

LDV HOSPITALITY RESTAURANTS AT REVEL

# the good life



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Cover photo from Federico Fellini's *La Dolce Vita*, 1960  
Photo by William Klein



# Reveling in La Dolce Vita



The good life! LDV Hospitality has made its mission to bring the essence of congeniality and charm into our daily lives through its restaurants. And with four new spaces at Revel in Atlantic City, it's suddenly become a lot easier to live *la dolce vita* on the famed boardwalk.

It's no slogan or buzzword. LDV Hospitality is built on the foundation of the good and charming life, and principals John Meadow and Curt Huegel not only believe in it—they are committed to bringing *la dolce vita* to life through their restaurants. It's the common thread that links the spaces they create, bonds their employees, and dictates the experience they deliver to their guests.

Revel Atlantic City has afforded LDV with a truly experience-changing platform. As Meadow explains: "At LDV, we incorporate our own restaurants: conceive, build, develop, and operate them. We go out and find, nurture, and develop chef talent and our chef partnerships. And now at Revel Resorts, we can do all of this under one roof." As part of this progressive and unique project, LDV has created four

new spaces: American Cut helmed by Marc Forgione; Azure helmed by Alain Allegretti; Lugo Cucina e Vino, helmed by Stefano Chiarugi; and The Ivory Piano Lounge. "It's exciting to become a part of Atlantic City's rich history and revitalization. In such a spacious venue, we have the opportunity to put our restaurants on display in front of a large number of people. It's a big stage! Add the ocean and the extraordinary architecture, and it's pretty mind-blowing."

LDV has left nothing to chance and takes nothing for granted. Huegel's approach even in a place this size, with a built-in clientele, remains: "If you're going to do it, you might as well do it the best you can." They focus entirely on creating the perfect dining equation:

delicious food, impeccable service, and design that really works. No one detail on its own can create this. "It is the overall soup of ingredients, the culmination of all the parts working together," says Meadow, who is convinced that guests can tell when someone puts forth a genuine human effort, imparting his or her soul into a restaurant. "They recognize a truly gracious approach to hospitality and dedication to the cuisine—that's the stamp of a really great restaurant. And the only way to offer that great customer experience is through a team of people who put forth that same passion into every aspect of the restaurant. It gives it true character, and guests really pick up on that."



# No Subtitles Needed to Enjoy Fellini's World

**If *la dolce vita* could be translated into a restaurant, that restaurant would be Lugo Cucina e Vino. It captures and recreates Fellini's iconic world—anywhere and anytime.**

One of the exciting things about walking into Lugo Cucina e Vino's bar area is looking up and seeing the words *La Dolce Vita*. This very much personifies the true LDV ethos. Lugo is a communal, accessible indulgence in the good life, as opposed to a privileged one—essentially, that's LDV Hospitality. "We aren't out to create the most select, elite dining rooms, but a fantastic experience," confirms John Meadow. "And Lugo captures this in terms of both price point and accessibility."

What makes Lugo so special is its personal, approachable experience for everyone. So whether it's for a mid-afternoon espresso at the counter, a three-hour leisurely lunch, or a special occasion or late-night dinner any day of the week, guests can come anytime to celebrate the convivial charm of the Italian cafe culture. Lugo Cucina e Vino personifies who we are and our values—so much so that it's kind of the cornerstone of our business. The idea of Lugo is that this ambiance can be recreated anywhere: it can travel and be received very well in a lot of different cities.

When you walk into Lugo, you automatically feel the energy pulsating all around you. It's alive. You aren't coming here to slip into a shadowed corner. You're here to be a part of something bigger, even if you do want to keep to yourself. The tables are close together but at the same time comfortable. They invite conversation without intrusion. It is a perfect match at Revel, able to meet the energy level head on. And the food complements the soulfulness of the ambiance. Lugo Cucina e Vino offers a true Italian dining experience, from great homemade pastas, meatballs, and Neapolitan pizzas to artisan coffees and their own Lugo *pasticcio*.

