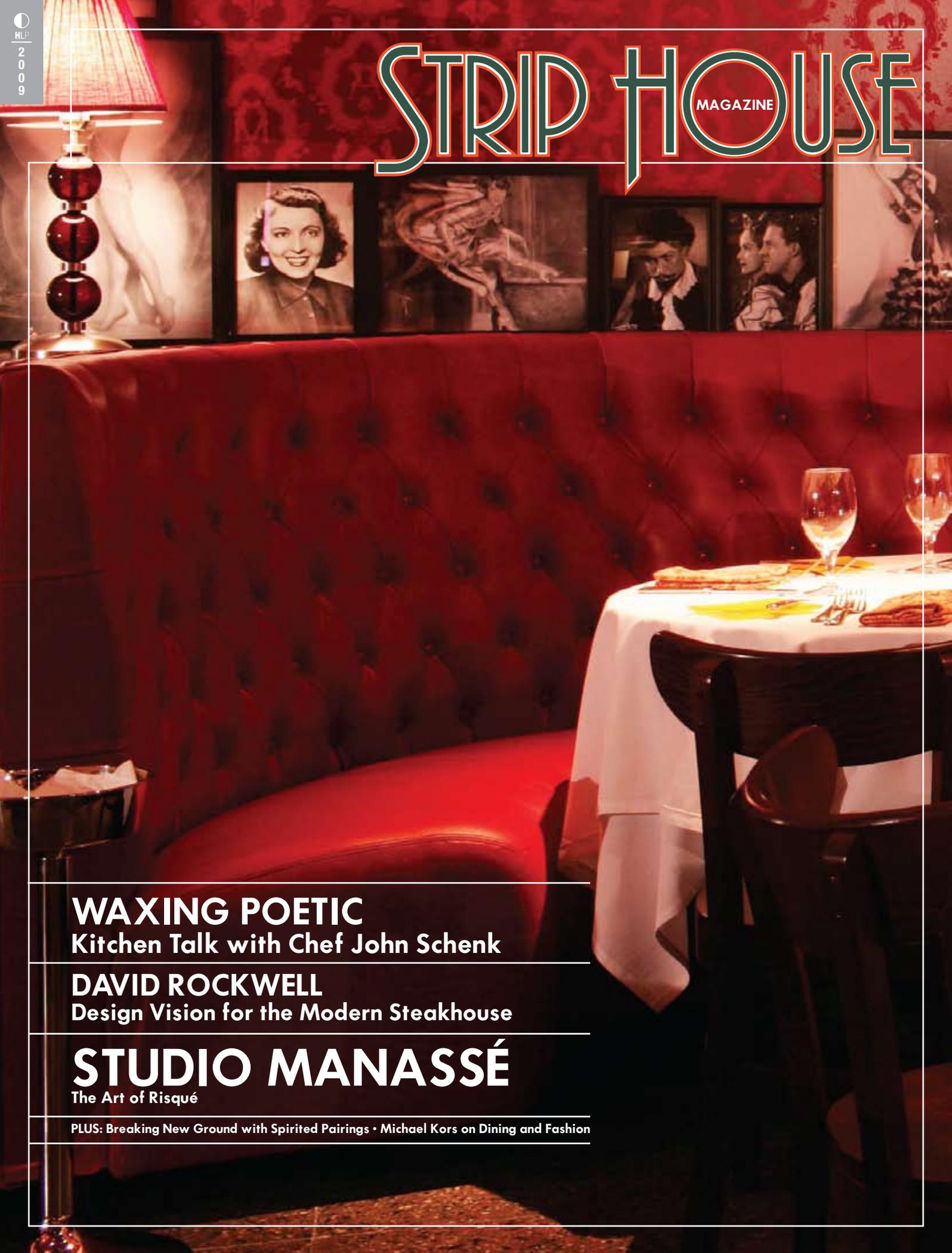


# STRIP HOUSE

MAGAZINE



**WAXING POETIC**  
Kitchen Talk with Chef John Schenk

**DAVID ROCKWELL**  
Design Vision for the Modern Steakhouse

**STUDIO MANASSÉ**  
The Art of Risqué

PLUS: Breaking New Ground with Spirited Pairings • Michael Kors on Dining and Fashion

THE BEST WAY TO DRINK IS RESPONSIBLY. 10 CANE™ IMPORTED RUM, 40% ALC./VOL. ©2008 IMPORTED BY MOËT HENNESSY U.S.A., INC., NEW YORK, N.Y.



**THE WORLD'S BEST RUM.**  
MADE WITH FIRST PRESS CANE



THE FLIGHT IS DELAYED DUE TO WEATHER. NICE WEATHER.



9

**5 HOUSE VINTAGE**

Strip House's first private-label wine.

**7 IN THE KITCHEN**

Meet John Schenk, Executive Chef of Strip House.

**9 RED**

From the wallpaper to the leather banquettes, red evokes a sense of passion at Strip House.

**10 DAVID ROCKWELL**

The visionary architect puts all the pieces together on concept boards.

**11 STUDIO MANASSÉ**

Their black-and-white photographs turned risqué portraits into an art form.

**12 SCOTCH FLIGHTS**

Discovering adventurous pairings with scotch and the Strip House menu.

**16 A CHEF'S QUEST FOR Q**

John Schenk knows where to find great BBQ and shares his favorite spots around the country.



