN HIGHLY PRIZED FOR THEIR RICH EARTHY QUALITY. WHEN PREPARED, MORELS RELEASE A RICH, NUTTY FLAVOR AND WOODSY FRAGRANCE.

ON THE MENU
GREEN ASPARAGUS,
BRAISED OREGON
MORELS,
LEMON SABAYON

FROM THE VINEYARD
NEW SAUTÉED DUCK
FOIE GRAS DISH
PAIRED WITH A GLASS
OF "CANDELA" PINOT
NOIR FROM MONTEREY,
CALIFORNIA, SPECIALLY
BOTTLED FOR ADOUR
NEW YORK.

ON THE MENU
SAUTÉED DUCK
FOIE GRAS,
RHUBARB MARMALADE,
HEARTS OF PEACH PALM,
DUCK JUS

FROM THE SEA
JOHN DORY, ALSO
KNOWN AS ST. PIERRE,
IS A DEEP-SEA FISH WITH
AN OLIVE-YELLOW BODY
THAT HAS A LARGE DARK
SPOT AND LONG SPINES
ON THE DORSAL FIN.
MOIST IN TEXTURE WITH
SMALL, FINE FLAKES, IT
HAS A SLIGHTLY SWEET
FLAVOR.

ON THE MENU
BAKED JOHN DORY,
BABY FENNEL, ZUCCHINI,
RIVIERA SAUCE

FROM THE PASTURE
MARK MARTIN OF
ELYSIAN FIELDS FARM IN
PENNSYLVANIA TAKES A
HOLISTIC APPROACH WITH
HIS LAMB. THE ANIMALS
ARE HUMANELY RAISED,
FED ONLY NATURAL
GRASSES AND GRAINS,
AND DRINK ONLY WATER
THAT HAS BEEN TESTED
FOR PURITY.

ON THE MENU
ROASTED ELYSIAN FIELDS
LAMB SADDLE,
TENDER YOUNG
VEGETABLES,
NAVARIN JUS

FAVORITE SWEET PAIRING
RHUBARB AND STRAWBERRY
DESSERT PAIRED WITH
A GLASS OF TAITTINGER
CHAMPAGNE "NOCTURNE."

ON THE MENU
RHUBARB AND STRAWBERRY
GRANITE, SOUR CREAM
SORBET



The Essence of Napa Valley

As a fourth-generation Napa Valley winemaker, Rob Mondavi, Jr., has an intimate understanding of the geography behind the region's world-renowned Bordeaux wine varieties. Tucked between two dramatic mountain ranges north of San Francisco Bay, Napa Valley enjoys warm days, cool nights, diverse topography and a range of elevations — a combination of factors that brings wine grapes to ripe terroir expression. The valley is further distinguished by its specific American Viticultural Areas, or AVAs, elite sub-regions such as Rutherford, Pope Valley, Oakville, Stags Leap and Atlas Peak. From valley floor vineyards to terraced hillsides, each AVA enjoys distinctive microclimates, soils and sun exposures that shape the personalities of the wines grown there.

Rob works hand-in-hand with Tony Coltrin — longtime Napa Valley winemaker and family friend — to select the best grapes from established and emerging Napa Valley AVAs, blending wines that carry all the nuance and personality of their origins. A wealth of experience with time-honored wine-making techniques enables the pair to enhance the distinctive characters that Cabernet Sauvignon, Merlot, and Sauvignon Blanc achieve in each of these special terroirs. Our Oberon Cabernet Sauvignon Hillside Reserve displays the intense deep fruit aromas and flavors of grapes cultivated on gentle slopes throughout the valley, while our Oberon Cabernet Sauvignon has lush, concentrated black fruit expression and our Merlot expresses intriguing blueberry and chocolate character. Each of these red wines is supported by firm tannins and displays fully-integrated toast characters from aging in French oak barrels. Our bright Sauvignon Blanc — Bordeaux's classic white wine variety — has the perfect balance of vibrant fruit and crisp acidity.

Crafted from the finest vineyard sites, the wines of Oberon truly represent the essence of Napa Valley.

www.oberonwines.com



SOMMELIER SECRETS

BY
JURA DE ALMEIDA

WITH THE RISING POPULARITY OF WINE, WINE-FOCUSED RESTAURANTS, AND WINE BARS, IT IS EASY TO FIND ONESELF OVERWHELMED WITH CHOICES WHEN CHOOSING WINE FOR A MEAL. THE DAYS OF WHITE WITH FISH AND RED WITH MEAT ARE OVER. RESTAURANTS ARE MAKING CONSIDERABLE INVESTMENTS IN WINE PROGRAMS, RESULTING IN LARGE, SOMETIMES INTIMIDATING WINE LISTS.