But in the end, the Lugo concept is bigger than just being Italian. While *la dolce vita* refers to the 1960s Fellini film, generally it's about relaying an intercontinental glamour with Rome at its base, capturing a feeling of the good life lived and relived at bistros and cafes around the world. Lugo pays homage to this by internalizing that spirit within its walls. It's a place that invites you to come back over and over again.





## SPAGHETTI POMODORO

Serves 4

### SPAGHETTI DOUGH

1/2 pound 00 flour  
1/2 pound semolina flour  
3 eggs  
1 ounce extra-virgin olive oil  
2 teaspoons salt

### METHOD

1. Mix all ingredients together until they are fully blended.
2. Let the dough rest for 30 minutes.
3. Roll out the dough and cut into strips with a pasta machine, a pizza cutter, or a knife.

### TOMATO SAUCE

1 yellow onion, finely chopped  
2 ounces chopped garlic  
2 teaspoons extra-virgin olive oil  
1 1/2 cup basil, finely chopped  
6 ripe tomatoes, quartered  
1 12-ounce can of Roma tomatoes  
Salt and pepper to taste

### METHOD

1. Cook the onion and garlic in oil until both are light brown.
2. Add 1/2 cup basil and the ripe tomatoes to the onion and garlic mixture. Cook for 30 minutes.
3. Add the Roma tomatoes and cook an additional 45 minutes.
4. Add 1 cup basil and salt and pepper to taste.
5. Pour sauce into a food mill, food processor, or juicer until desired texture.

### SPAGHETTI POMODORO

1/2 ounce butter  
1/4 ounce Parmesan cheese, grated  
1 fresh basil leaf, julienned  
1 ounce extra virgin olive oil

### METHOD

1. Cook the spaghetti in salty boiling water until desired tenderness.
2. Heat the tomato sauce in a pan and add butter. Melt together.
3. Once cooked, add the spaghetti to the sauce and sauté with Parmesan and basil.
4. Plate and finish with extra-virgin olive oil.

# BRINGING THE RIVIERA TO THE BOARDWALK

CHEF ALAIN ALLEGRETTI ON AZURE



Just because he was born in France and grew up on a farm in Italy doesn't mean that Alain Allegretti was destined to become a chef. But perhaps it all proved too hard to resist, given everything was right in front of him: fields full of seasonal vegetables and fruits, fresh poultry and game, and simple but spectacular meals cooked by his grandmother and shared around a family table. So he pursued his love of food, working at Michelin two- and three-starred restaurants on the Côte d'Azur before traveling to New York to further expand his culinary horizons. After working at Le Cirque and Atelier, he opened his own eponymous restaurant in the city before creating La Promenade des Anglais, in the iconic London Terrace Gardens. Inspired by his roots, Allegretti now brings his Mediterranean coastal cuisine to Revel with Azure by Allegretti.

My type of cuisine has always been the French Riviera, encompassing Spain, Italy, and some of North Africa, as well as the South of France. That way you still have your key flavor components—garlic, tomato, basil, olive oil—but you're not closing the circle. You can have dishes from the South of France as well as those inspired from North Africa, like

a swordfish with harissa and eggplant. I focus on seasonality because that's the way we cook on the Riviera. It's critical to me to always use an ingredient at the peak of its freshness, or the dish won't taste right.

To have a successful restaurant, you need to have all the other elements in place—not just the cuisine, but the structure and location too. That is the beauty of Azure at Revel. We have a very special space with high ceilings, high windows, and an ocean view. So it's incredibly spectacular. With my Riviera background, what better excuse do you need for a seafood restaurant that explores those flavors? This is a chance to showcase my roots right in front of the sea, just like where I grew up.