*"A dining experience should excite all five senses..."*



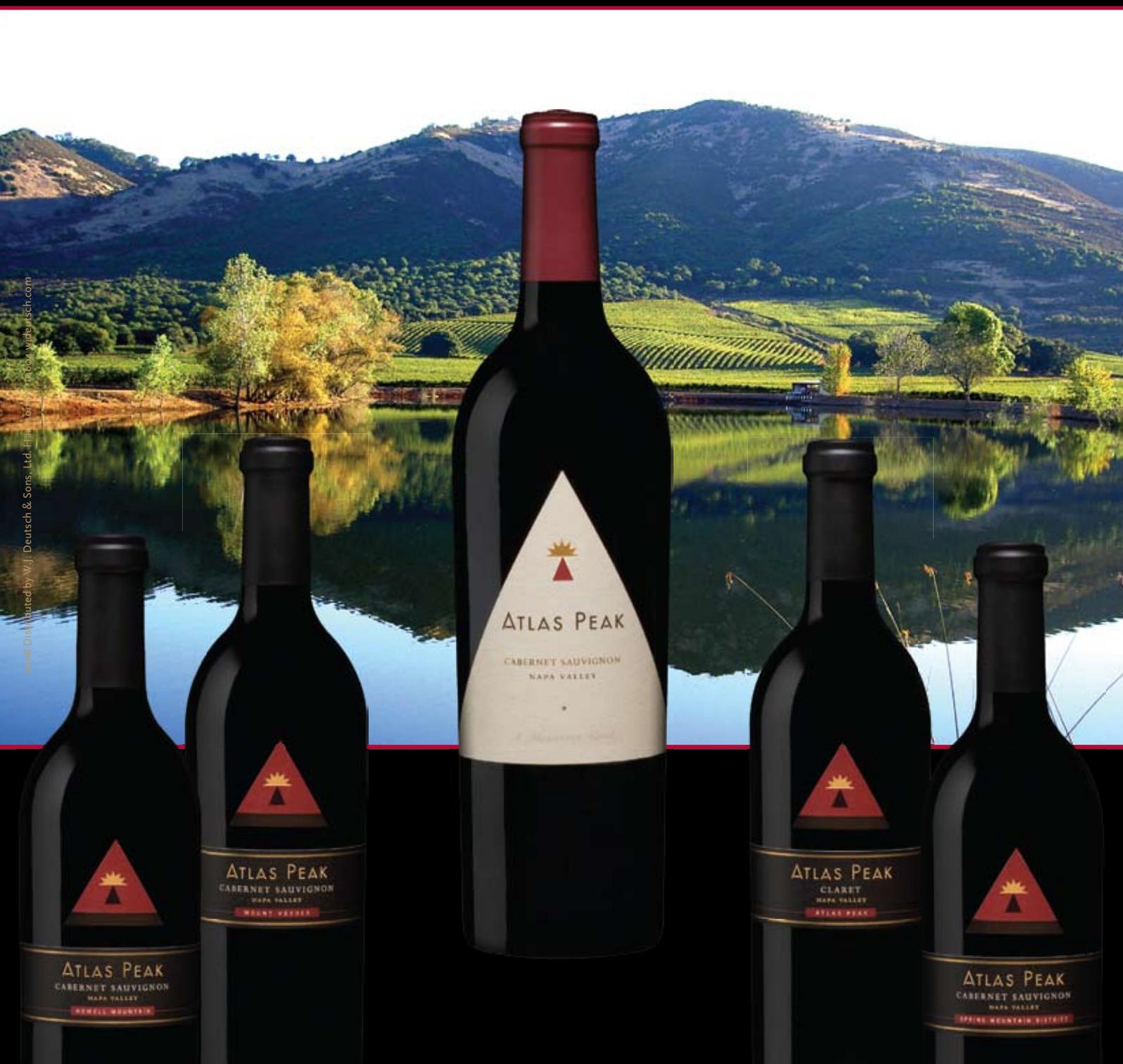


# ATLAS PEAK

Purely dedicated to crafting powerful, mountain grown Cabernet

Bold taste profile with intense tannin structure for decidedly masculine wines

Sourced from Napa's premiere high-elevation vineyards: Mount Veeder, Spring Mountain, Howell Mountain, and Atlas Peak

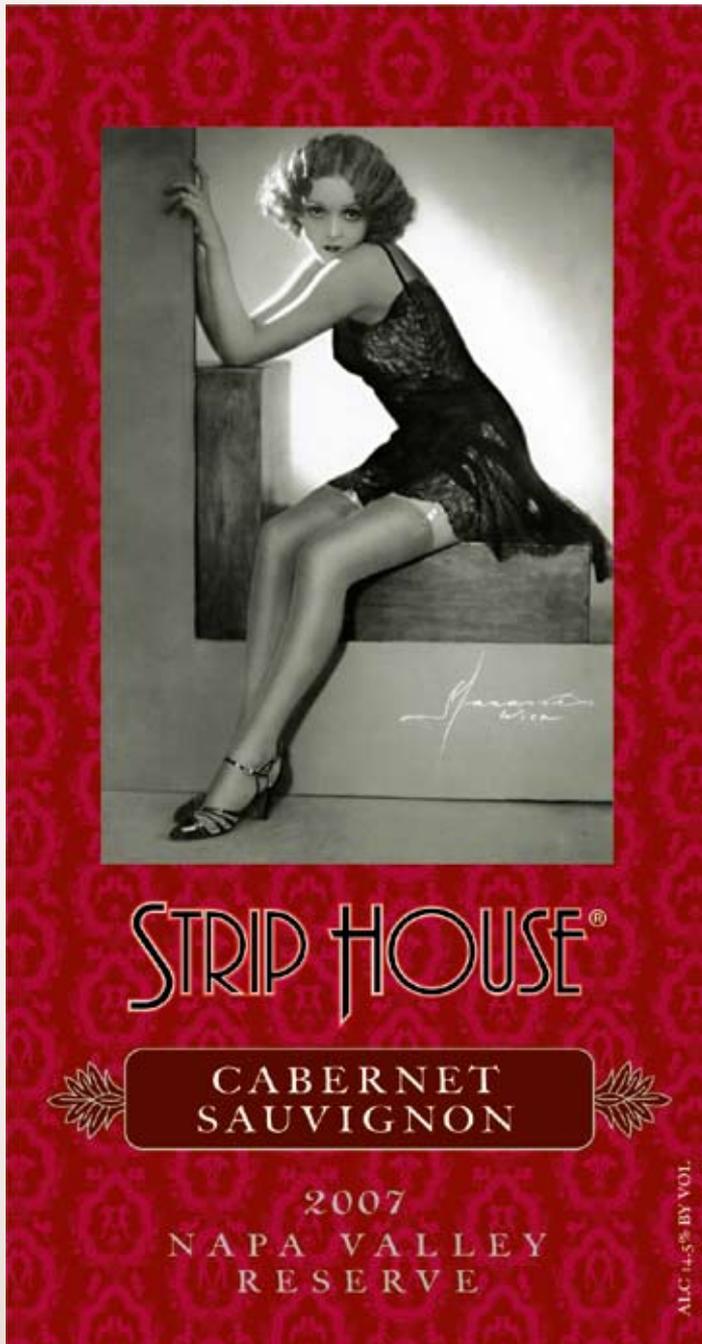


2008 Distributed by W.J. Deutsch & Sons, Ltd. Hain, Germany www.wjdeutsch.com

# RESERVING THE BARREL

## STRIP HOUSE VINTAGE

*Strip House's first private-label wine, a Napa Valley Reserve Cabernet Sauvignon 2007, will soon launch nationwide.*



In keeping with their passion for great food, the Glaziers enlisted the help of true food and wine aficionados to make this exclusive product: Ill Somms and winemaker Sashi Moorman of Evening Land Vineyards.