Diners who are interested in enjoying great wine with their meal but do not have extensive experience with wine may find themselves on the spot when ordering from a sizeable wine list. A restaurant with a large array of wines will generally have staff dedicated to helping with the list, be it a sommelier, manager, or captain. Following are some tips that will help you take advantage of a worthy sommelier or waiter to find the right wine for your meal.

HAVE A DRINK—You’ve just fought traffic or some psychotic cabbie to get to the restaurant. Have an aperitif, a glass of Champagne, or your favorite cocktail. Getting in the mood with a drink will not only make choosing the wine easier, but will also serve to open your palate for tastes to come.

NARROW THE FIELD—Once you have decided on the food, narrow down your choice of wine. Sparkling? White? Red? If you’re not sure which to choose, ask the sommelier for a suggestion.

ENGAGE THE SOMMELIER—Ask such questions as:

Which is the strongest section of the list?

What wine would *you* most enjoy with what we have ordered?

What is a traditional pairing with our meal?

What wine are *you* most passionate about?

Asking questions like these will go a long way toward discovering gems on any wine list.

OFFER FAVORITES—Give some examples of wines you have enjoyed, or disliked, in the past. This will help offer insights into your palate.

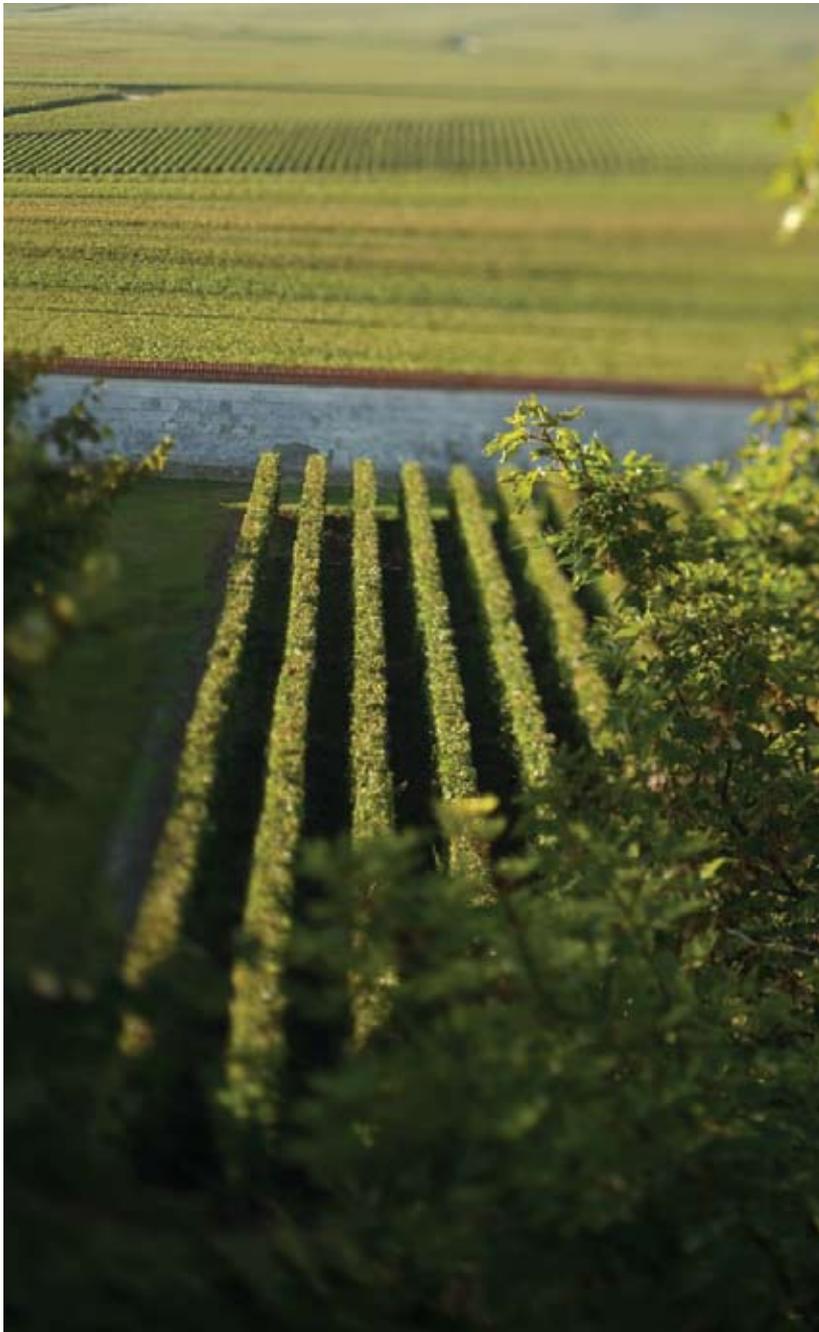
QUALIFY A PRICE RANGE—Conversations about price are becoming less and less taboo tableside. Pointing out a price on the list as a starting point will save time and frustration. Be a little flexible with the price without breaking the bank. Often a bottle that is just a few dollars out of reach might be the one.