Azure means blue in Italian, and on the Riviera, this color is vibrant and warm. Inside

the restaurant, we capture the blue of the Mediterranean. That is the way we envisioned this space: comfortable and casual, not fancy and stuffy. We have a large selection of whole roasted fish with different sauces and garnishes. That is really the focus, along with some composed dishes and seafood platters of crab, shrimp, and lobster. We will feature a

few signature dishes from La Promenade des Anglais, like my Provençal fish soup, as well as a “vitella tonnato,” which is traditionally a veal loin topped with a tuna sauce, but here we put the sauce on the bottom and switch out the veal for sweetbreads. We also feature our clam and prosciutto seafood croquettes that got a lot of attention in New

York. I am extremely excited about Azure. This is my opportunity to give my diners a chance to try a different Alain Allegretti.

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***“Anytime you have the opportunity to work with someone like Chef Allegretti, who has done this level of precise cooking, paired with his truly humble, dynamic personality, it’s quite a combination. Azure is decadent and refined, and yet it captures something playful and whimsical about the French Riviera. It’s a sensibility that we are excited to bring to Atlantic City.”***

**—John Meadow, LDV**

# SCALLOP CEVICHE-CITRUS MARINADE, CRISPY VEGETABLES, PAN TUMACA

Serves 4

## INGREDIENTS

12 scallops U/10-20  
Juice of 3 lemons, 2 limes, 1 grapefruit, and 1 orange  
1 red and 1 yellow pepper, peeled and seeds removed  
1 celery rib, peeled and diced small  
1 heirloom tomato, skin removed  
Lemon zest  
1/2 shallot, chopped  
1/2 small chili pepper, chopped  
Extra-virgin olive oil  
English cucumber  
Garlic clove  
4 thinly cut slices of bread from a ficelle or baguette  
1 red radish, thinly sliced and pickled  
Celery leaves, avocado, and citrus segments for garnish

## FOR THE PICKLING

1 tablespoon sugar  
1 teaspoon salt  
1/2 pint water  
2 coriander seeds  
1 tablespoon white wine vinegar  
Boil everything together and chill. Drop the radish slices into 1/2 quart of the solution and pickle for 20 minutes.

## METHOD

Slice each scallop to form 4 circles; season and place on a tray. Cover with the citrus juice and refrigerate.

Dice the peppers into 1/8-inch dice and mix with the celery. Add a little salt and set aside.

Core the heirloom tomato and finely chop the petals, reserving the core. Season the tartare with salt and a little lemon zest and strain in a colander for 30 minutes.

Place the tomato tartare in a bowl and add the chopped shallot, chili, some of the marinating juice from the scallops, and olive oil. Adjust seasoning and add the celery and peppers mixture.

Slice the cucumber, skin on, to form thin circles.

Remove the seeds from the core of the tomatoes and crush them with a fork. Season with salt and add a crushed garlic clove. Drain the tomato pulp through a colander for 20 minutes. Put the tomato pulp in a container and remove the crushed garlic. Dress with olive oil and adjust the flavor.

## PLATING

Place the cucumber slices on the bottom of each of the 4 bowls in a circular shape to form a rosette.

Remove the sliced scallops from the marinating juice. With the help of a round cutter, place 8 slices of scallops in the middle of the cucumber rosette. Top the scallops with the vegetable mix.

Place some of the marinade around the scallops and top of the cucumbers.

Garnish with the celery leaves and the pickled radish slices.

Toast the bread slices and top with the tomato pulp.

Cut the remaining scallops in half and arrange on the toast. Garnish with some avocado and citrus segments.



Chef Alain Allegretti

# Azure

by Allegretti



## HOTEL NACIONAL

From Azure by Allegretti

1/2 oz Bacardi 8-Year Dark Rum

2 ounces fresh pineapple

1/2 fresh lime

Apricot liqueur

Pour all ingredients into a shaker tin. Shake and strain over fresh rocks into a tall Collins glass. Top with apricot liqueur and garnish with a lime wheel.