Ill Somms is a partnership between sommeliers from three of the country's best restaurants—Jean-Georges, Daniel, and Ciao Vito—while Moorman is renowned for his help in creating signature wines for such restaurants as The French Laundry. Moorman's own interest in wine grew out of an early professional cooking career on the East Coast. Working collaboratively with Glazier Group Beverage Director Jono Moratis, the goal was to produce a wine that specifically complemented Strip House's signature charred steaks—bold enough to stand up to the meat, yet graceful and easy enough to drink on its own.

The resulting cabernet sauvignon blend, with a Napa Valley designation, is full of ripe fruit, with lush tannins and good intensity. It pairs well with all of Strip House's cuts, from the strip steak and the bone-in rib eye to the filet mignon.

The wine is served in style. The label features one of the Studio Manassé portraits from the *beau monde* era that, incidentally, adorns the Strip House walls and could well make the vintage a collector's item. The photograph reveals a fascinating glimpse into another time and place, while the wine captures the essence of dining at Strip House today—an experience that is consistently great.





## DOTTING THE IS AND CROSSING THE TS IN THE KITCHEN

*Overseeing nine restaurants, John Schenk is very much a big-picture kind of guy. Hard to believe his career path was once headed down the literary road—or is it?*

### STRIP HOUSE RED

"A dining experience should excite all five senses: the sound system should be right, the lighting exact, the meat—glistening and sizzling and enticing. If designed right, the diner will be invigorated by an environment that is not reflective of a normal day—something special, something surprising. At Strip House, the color red evokes a sense of passion in the dining room.

"We have a unique cross-section of diners, from businessmen and couples to locals and the bridge-and-tunnel crowd, united by the same culinary vision. The flavors, the colors—it's a 360-degree experience, and that's what our guests come here for. Dining out should literally take you outside of yourself at some level, and that's why red really works here. People are not usually surrounded by this color in their typical work or home locations. It sets the stage, so to speak, and appropriately so, since it was implemented by David Rockwell, renown for his stage-set design. It inspires a sense of theater that gets you outside of the mundane common of everyday life."

Listening to this high school English teacher-turned-chef wax poetic on his humble Dickensian beginnings on his family farm—where the food "had all the colors and vibrancy of life"—one realizes he has a way with words, not to mention food and kitchens. From the tales' re-telling, it is apparent that he has graced his fair share of them.

Meet John Schenk, Executive Chef of Strip House. While his qualifications speak for themselves, they tell us nothing about his zeal for his craft; that comes from within. "When I was the executive sous-chef at Gotham, everyone on the staff was a CIA grad, with two exceptions: Jacinto, the junior sous chef, and myself, the executive sous chef. We had both come up through the ranks." But it is more than sheer years of experience that makes Schenk the force he is today; it is a gentle appreciation for the evolution of the food industry, a realistic consideration of his own talents and how to apply them, and an instilled passion for cooking that resides in his DNA from generations past that shape his real credentials.

Today, Chef John Schenk spends the bulk of his time traveling between each of the nine Strip House locations to make sure both the food and service are consistently top rate, but he definitely has a soft spot for his two favorites: "If Houston is my left foot, then Las Vegas is my left arm. I really built those two restaurants brick by brick with the Glaziers. I have a profound psychological investment in them—they reflect my passion for the business."

Many of the chefs at Strip House are extended family: Schenk has either employed them or worked side by side with them during some stage of his career. And if he hasn't, he goes out of his way to develop a relationship so that the communication is always uninhibited. "It's very important for my chefs to know how I will react to something, so I'm always aware of any issues that come up. I like to focus on the positives. It's easy to have 300 great meals and one lousy one, and the focus falls on that one meal. Don't undervalue the good and

accentuate the bad while you fix the problem, or you set up a negative organization."

Along with his number-two guy, Executive Chef de Cuisine Michael Vignola, Schenk painstakingly works through recipes to perfect each one at every location. While many of the menu items from restaurant to restaurant are the same, local supply and demand accounts for variations. "In New York, we have snapper; in Florida, grouper; while in Las Vegas, we substitute it with a Scottish farm-raised salmon. We add chicken dishes to resort locations that have a lot of child diners, and pork dishes to our restaurants in Puerto Rico, since it is really part of their culture." Despite a strong network of regional purveyors, sometimes ingredients are still hard to get—or more important, get fresh—and substitutions are made so quality is never compromised.

But Schenk's responsibilities reach way past the scope of food prep, which he often leaves in Michael Vignola's capable hands. Form and function are his specialty, filling in the gaps around the food in order to enhance the flow of the kitchen. "Michael is into the food production and I'm more into systems: ordering, organization, exacting how the food comes through the kitchen."

Take the kitchen's stainless steel chefs table, for instance. Schenk works tirelessly with designers to maximize functionality. "With a highly functional table, you aren't struggling to cook the right product at the right time." He is a stickler for the details, right down to the shelving height, so shorter cooks can work just as easily in their given space as taller ones. "The more efficient you are, the better the level of food production. Eliminating as many distractions as possible allows my staff to concentrate on doing the best job possible." While Schenk concedes that the focus is always on the food, "the rest is all peripheral, and there are a lot of peripherals in this business." Taking care of details—maybe Chef Schenk was a better English teacher than he gave himself credit for!

# THESE FINE WINES AVAILABLE NOW AT STRIP HOUSE®



*With the space secured, the name decided, and the concept out on the table, the Glaziers called upon architectural visionary David Rockwell to dress the room. Rockwell moved the design past the clubby era of traditional steakhouses to a modern, sultry, and sexy feel, while still maintaining a wink to the past.*

# DRESSING THE ROOM AT STRIP HOUSE

In 1925, when amateur singer-turned-restaurateur Adolpho Mariani opened a small speakeasy in the East Village, he had no idea it would become a landmark restaurant that would attract everyone from opera stars to boxing champs. He was just an Italian who loved to sing opera, so all of the restaurant staff, from chefs and bartenders to the hatcheck girl and even Adolpho himself, would perform nightly for diners. In the end, the restaurant walls were covered with over a thousand autographed photos of the many frequent stars, including Jerome Hines, Rocky Marciano, Gian Carlo Menotti, Babe Ruth, and Joan Sutherland. It was a relaxed family business that was passed onto Auggie Mariani upon the death of his father.