BE OPEN-MINDED—If you feel comfortable in the restaurant and the staff or sommelier has inspired you with some confidence, take a chance! A good wine professional will appreciate the trust and return the favor with a good value.

Use these guidelines to turn a stressful decision into a fun exchange.

Cheers!





KRUG CLOS D'AMBONNAY: UNVEILED AT ADOUR

RUMORS HAD SWIRLED ABOUT FOR YEARS, AND THIS TIME THEY TURNED OUT TO BE TRUE: KRUG, FOR MANY THE NE PLUS ULTRA OF CHAMPAGNES, HAD BEEN NURTURING A SINGLE VINEYARD BLANC DES NOIRS CHAMPAGNE AS COUNTERPOINT TO ITS 100 PERCENT CHARDONNAY CLOS DE MESNIL.

Krug first released the 1979 Clos de Mesnil in 1986; 22 years later, at Adour Alain Ducasse at The St. Regis New York, Olivier Krug shared “the secret we had guarded for so long” at an intimate Krug collector dinner. The Clos d’Ambonnay is the first Krug cuvée strictly composed of 100 percent pinot noir grapes, and the food paired by Chef Alain Ducasse complemented the inaugural nationwide release of this Krug micro cuvée—only 3,000 bottles were produced from a vineyard that extends but 1.69 acres.

As far back as the 1880s, the Krug family had identified Ambonnay as the prime source of pinot noir, and Le Mesnil-sur-Oger of chardonnay, but it was not until the 1990s that they secured a vineyard in Clos d’Ambonnay for themselves. They had been buying fruit since the 1980s, and experimenting with a single-vineyard cuvée for ten years, but not until the 1995 vintage did the small winemaking team led by Henri, Rémi, and Olivier Krug feel the cuvée expressed the quintessence of the vineyard. Like all Krug wines, it is fermented in small, old oak barrels, which themselves impart to the wine no oaky flavor or aromas but contribute to its breath, depth, harmony, and seamless integration on the palate. A single vineyard, to merit a special bottling, should express a distinct force of personality, and in its singular expression

of power and complexity, the Clos d’Ambonnay did not disappoint.

The debut of the 1995 Clos d’Ambonnay was one of two spectacular events at Adour Alain Ducasse that Olivier Krug hosted in 2008. The second set of fortunate guests enjoyed the pairing of Alain Ducasse’s cuisine with the launch of the 1998 vintage. “Krug declares a vintage only in the years which—over and above very high quality—demonstrate truly outstanding personality,” notes Olivier. The Krug Grand Cuvée is designed to express the year interpreted in the legendary Krug style. In this case, 1998 was a very good Champagne vintage, with fresh, more concentrated fruit than 1997, and a softer acidity than 1996. “Back in 1998, when the time came to assemble the year’s wines, we said to ourselves that Krug 1998 had the warm, mellow character of Krug 1989 with the spirit and frankness of Krug 1995,” Olivier reminisced during the dinner. “After ten years in the cellars, that enchanting impression is confirmed. Krug 1998 is another fascinating encounter waiting to be made, and I am delighted to open these first bottles at Adour Alain Ducasse at The St. Regis New York.”

One can only hope that these extraordinary events continue, and that we can be among the special few to enjoy them!