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# A CUT ABOVE

CHEF MARC FORGIONE ON AMERICAN CUT



Being the son of Larry Forgione, a culinary legend who revolutionized American-style cooking in the 1970s and '80s, the bar was set high for Marc Forgione. But Marc not only embraced it—he carved out his own culinary identity and niche. A degree in hotel and restaurant management and cooking stints in France allowed him to absorb the nuances of classic French techniques, and a position as corporate chef for Laurent Tourondel's BLT Restaurant Group gave Marc the business savvy and cooking skills to open his own place. His eponymous New York City restaurant earned him a two-star *New York Times* review in 2010 and a Michelin star in 2010, 2011, and 2012—incidentally making him the youngest American born chef/owner to receive this honor. To top it all off, last year he was crowned winner of the Food Network's *Next Iron Chef*.

I always knew deep down that I would open a steakhouse. And while American Cut pays homage to the American steakhouse, it flips any preconceived notions upside down. I wanted to replace the masculine edge associated with steak and give it an attractiveness that would likewise appeal to women. So yes to giant cuts of beautiful, aged steaks—Black Angus 21-day-aged high choice—but also yes to a lot more on the menu. You'll find signature dishes like my

chili lobster paired with a 44-ounce tomahawk rib-eye chop for our version of surf and turf. The classics in our appetizer section all have a twist—the original Caesar dressing recipe from the Hotel Caesar in Tijuana, or the wedge salad that looks like a head of lettuce but has the dressing stuffed on the inside. And I plan to make my shrimp cocktail the best anyone has ever had.

Another unique aspect of this place is our raw-meets-sushi-meets-charcuterie bar. It's like a sushi bar but not as traditional. Here, you can order Japanese Kobe beef by the ounce, sliced with a little salt and olive oil on it; old-world charcuterie, like a country pâté or a pork rilette; and tuna tartare, hiramasa or fluke, just like at an Italian *crudo* bar. We also offer a seafood tasting that has both hot and cold elements to it.

As for the decor, we have incredible floor-to-ceiling windows that look out onto the ocean

over the boardwalk. The design elements intermesh New York art deco with warmer tones in terms of antique brass and dark, worn, distressed charcoal leather, brick, and wood. We have one primary light fixture down the middle of the main room that was taken from a 1920s pool hall. There's a lot of minute detail,

from the beveled leather panels on the columns to the lighting that pulls together the art deco geometric theme. And then there's the kitchen—big, open, and on full display from the dining room.

American Cut builds on the essential knowledge and ingredients that we've come to expect from a traditional steakhouse. But then

you take those ideas, shake them really hard, and add a twist—that's when it becomes really interesting! It has style, taste, and attitude—the kind that confirms you've come to the right place.

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***“Here you have truly heartfelt, soulful cuisine by a Michelin-starred Iron Chef in a steakhouse environment. At the same time, it’s sexy and still a little gritty, and has that rock ‘n’ roll feeling. I don’t believe it has ever been done before anywhere in the country.”***

**—John Meadow, LDV**

# DRY-AGED RIB-EYE FOR TWO

Serves 2

Chef Marc Forgione



## FOR THE RIB-EYE

Canola oil  
32-ounce dry-aged rib-eye steak  
4 ounces (8 tablespoons) unsalted butter  
1 head garlic, halved horizontally  
6 sprigs fresh thyme  
Freshly ground black pepper  
Flaky sea salt (such as Maldon)

## METHOD

1. Preheat oven to 350°F and position rack in the middle.
2. In a large sauté pan set over high heat, warm enough oil to cover the bottom of the pan until it starts to smoke. Add the steak and sear for 1 minute. Reduce the heat to medium-high and cook the steak, without disturbing, for about 4 minutes. Check the bottom of the steak to see if it's charred to your liking; if it is, flip the steak onto the other side. Transfer to the oven and cook for 12 to 15 minutes for medium rare.
3. Return the steak to the stovetop and, over medium heat, add the butter, garlic, and thyme. Raise the heat to high and baste the steak for about 2 minutes (if the butter starts to burn, lower the heat and add a bit of oil to the pan to reduce the overall temperature of the butter). Transfer the steak to a plate and let it rest for 10 minutes before serving. Finish with Maldon salt and freshly ground pepper just before serving.