When Penny, Peter, and Mathew Glazier acquired the legendary space, they turned to David Rockwell to guide the interior design for their new restaurant. From the start, they all agreed that the concept should reflect Asti's long-standing reputation as a place for joyous celebration. While the wall of more than

1,200 celebrity photos and the original tile floor remain, Rockwell reinvented the Asti's space to appeal to both men and women.

The interior features rich, luxurious materials including silk, velvet, and leather, with red as the predominant color. The custom-made wallpaper and carpet include silhouettes of strippers. The cocktail lounge has coffee tables made of glass and plush red leather seating. The maître d stand designed in the shape of a woman, the bouillon fringe on much of the custom furniture, and the custom lamp shades with beaded trim are all details that evoke images of femininity—overwhelmingly saucy, sexy, and perhaps a bit brothel.

The women's bathrooms have penny-tile floors, vintage wallpaper from the 1930s, and solid mahogany seats. Each stall has several images of burlesque women. It could almost be a boudoir, with antique mirrors and lamp shades made with leopard-print material. The men's bathrooms have lamp shades made from men's shirting fabric.

**The interior features rich, luxurious materials including silk, velvet, and leather, with red as the predominant color.**





WE KEPT THE BURLESQUE AND THE CELEBRITY PHOTOS FROM THE ORIGINAL ARTIST FOR THEIR RISQUÉ AND VOYEURISTIC CHARM.



ALL THE RED MATERIALS REPRESENT A BOLD AND SEXY JOIE DE VIVRE.

OUR CUSTOM-MADE RED FLOCKED WALLPAPER DEPICTS PLAYFUL SILHOUETTES OF STRIPPERS, REFERENCING THE TACTILE, SENSUAL ATMOSPHERE.



RICH, LUXURIOUS MATERIALS INCLUDING LEATHER, SILK, AND VELVET EXPRESS THE ICONIC STRIP HOUSE SENSE OF WARMTH, DECADENCE, AND SENSUALITY.

PENNY TILES WERE A STAPLE IN SPENKENSIES, SO WE COVERED THE BATHROOM FLOORS WITH THEM FOR AUTHENTICITY.

# studio manassé

## the art of risqué

In keeping with the spirit of the Glaziers' original intention for Strip House, as a tongue-in-cheek nod to the double entendre of the steakhouse's name, the art that adorns the walls couldn't be more fitting. Given the social context of its origins, the Studio Manassé photographs add a unique dimension to the overall dining experience.

In the years between the two great wars, women in the western world were confronted with a paradox in their roles. World War I had instilled in them a spirit of independence as they learned to handle daily life, both at work and at home, without the help of men. When the soldiers returned home and domestic convention was expected to resume, it was met with noted resistance.

Studio Manassé, which flourished in the 1930s in Vienna, captured more than just portrait photography bursting with erotic charge; it immortalized the fluid state of beauty and the "new woman": confident in her own sexuality as she struggled to redefine her position in the modern world. Each picture offers a conflict of concepts, as provocative poses are presented in such traditional roles that the cynicism intended renders them humorously absurd.

Adorján and Olga Wlassics, a husband-and-wife team, founded Studio Manassé in the early

1920s. The first Manassé illustrations appeared in magazines in 1924, a booming industry at the time, as the movie industry skyrocketed and publications aimed to satisfy a public obsessed with glimpses into the world of glamour.

Attracting some of the leading ladies of the time from film, theater, opera, and vaudeville, Studio Manassé created masterpieces, employing all the techniques of makeup, retouching, and overpainting to keep their subjects happy while upholding an uncompromised artistic vision. Molded bodies were dreams with alabaster or marble-like skin; backgrounds were staged so that the photographer could control each environment.

And as their art found a home, the Wlassics found themselves able to afford a pattern of life similar to those reflected in their photographs. Their clients ran the gamut, from advertising agencies to private buyers.

When the Wlassics opened a new studio in Berlin, their business in Vienna was managed more and more by associates, until 1937, when the firm's name was sold to another photographer. Adorján passed away just ten years later; Olga remarried and died in 1969.

# TAKING FLIGHT WITH SCOTCH

Scotch may not always be the first drink to come to mind when you contemplate food and beverage pairings, but Jono Moratis, Beverage Director for the Glazier Group, suggests some adventurous choices matched with signature dishes from the Strip House menu. Moratis recommends experimenting with the two primary ways of drinking scotches: neat or with water. These out-of-the-box pairings with everything from appetizers to dessert will change your perception about when to drink scotch.



## BIBB LETTUCE SALAD

Marinated Vegetables, Smoked Bacon, Tomatoes, Stilton Cheese Vinaigrette

### The Macallan Fine Oak 15

The Macallan Fine Oak is triple cask matured in a unique, complex combination of exceptional oak casks: 1. European oak casks seasoned with sherry impart a rich character with hints of dried fruits, spice, and chocolate orange; 2. American oak casks seasoned with sherry deliver delicate hints of citrus lemon, coconut, and toffee sweetness; and 3. American oak casks seasoned with bourbon deliver floral aromas and sweet notes of vanilla and fresh fruits. This triple cask combination delivers an extraordinarily smooth, delicate, yet complex single malt matured at the Macallan distillery for a minimum of 15 years.

**Strength:** 43% ABV

**Appearance:** Rich straw

**Nose:** Sublime and full, with a hint of rose and cinnamon

**Body:** Dry to medium

**Palate:** Intense rich chocolate, with a hint of orange and raisin

**Finish:** Lingered, with a hint of chocolate, orange, and dried fruits



## STRIP HOUSE ROASTED BACON

Boston Lettuce, Russian Dressing

### Cragganmore 12

Cragganmore is named after Craggan Mor Hill, from where the distillery gets its water supply. The shape of the stills are like no other in Scotland. Instead of the swan's-neck curve at the top of the pot still, they have flat tops, which allow more of the distillation to condense and fall back into the bubbling "wash" or "low wines," enriching the contents.