BY LISA GRANIK
MASTER OF WINE



A BRIEF LOOK AT THE MARTINI COCKTAIL

By
ROBIN LEWIS

“ITS PLEASURE, WHICH IS NOT VOLUPTUOUS BUT ASTRINGENT, CAN ONLY BE EXPRESSED BY OXYMORON: SENSUOUS COLDNESS, OPULENT DRYNESS, MYSTERIOUS CLARITY, ALLURING PURITY.” —LOWELL EDMUNDS



The martini cocktail has a long history that begins right here in New York City. Most likely a variation of the Manhattan created in the mid 1800s, the first step in its evolution was the Martinez, a mixture of Old Tom sweetened gin, sweet vermouth, maraschino liqueur, and bitters. In fact, dry gin and dry vermouth were not used in a martini until the early 1900s, and even then orange bitters and a lemon twist were often called for. Vodka did not become a player until the mid to late 1900s. When the martini came into fashion, the American palate was much sweeter, not to mention alcohol percentages in spirits were much higher, thus the demand for a higher ratio of vermouth to gin and using additional ingredients like sweeteners and bitters. As the American palate refined to a drier taste and alcohol percentages lowered, the martini became the cocktail we know today as the Dry Martini.

Vermouth is the most integral ingredient of the martini. It was first developed in Piedmont, Italy, around the late 1600s through the infusion of herbs into wine and was used for medicinal purposes. It is now produced as a still wine fortified with the addition of herb-infused brandy.

The martini could not exist without at least a drop of this beautiful, aromatized wine. The question is how much. Since its infancy, the martini has been adapted and varied to find the best recipe: from a 50-50 martini, a recipe of half vermouth to half gin; to an In and Out, where the glass is rinsed with vermouth; and back to the beginning, where sweet vermouth was called for using two parts to one part gin. Some just like to soak their olives in it. It is truly a matter of personal taste and invention.

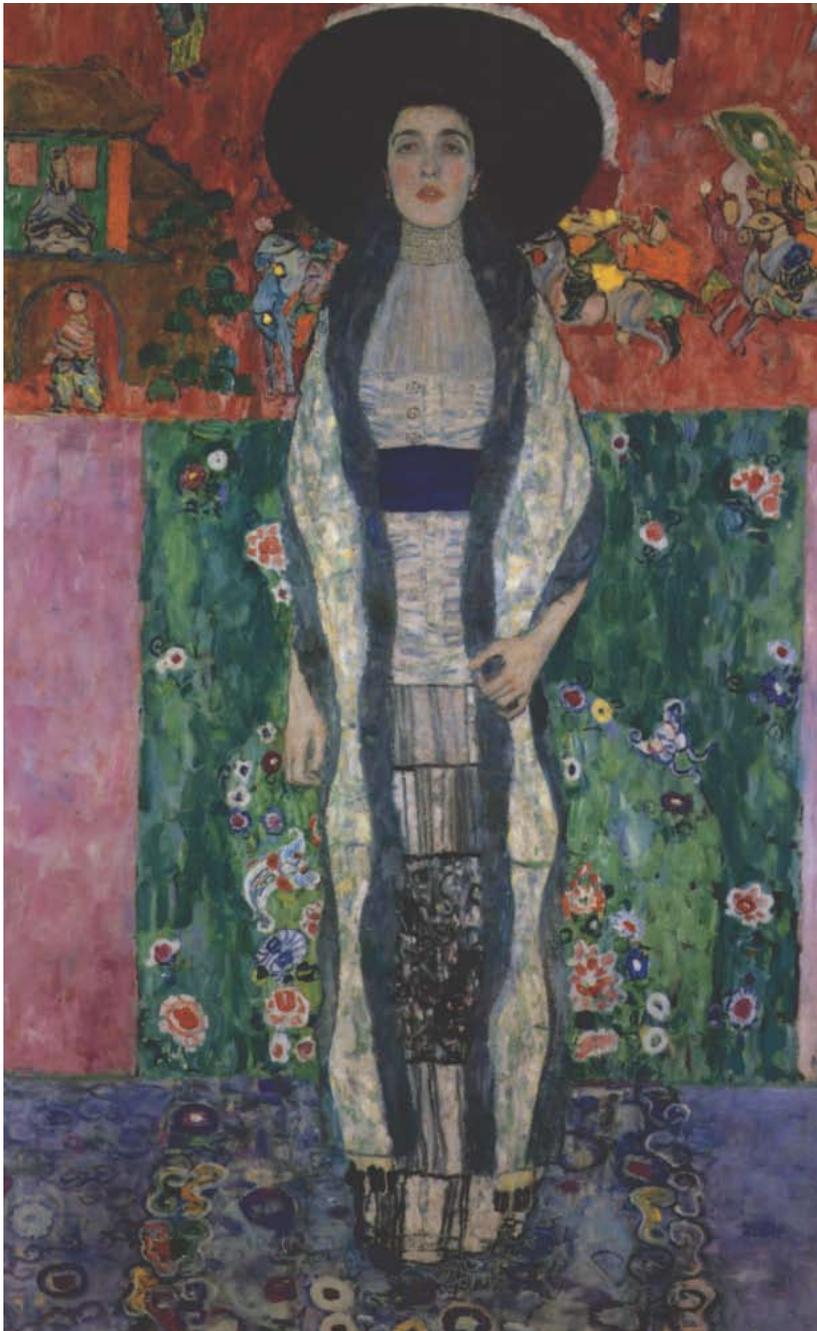
Now to address the most hotly debated question of all: shaken or stirred? Stirring a martini will result in a clear, crisp, magnificent, enticing cocktail, without compromising flavor, texture, or weight. Most important, stirring will not “bruise” the martini, or water it down with melting ice. Shaking gives one a very cold drink, with plenty of ice melting into the martini, making it quite easy to consume. This is in addition to the belief that rigorously shaking together the gin and vermouth releases antioxidants, resulting in a “medicinal” martini. The martini is a very personal cocktail, and the best martini is *your* martini: shaken or stirred, abundant vermouth or minuscule, bitters