**Strength:** 40% ABV

**Appearance:** Gold

**Nose:** A complex bouquet of sweet floral fragrances, riverside herbs, and flowers with some honey and vanilla

**Body:** Firm, rounded, light to medium

**Palate:** A strong malty taste, with hints of sweet wood smoke and sandalwood

**Finish:** A long malt-driven finish with light smoke and hints of sweetness



## NEW YORK STRIP

### The Macallan Sherry Oak 18

"Macallan" is most likely derived from two Gaelic words: *magh* meaning a fertile place of ground, and *ellan*, meaning "of St. Fillan," an Irish-born monk who travelled widely in Scotland spreading Christianity during the eighth century.

**Strength:** 43% ABV

**Appearance:** Light mahogany

**Nose:** Dried fruits and ginger, with a hint of citrus, vanilla, and cinnamon

**Palate:** Rich dried fruits, with spice, clove, orange, and wood smoke

**Finish:** Full and lingering, with dried fruits and sweet toffee, ginger, and a hint of wood smoke



## FILET MIGNON

### Caol Ila 18

Softer and more mature than the 12-year-old, and cask strength.

**Strength:** 43% ABV

**Appearance:** Pale straw

**Palate:** The taste starts a little sweeter than the 12-year-old—very pleasant, light-flavored smokiness with a complex balance of primary tastes

**Finish:** Sweet-smokey, lingering finish



## BONE-IN RIB EYE

### Lagavulin 16

Lagavulin is King of the Islays (malts, that is), having been established on lovely Lagavulin Bay as a small bothy distillery two centuries ago. Like its sister distillery, Caol Ila, it prides itself on its smoky malts with hints of the sea.

**Strength:** 43% ABV

**Appearance:** Deep amber gold

**Nose:** Intense peat smoke with iodine and seaweed and a rich, deep sweetness

**Body:** Full and rich

**Palate:** Dry peat smoke fills the palate with a gentle but strong sweetness, followed by sea and salt with touches of wood

**Finish:** A long, elegant peat-filled finish with lots of salt and seaweed



## VEAL T-BONE

Roasted Pepper and Parsley Salad

### Talisker 18

The only distillery on the isle of Skye, Talisker lies in the shadows of the volcanic Cuillin mountains. The warehouse, where the maturing whisky is stored, is only yards from the sea, allowing the whisky to breathe in the surrounding air. Talisker 18 was voted Best Single Malt in the World at the World Whiskies Awards in 2007.

**Strength:** 45.8% ABV

**Appearance:** Amber

**Nose:** Rich and fruity, with some butterscotch or rum toffee and a thread of smoke behind

**Body:** Full, pleasant, and smooth

**Palate:** Sweet in front, then more assertive, with a whiff of smoke. The development is toward smoke, coal-tar, and toffee

**Finish:** Medium length. Talisker's characteristic chilli "catch" in the finish is subtly present in the aftertaste



## COLORADO LAMB RACK

Dijon Bread-Crumb Crusted and White Bean Stew

### Clynelish 14

The Clynelish distillery has emerged from cult status to rising star with a whisky that combines a lovely, waxy mouthfeel with a gentle spicy palate and fresh, sea breeze nose. Established as a clearance distillery in the early 19th century, Clynelish was founded at Brora, on the northeast coast, overlooking the North Sea.

**Strength:** 46% ABV

**Appearance:** Yellow gold

**Nose:** Light candle wax, with some sugar. A faint floral fragrance. Dried flowers on a beach. Later, brown sugar

**Body:** Firm, light to medium

**Palate:** Pleasant mouthfeel, not as waxy as some expressions; maritime generally

**Finish:** Some salt in the aftertaste; dryish, even slightly bitter, finish



## STRIP HOUSE 24-LAYER CHOCOLATE CAKE

### Macallan Sherry Oak Cask Strength

The Macallan Sherry Oak is exclusively matured in selected sherry oak casks from Jerez, Spain. This satisfyingly complex single malt, exclusive to the United States and Canada, is matured at the Macallan distillery and bottled at original cask strength, without chill filtration or the addition of water. The result is an exceptionally rich single malt, best enjoyed with a splash of water to release the complex aromas and sumptuous flavors.

**Strength:** 58.5% ABV

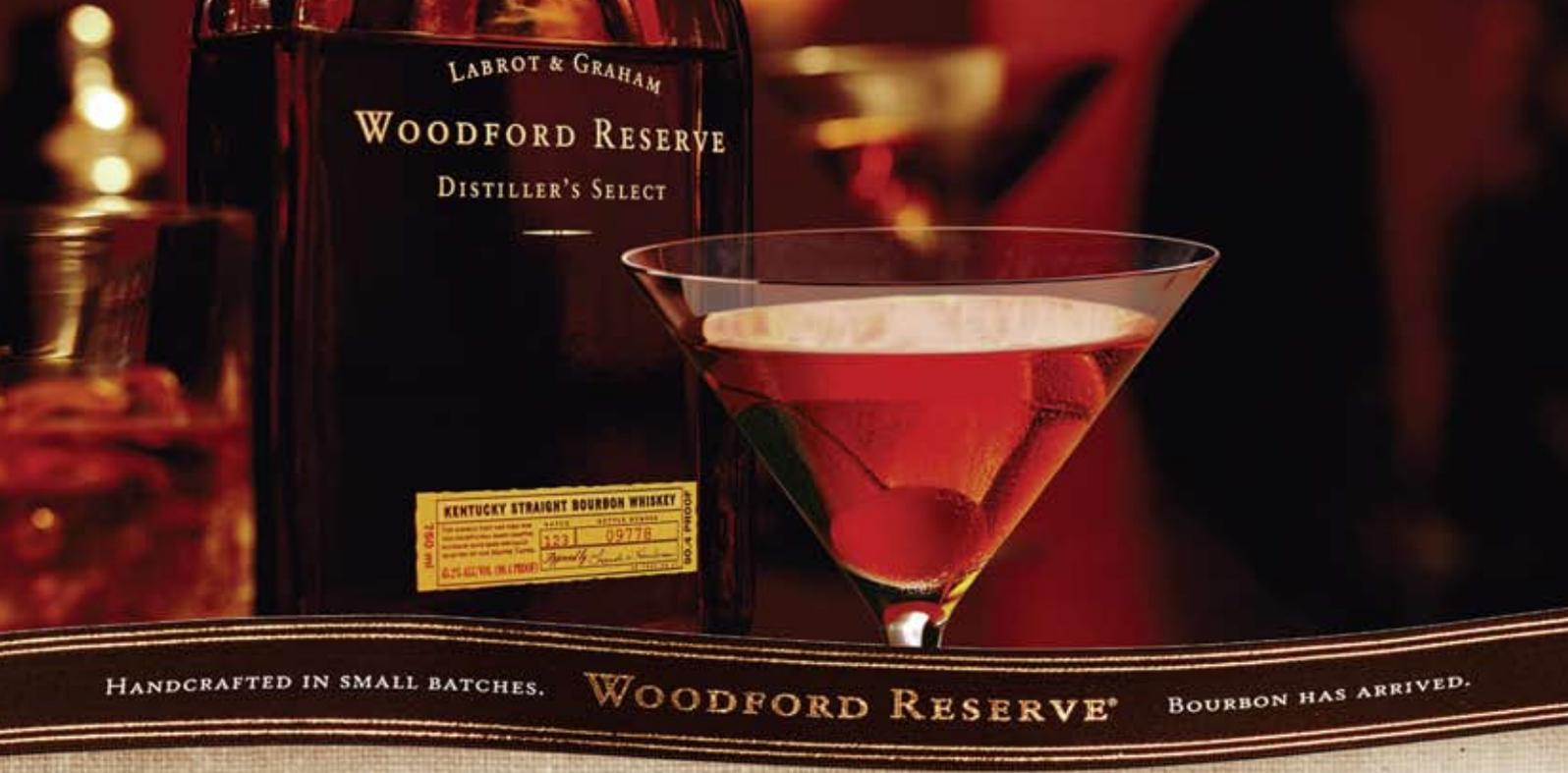
**Appearance:** Red mahogany

**Nose:** Dried fruits, with chocolate, orange, vanilla, and wood spice

**Body:** Medium

**Palate:** Rich and smooth, with fruitcake, vanilla, and a hint of wood smoke

**Finish:** Full and lingering, with dried fruit and spice



HANDCRAFTED IN SMALL BATCHES.

WOODFORD RESERVE®

BOURBON HAS ARRIVED.

## Woodford Reserve:

### *The Art of Classic Cocktails*

Classic cocktails are making a big comeback, largely because bartenders – now known as *mixologists* – have found delicious new ways to serve up old favorites. Take the historic Manhattan for instance. In addition to its widely-debated origin -- some believe it was created for a grand party in New York hosted by descendants of royalty -- its definition is often debated as well. No matter, because it has evolved into an array of full flavored, creative drinks being discovered by a whole new generation.

There is one truth that stands above the fray; the best ingredients make the best cocktails. Full flavored drinks demand a balanced and complex bourbon – and Woodford Reserve fits the bill. Now the experts may write about its “faint aromas of apricot and brown sugar” or its “hints of woody vanilla-tinged spice,” which is all well and good. But what’s most important is that you simply enjoy your Manhattan, or your classic cocktail, or your own unique take on mixology!

Please enjoy Woodford Reserve responsibly.  
[www.woodfordreserve.com](http://www.woodfordreserve.com)

Woodford Reserve Distiller's Select Kentucky Straight Bourbon Whiskey, 45.2% Alc. by Vol., The Woodford Reserve Distillery, Versailles, KY © 2008.

*Timeless cocktails made modern with Woodford Reserve, gold medal winner of the world's three most prestigious tasting competitions.*

#### **The Woodford Manhattan**

2 oz. Woodford Reserve®  
 1 oz. sweet vermouth  
 1 dash Angostura® bitters  
 1 dash Peychaud's® bitters  
 Splash of cherry juice

Fill a cocktail shaker with ice. Add ingredients and shake well. Strain into a chilled martini glass. Garnish with a bourbon-infused cherry.



#### **The Woodford Mediterranean Manhattan** *A drink this flavorful calls for a complex bourbon - Woodford Reserve.*

2 oz. Woodford Reserve®  
 1 oz. Tuaca® liqueur  
 1/4 oz. fresh lemon juice  
 1/2 oz. simple syrup\*

Fill a cocktail shaker with ice. Add ingredients and shake well. Strain into a chilled martini glass. Garnish with a twist of lemon.  
 \* Simple syrup: boil equal parts water and sugar until sugar dissolves.



#### **The Woodford French Manhattan** *Woodford Reserve adds balance to this delicious, refreshing concoction.*

2 oz. Woodford Reserve®  
 1 oz. Chambord®  
 Dash of bitters

Shake ingredients with ice and strain into a martini glass. Garnish with a lemon twist or cherry.



Favorite food city in the world,  
favorite restaurant, and favorite dish there?



New York City  
Rao's  
Veal Meatballs

# MICHAEL KORS ON FOOD AND FASHION

## What is your favorite part of the dining experience at Strip House?

I love to have great simple dinners made with the best ingredients—thus Strip House, with the perfect steak and creamed spinach, more than fits the bill.

## If you could treat anyone to dinner at Strip House, who would it be?

Halston, Jackie O, and Mary J. Blige—how's that for mixing it up!



## At Strip House: Cocktail or Champagne—

Grey Goose on the rocks with a splash of water

## Red or White—I don't drink wine

## Salad or Foie Gras—salad

## New York Strip or Filet—filet

## Truffle Creamed Spinach or

## Steamed Broccoli—spinach

## 24-Layer Chocolate Cake or

## Cheesecake—chocolate



## If you were a chef, which type of cuisine would you have a tendency toward, and why?

I would make food that resembles my clothes—clean and simple, made with the best possible ingredients, without a lot of fussy accoutrements. I am not a blueberry coulis kind of guy.

## What parallels do you see between star chefs and designers?

I think the parallels lie in personality—if the particular chef has a personality or point of view that someone relates to, then it increases one's curiosity to see what their food is all about. It's the same with designers—my being on *Project Runway* does not mean that the viewer is definitely going to become a customer, but it may spike her curiosity. She may think "Well, I like what he represents on the show, so I should take a look at what he is doing."