or none. Know how you like it, and how to order it. Most important, embrace the quest of finding your perfect recipe and the inevitable variations that will come when exploring the infinite possibilities of this timeless cocktail.

At Adour Alain Ducasse, we continue the tradition, upholding the martini’s long-standing prestige by creating our own variations. We follow the standards of our kitchen, using the best ingredients with a simplistic style. Focusing on ingredients, we offer three signature martinis. The first two, the Adour Martinis, are made of Laubade folle blanche, an unaged Armagnac that we infuse with dried fruits. They are prepared with the infused Laubade, dry vermouth, and a splash of maraschino liqueur, stirred and served in a chilled cocktail glass with a choice of cranberry or mango infusion. In an effort to capture extravagance in a glass, we have infused Level vodka with black truffles and dried apricot for the Black Truffle Martini, prepared with dry vermouth and orange bitters, stirred, and served in a chilled cocktail glass. When the first sip of this martini is taken, it transports one to a world of decadence by the subtleties of luxury as the complexities dance on the palate.

A LEGACY OF STYLE

DESPITE THE CHALLENGES OF THE WIDER ECONOMIC ENVIRONMENT, RECENT HISTORY HAS PROVEN THAT WORKS FROM EXCEPTIONAL ART COLLECTIONS CONTINUE TO CAPTURE THE EYE AND IMAGINATION OF DEVOTED COLLECTORS AROUND THE WORLD.



GUSTAV KLIMT: ADELE BLOCH-BAUER II

Netting more than \$483 million, the Christie's auction of the collection of Yves Saint Laurent and Pierre Bergé, held in February in Paris, was the most successful single-owner sale in European auction history, and perhaps more significantly demonstrated that collectors continue to seize opportunities to add unique works of art to their collections in the spirit of acquiring the rare and beautiful. Since the financial market tumble, many have speculated that the days of nine-figure art sales are over; however, this recent record-breaking auction realized nearly half a billion dollars, a spectacular achievement at any time.

“Christie's has a great deal of experience handling the legacies of some of history's most culturally relevant individuals since the days of James Christie, who famously auctioned property belonging to Marie Antoinette and Madame du Barry soon after the French Revolution,” says Marc Porter, president of Christie's Americas. Collections with either an attached prestigious name or a connoisseur's stamp of approval have an added premium, and results garnered for them demonstrate that collectors with the passion and the means respond when works of great quality come to market. Victor and Sally Ganz, a modest

Manhattan couple, sold their phenomenal art collection at Christie's for \$206.5 million in 1997; British philanthropist Simon Sainsbury's collection fetched \$32.2 million in June 2008; and the sale of four Gustav Klimt paintings restituted to the heirs of Adele and Ferdinand Bloch-Bauer, one of the most fervently awaited events in art market history, achieved \$192.7 million in November 2006. Part of the wider *Impressionist and Modern Art Evening Sale* at Christie's, it went on to become the most expensive auction ever staged, at \$491,472,000.