## Design and fashion are an essential part of the dining experience in a restaurant.

## How much does that play into the choices of where you dine?

For me, I look for a place that is not hot and trendy but is reliable and serves solid food in a chic environment. I prefer the classics in New York: The Four Seasons, Rao's, Mr. Chow, and obviously the Strip House. I don't want a velvet rope or fussy preparations; I want a great room and a great meal—that is what the dining experience is all about for me.

## Top five foods you always have in your pantry?

- Iced Tea
- Splenda
- Almonds
- Cheese
- Chips (my guilty pleasure)

If you could not tell, I am not the most prolific cook, thus I love to let the professionals do their magic.



## CLASSIC CLOSET STAPLES

| HIS                                                                                                                                       | HERS                                                                                                                     |
|-------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------|
| <br>PEACOAT                                            | <br>BLACK CREW-NECK CASHMERE PULLOVER |
| <br>GREY OR BLACK CASHMERE SWEATER                     | <br>BLACK WOOL PENCIL SKIRT           |
| <br>TROPICAL WOOL FLAT-FRONT TROUSERS                 | <br>CROCODILE PUMPS                  |
| <br>WELL-TAILORED BLACK WOOL SURGE TWO-BUTTON JACKET | <br>TRENCH COAT                     |
| <br>DARK DENIM FIVE-POCKET JEANS                     | <br>BLACK SILK FAILLE SHEATH DRESS  |

## Do you have a motto you follow in life and in relation to food?

Stay curious—its my motivation for design and for staying plugged in to all that is happening around me.

# THE QUEST FOR Q

Chef John Schenk's passion for food extends beyond the walls of each Strip House location. With a nose for smoke and an insatiable hankering for the best BBQ around, Schenk searches high and low to answer what could be one of the most hotly debated food subjects in America. These are his favorites:

## NEW YORK

**The Smoke Joint**  
87 South Elliott Place  
Brooklyn, NY 11217  
718.797.1011

thesmokejoint.com

I fell into this place after playing tennis in Fort Greene Park. There it stood, like a smoky beacon on a distant hill, calling my name. The Hacked Pork and the Beef Short Ribs have a real competition going on between them. Both are dry-spice rubbed and packed with flavor, and pair well with the dipping sauces. I consider the Smoky Greens and 'Cued Beans the dynamic duo of my culinary palate—I could eat those all day long! There's lots of love of BBQ here!

## NEW JERSEY

**Big Ed's BBQ**  
305 Route 34  
Old Bridge, NJ 07747  
732.583.2626

bigedsbbq.com

All-you-can-eat smoked baby back ribs—'nuff said! Cole slaw and corn on the cob, when in season... I've made this run more than once: off the plane in Newark and out to Ed's for a quick under-the-radar BBQ fix. Then it's into the Manhattan office and back to business!

## HOUSTON

**Goode Company on Kirby**  
5109 Kirby Drive  
Houston, TX 77098  
713.522.2530

goodecompany.com

Long-time family-run establishment that displays Texas heart and BBQ soul! Great brisket, but I often have the Sweet Water Duck and Czech Sausage combo—it's almost lethal! I love duck in any fashion, and BBQ'd is a natural but so hard to come by in BBQ joints. Czech sausage is essentially kielbasa, and I just plain love kielbasa! (I used to live down the block from Ukrainian butchers in New York, and it shows.) Also love the Jambalaya Texana and Jalapeño Pinto Beans.

## FLORIDA

**Brown Bag BBQ**  
4748 Golden Gate Parkway  
Naples, FL 34116  
239.455.4366

I get the baby back ribs and from time to time the chicken (juicy). Again, family-run and the pride shows up everywhere. I love the cole slaw and onion rings. I don't get to visit that often, but now I can't wait to get back there!

**Park Avenue BBQ Grille**  
525 US 1  
North Palm Beach, FL 33408  
561.842.7427

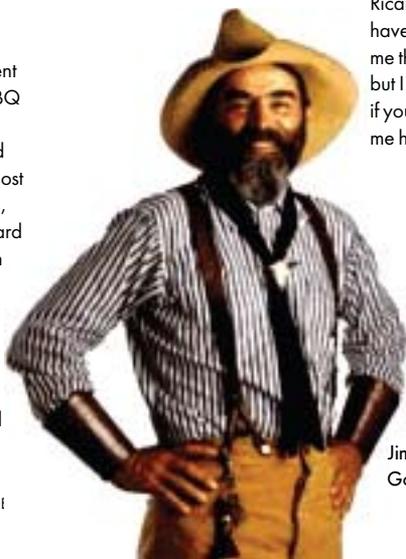
pabbqgrille.com

I have to say, the Deluxe Sampler, consisting of a quarter chicken, a half rack of ribs, pulled pork, and beef, might seem like a lot to eat, but I do my 'Kobayashi' and get the job done! Definitely get the potato salad and cole slaw, both fabulous examples of BBQ sides.

## Meteor Smokehouse

404 Southard Street  
Key West, FL 33040  
305.294.5602

A hands-down winner, as this is the only one I could find, but it is great none the less! I get the dry or wet ribs—pork and beef, depending on my mood. The spicy green beans simply ROCK, and the cole slaw is no slouch. Plus, it's located right next to a great Key West bar, The Green Parrot. It is a BBQ happening...



Jim Goode, Proprietor  
Goode Company

## LAS VEGAS

**Lucille's**  
2245 Village Walk Drive  
Henderson, NV 89052  
702.257.7427

lucillesbbq.com

St. Louis spare ribs and Texas-style beef brisket... Southern braised greens and homemade biscuits... I live in Vegas, so this is a home joint. I love braised greens; collard greens are a great favorite. Anyone who knows me also knows I will travel great and stupid distances for a great biscuit. Luckily, Lucille's is down the road from where I play tennis, so I don't have to factor the price of gas into the cost of the biscuits, and somehow this makes them taste even better. I actually go here at lunch just for the sides. I am unaffected by the stares...

## PUERTO RICO

**Bebo's**  
1600 Calle Loiza,  
San Juan  
787.726.1008

When I was first traveling from the airport to the El Conquistador Resort, I used to see this place packed every time I passed it, day or night. I finally had to rent a car from Thrifty, which is two doors down, and so I meandered over to find out what all the fuss was about. WOW! This place is special! Crazy good pork shanks, ribs, and chicken. Sides: baked caramelized plantains and yellow rice. Puerto Rican BBQ is not spicy, so I always have to add Tabasco. People tell me the blood sausage is to die for but I don't swim in those waters, so if you go, take the plunge and tell me how the water was!