More recently, the collection of the esteemed philanthropist Betty Freeman became one of the most coveted to come onto the radar of postwar and contemporary art collectors. Betty Freeman's passion for all things modern led her to forge friendships and acquire the works of contemporary masters including Roy Lichtenstein, Sam Francis, Dan Flavin, David Hockney, Walter De Maria, and Andy Warhol. She had been quoted as saying that she aspired to have a work by Dan Flavin in every room in her house. Indeed, she came very close, for her collection boasted five glorious works by Flavin, including “*Monument*” for V. Tatlin, which she >

ART WITHIN ART: NANCY LORENZ AT ADOUR

TO COMPLEMENT THE LUSH, WINE-INSPIRED INTERIOR OF ADOUR, ALAIN DUCASSE AND DAVID ROCKWELL SELECTED NEW YORK-BASED ARTIST NANCY LORENZ TO CREATE A REMARKABLE ART INSTALLATION.

Wrapped around the main dining room is a five-panel mural of the Adour River, which flows nearby Ducasse's birthplace in the southwest of France. Gradually shifting in tone and color, Lorenz's murals incorporate curving lines and fluid patterns to evoke the sound and feeling of the water. In a sumptuous display of gold gesso fused with lavender tones and inlaid mother-of-pearl details that create a glistening, rich surface, the murals echo both the aspirations of the restaurant's design team while adding a level of whimsy, lightness, and sophistication to the space. Lorenz's works in Adour demonstrate superior craftsmanship as well as her ability to complement a space that is in itself a work of art.



DAVID HOCKNEY: BEVERLY HILLS HOUSEWIFE

described in a letter to the artist as “a shining diamond in my entry hall.”

The tastemakers who formed these awe-inspiring collections often had one driving quality with which they built their collection. For Yves Saint Laurent and Pierre Bergé, that quality was an eye for esteemed provenance; for Betty Freeman, it was the desire for modernity and minimalism; and for Simon Sainsbury, it was the vision to construct a coherent collection as a recreation

of Arcadia. It is in this spirit that their legacies are immortalized, whether the works in their collections end up in institutions or in private hands.

One thing is clear: collections that are formed by discerning individuals with an eye for the rare and beautiful are capable of transcending financial turbulence and are viewed as time-proven stable stores of value by anticipatory collectors who recognize the once-in-a-lifetime opportunities their sales present.

RUE DE BABYLONE, GRAND SALON



PHOTOS: CHRISTIE'S IMAGES LTD. 2009



THE FRICK YOUNG FELLOWS

FOR MORE THAN 25 YEARS, THE FRICK YOUNG FELLOWS HAVE HELPED ENSURE THAT THE FRICK COLLECTION REMAINS A SINGULAR MUSEUM EXPERIENCE. FELLOWS' GIFTS SUPPORT A HOST OF ACTIVITIES THAT ENHANCE THE PERMANENT COLLECTION AND THE LANDMARK GILDED AGE MANSION THAT HOUSES IT, INCLUDING SPECIAL EXHIBITIONS, AN ANNUAL SYMPOSIUM IN THE FINE ARTS FOR GRADUATE STUDENTS, A CONCERT AND LECTURE SERIES, AND MAINTENANCE OF THE GALLERIES AND GARDENS.

THE FRICK YOUNG FELLOWS WINTER BALL AFTER PARTY

IT WAS A RETURN TO GLAMOUR AT THE ST. REGIS NEW YORK, AS SOME OF THE CITY'S MOST PROMINENT YOUNG PATRONS GATHERED FOR MIDNIGHT CHAMPAGNE AND MACAROONS UNDER THE WATCHFUL EYE OF OLD KING COLE.