Lucille Buchanan of  
Las Vegas's Lucille's



The Smoke Joint

## Don Quijote BBQ

T1 Avenue Conquistador  
Fajardo  
787.863.5797

Try the pork ribs and half chicken, and when they have it, the breadfruit and tostones for sides. This Dorothy is certainly not in Kansas anymore! A great, very local BBQ joint, and, incidentally, a favorite of my day sous-chef in Las Vegas, who has family in the area. Go figure on that "small planet" coincidence.





Carbon negative.  
Globally positive.

At FIJI Water our mission has always been to bring you the finest, best-tasting water on earth. To ensure this for years to come, we're going "carbon negative." Which means reducing CO<sub>2</sub> emissions across all of our products. Changing 50% of our bottling facility's energy to renewable sources by 2010. And partnering with Conservation International to help save the largest rainforest in Fiji. Making FIJI Water the first carbon-negative product in our industry. And perhaps the most positive for the world.

© 2008 FIJI Water Company LLC. All rights reserved.

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



# 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.

Publisher  
MICHAEL GOLDMAN

Editor-in-Chief  
PAMELA JOUAN

Design Director  
JANA POTASHNIK  
BAIRDesign, Inc.

Managing Editor  
CHRISTIAN KAPPNER

Assistant Editor  
STEPHANE HENRION

Copy Editor  
KELLY SUZAN WAGGONER

Contributing Editor  
PAMELA JOUAN

Photo Director  
CHARLES HARRIS

Advertising  
advertising@hautelife.com

Marketing Director  
KATHERINE PAYNE

HauteLife Press  
a division of C-BON MEDIA, LLC.  
321 Dean Street  
Suite 1  
Brooklyn, NY 11217

www.hautelife.com  
info@hautelife.com

Subscription Inquiries  
718.858.1187  
subscriptions@hautelife.com  
or visit www.hautelife.com

Printed and bound in the U.S.A.

HauteLife Press makes every effort to ensure that the information it publishes is correct but cannot be held responsible for any errors or omissions.

© 2009 All rights reserved.  
Reproduction without permission is strictly prohibited.

**HAUTELIFE**  
press

## HAUTEMIXOLOGY



### 10 CANE CANITAS

- 2 oz 10 Cane Rum
- 1 shot of espresso  
sugar (optional)
- 1 tsp fresh whipped cream  
(optional garnish)

In a small shot or juice glass, add 10 Cane and espresso. If desired, add sugar and garnish with fresh whipped cream. Warm hands by fire.  
Created by The 10 Cane Team

## 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.

### WOODFORD RESERVE MANHATTAN



- 2 oz Woodford Reserve
- 1 oz sweet vermouth
- 1 dash of Angostura bitters
- 1 dash Peychaud's bitters
- splash of cherry juice
- bourbon-infused cherry

Fill a cocktail shaker with ice. Add ingredients, shake well, and strain into a chilled martini glass. Garnish with a bourbon-infused cherry.

## HAUTETASTE



### CAROLINA COUNTRY HAM

Phillips Brothers in Asheboro, North Carolina, has been curing country hams since 1947. They still cure their hams the slow, old-fashioned way: hand rubbing each fresh

ham with a special curing mixture, placing them in a refrigerated curing room in oak bins for 45 days, and finally hanging them in the drying and aging room for 35 days or more, where they achieve their old-time Southern flavor. We like it best on a morning biscuit, especially with red-eye gravy—ham-fat drippings mixed with black coffee—but it is also delectable on its own.

Visit [www.phillipsbrotherscountryhams.com](http://www.phillipsbrotherscountryhams.com).

## STRIP HOUSE RESTAURANT LOCATIONS: [www.striphouse.com](http://www.striphouse.com)

### NEW YORK

13 East 12th Street  
New York, NY 10003

TEL. 212.328.0000

### NEW JERSEY

Livingston Westminster Hotel  
550 West Mount Pleasant Avenue  
Livingston, NJ 07039

TEL. 973.548.0050

### FLORIDA

Reach Resort  
1435 Simonton Road

Key West, FL 33040

TEL. 305.295.9669

### Naples Grande Beach Resort

475 Seagate Drive  
Naples, FL 34103

TEL. 239.598.9600

### LAS VEGAS

Planet Hollywood Resort & Casino  
3667 Las Vegas Boulevard South

Las Vegas, NV 89109

TEL. 702.737.5200

### HOUSTON

1200 McKinney Street  
Houston, TX 77010

TEL. 713.659.6000

### PUERTO RICO

El Conquistador Resort  
1000 El Conquistador Avenue

Fajardo, Puerto Rico 00738

TEL. 787.863.6789

### Condado Plaza Hotel

999 Ashford Avenue  
San Juan, Puerto Rico 00907

TEL. 787.722.0150

## The Glazier Group Properties

### MICHAEL JORDAN'S THE STEAKHOUSE N.Y.C.™

Grand Central Station  
23 Vanderbilt Avenue  
New York, NY 10017

TEL. 212.655.2300

### BRIDGEWATERS

Atop the Fulton Street Market Building  
at South Street Seaport

11 Fulton Street  
New York, NY 10038

TEL. 212.608.7400

### BRIDGEWATERS TO GO

TEL. 212.528.5200

www.bwtogo.com

### TWENTY FOUR FIFTH

24 Fifth Avenue  
New York, NY 10011

TEL. 212.505.8000

www.theglaziergroup.com

## STRIP HOUSE GIFT CARD



Give the gift that offers an unforgettable experience at any Strip House location.

STRIP HOUSE

WESTMINSTER

the glazier group

MICHAEL JORDAN'S  
The Steak House NYC

BRIDGEWATERS

BLUE TEC



# The BlueTec SUVs have arrived.

Drive farther. Save fuel. Help environment.



2009 GL-Class

2009 R-Class

2009 M-Class

## Mercedes-Benz Manhattan

THE FLAGSHIP OF AN ENTIRE INDUSTRY

— Two convenient locations —

West 41st Street and 11th Avenue | Park Avenue from 55th to 56th Street

1.888.427.5288

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

Mercedes-Benz



FONDÉ EN 1743

**MOËT & CHANDON**

CHAMPAGNE