Guests enjoyed champagne and Red Snappers, or Bloody Mary's in the legendary lounge. This beloved cocktail is celebrating its 75th anniversary in 2009. Guests gathered around the pianist for an impromptu show-tune sing a long in Astor Court and the King Cole Bar, never before used for a private event. The space was transformed into a glowing sea of guests that rivaled the original "Astor 400." Derived from the capacity of Mrs. William Astor's ballroom, her "400" represented the epitome of New York

Society's sacred inner circle during the last quarter of the 19th century. The evening sponsored by La Perla, was hosted by Frick Young Fellows Byrdie Bell, Allison Aston, Lydia Fenet, Joann Pailey, and Elisabeth Saint-Amand, as well as La Perla's CEO Suzy Bizantz. The evening was a true nod to the glamorous legacy of The St. Regis New York, built in 1904 by John Jacob Astor as a destination to entertain friends and guests in a setting that rivaled the most enchanting hotels in Europe.

ST. REGIS AND THE ENCHANTING SPORT OF POLO

WHEN JOHN JACOB ASTOR IV FOUNDED THE FIRST ST. REGIS HOTEL IN 1904, HIS VISION WAS TO “MAKE THE ST. REGIS THE FINEST HOTEL IN THE WORLD.” AS SUCH, NO EXPENSE WAS SPARED TO ENSURE THAT THE ST. REGIS WOULD BE ONE OF THE GRANDEST AND MOST ELABORATE BUILDINGS EVER CONSTRUCTED, AS WELL AS THE TALLEST IN NEW YORK. IT WAS A PLACE WHERE AMERICA’S NEW ARISTOCRACY, THE SOCIAL ELITE, COULD ENTERTAIN AND BE ENTERTAINED, AND WHERE THE ASTORS’ GUESTS WERE ALSO THEIR FRIENDS.

Only thirty years earlier, the sport of polo had been introduced to the United States by James Gordon Bennet Jr. Enthralled by the speed and strategy of the game he saw in London, he was determined to play it and brought mallets, balls and ponies to establish the game in New York. With polo came a very special kind of style and glamour as well as a quintessentially international group intimate with the Astors. They soon became part of the summer social scene and often stayed at the St. Regis while playing polo in the city. So began for the St. Regis, a long association with the enchanting sport of polo.

At the turn of the last century, polo matches on Governors Island in Manhattan became highlights of the New York social scene and signalled the beginning of each summer season. Army officers and some of America’s most talented players dazzled crowds with their skill. The *New York Times* often covered the games on its front page, reporting crowds as large as 15,000 and extravagant galas hosted by the Astors after the polo at Governors Island where the social elite appeared. In May of 2008, New Yorkers saw a revival of these traditions when The St. Regis New York was invited to support the return of

polo to Governors Island with the first match to be played in almost 70 years—the Veuve Clicquot Manhattan Polo Classic. This year’s match will be played on Saturday, May 30th, with The St. Regis New York creating its award winning afternoon tea for 300 VIPs. Information about ticket sales is available at www.vcseason.com and general public admission is free. All proceeds will benefit American Friends of Sentebale (www.sentebaleusa.org), a charitable organization that supports Lesotho’s disadvantaged young people and children, particularly those orphaned as a result of HIV and AIDS. Sentebale Paton, and co-founder HRH Prince Henry of Wales, will make his first visit to New York and will play in this year’s match

In England, with the help of The Lanesborough, a St. Regis Hotel, and The St. Regis Grand Hotel in Rome, The St. Regis International Cup was born. This inaugural match, played on August 31st, 2008 between England and Italy, proved itself to be a challenging and exhilarating match. The final score was a 9-6 victory for the English side awarding them a clean sweep for the three international matches played during the UK 2008 polo season. The St. Regis International Cup will

be played this year on September 6th though the teams are yet to be announced.

Geoffrey Gelardi, General Manager at The Lanesborough, presented the beautifully crafted silver St. Regis International Cup, specially made and donated by Asprey the renowned English Jeweler.

The Lanesborough, hosted a stylish hospitality marquee during the afternoon bringing the brand’s signature style to their VIP guests. Renowned for delivering an unrivalled dimension of luxury and bespoke service, The Lanesborough’s butlers served guests the hotel’s award-winning afternoon tea. Specially created by the hotel’s Tea Sommelier Karl Kessab, it featured blends of the finest teas including The Lanesborough Afternoon blend, Jasmine Pearls and Silver Needle White to complement an array of cakes and patisserie.

What began over a century ago has long been a tradition of the St. Regis brand. A highly engaging spectator sport that is as social off the playing field as it is exciting on, polo offers a timeless exclusivity that provides a perfect complement to the St. Regis brand around the world.





THE FOOD & WINE CLASSIC IN
ASPEN

EACH YEAR, THE MAGNIFICENT ST. REGIS ASPEN RESORT TRANSFORMS INTO THE ULTIMATE EPICUREAN OASIS FOR A WEEKEND OF UNPARALLELED DECADENCE DURING THE ANNUAL FOOD & WINE CLASSIC IN ASPEN.

Located at the base of the majestic, picture-perfect Aspen Mountain, steps away from the heart of this historic town where the FOOD & WINE Classic in Aspen will take place the four days from June 19th to 21st, the St. Regis will deliver unrivaled dimensions of luxury to even the most discerning food and wine aficionados.

The iconic St. Regis Bloody Mary will be served throughout the FOOD & WINE Classic in Aspen by the legendary St. Regis Butler Service. Created at The St. Regis New York's famed King Cole Bar in the 1930s, the Bloody Mary has become synonymous with the St. Regis. Both became hallmarks of St. Regis by way of one of New York's most innovative hoteliers, John Jacob Astor, who looked beyond the opulent flourish to bring meaningful innovation to the experience of luxury. With that goal, service was redefined and a revolutionary institution was created in St. Regis that guests are able to experience during the FOOD & WINE Classic in Aspen.

ST. REGIS NEWS AND NOTES

WINEMAKER IN TOWN

AT ADOUR ON TUESDAY, JUNE 2ND, 7PM
 OLIVIER ZIND-HUMBRECHT



Olivier Zind-Humbrecht is one of the world's only winemakers to attain Master of Wine status, and is a passionate and intelligent advocate for the wines of Alsace and the benefits of biodynamic farming. Under his guidance, the legendary estate of Zind-Humbrecht produces pure, powerful, racy bottlings that are astonishingly faithful to their individual vineyard sites.

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FOR STAYS THROUGH SEPTEMBER 7, 2009.

GREEN MARKET TOUR *(see page 8 for details)*

THROUGH JUNE 2009

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Brooklyn, NY 11217

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718.858.1187
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Printed and bound in the U.S.A.

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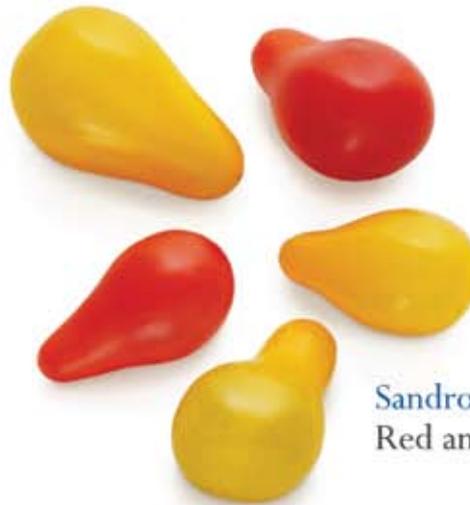
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Joel Dennis picks the Jersey Beefsteak.



For Laurent Kalkotour it's the Green Zebra.



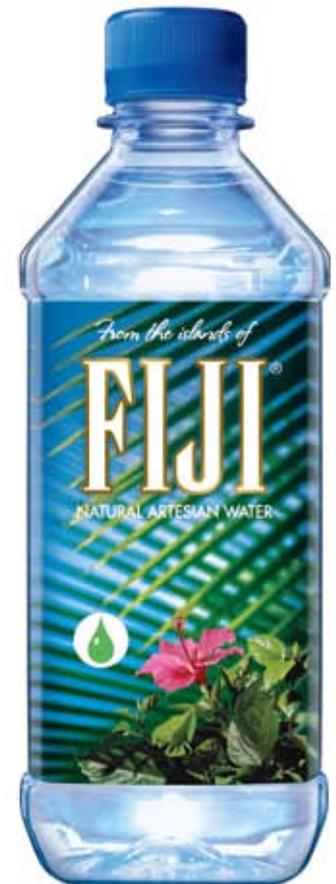
Sandro Micheli prefers Red and Yellow Teardrops.



Richard Brown swears by the Hau'ula Red.

At The St. Regis, the one thing chefs agree on is the water.

You say "tomato," I say "tomahto," but when it comes to the water they serve, St. Regis chefs say "FIJI." Created by centuries of rainfall filtering through volcanic rock, FIJI's clean taste and unique mouth feel perfectly complement the finest dishes. One sip and it'll be your choice, too.





Hennessy