## ASBURY PARK

From American Cut

- 2 ounces Belvedere Vodka
- 1 ounce St-Germain Liqueur
- 3 sprigs mint
- 1/2 ounce fresh lime

Pour all ingredients into a shaker tin. Shake and strain over fresh rocks into a rocks glass. Garnish with a mint leaf.



## PURPLE HAZE

From American Cut

2 ounces Ketel One Citroen

1 ounce blackberry purée

1 ounce jalapeño syrup

1/2 ounce fresh lemon

Pour all ingredients into a shaker tin. Shake and strain into a martini glass. Garnish with a jalapeño slice.



# FIRING UP A NEW COFFEE EXPERIENCE

A DOSE OF EUROPEAN CHARM AND CONGENIALITY IN EVERY CUP



Gennaro Oliva was born in a small town in Calabria, in the south of Italy. Growing up, he gathered an education in terms of food, wine, and a passion for nature. At 23, Gennaro moved to the United States, earned a B.A. in international marketing, and started working in restaurants. He befriended a coffee salesman, who kick-started his interest in the world of beans. Before long, Gennaro had mastered the art of making the perfect espresso! Hired by a Roman-based roaster, for more than nine years he sold their products in the U.S. market. Along the way he met John Meadow, and together they decided to create a new coffee company. They scoured Italy to find the best blends that would work in the U.S. and were fortunate to meet Giancarlo Aneri, a producer who presented them with a new type of experience: wood-roasted espresso.

We fell in love with Giancarlo Aneri's products right away: the fantastic flavors and aromas, and the process itself. The simple idea of one man hand-roasting coffee beans in an oven fueled by wood—acacia wood, in Aneri's case—is natural and beautiful. No one does this... anymore, at least! Before gas and electric roasters industrialized coffee roasting, this is how it was done. It was this aspect, going back to what roasting coffee beans was originally all about, that most appealed to us. So we

started LDV Imports, the acronym perfect as we believe espresso is integral to living the good life!

We created two blends of the Aneri Tricaffé espresso for the U.S.: Super and Esclusivo. They both give off a dark, dry, chocolaty aroma and capture the essence of the wood flavoring. Imagine a beautiful rainy day in a forest after the sun has come out, and you smell that intense, green flavor of the woods—that is the flavor our espressos evoke!

**Super:** A blend of 70 percent Arabica and 30 percent Robustas, from South America, India, and Africa. It is bolder than the Esclusivo, a little heavier in body and creamier. It is also darker in color—not because we roast it more, but because when you wood-roast, the temperatures rise slowly, resulting in lower acidity and deeper flavor, and allowing the oils to stay inside the bean and outside of it without evaporating. This technique actually falls between Roman-style roasting, where the bean is oily on the outside and dry inside, and Venetian-style roasting, where it's oily on the inside and dry on the outside.

**Esclusivo:** A blend of 80 percent Arabica, from South and Central America, and 20 percent Robustas from Africa. Intense aroma, immediate impact; rich, complex, clean, persistent, and slighter in body.

It was also important for us to create a drip coffee that appeals to the U.S. customer. There are about 200 million people who will drink about four cups of coffee every day! While we wanted to raise the bar, we didn't want to alienate the majority. After three months of testing, from high-profile palates down to the coffee-cart drinkers, we settled on a perfect blend that we call Corso.

In Italy, *corso* means promenade, a wide street lined with cafes where people walk. We wanted to have a story behind the name, the association of stopping and having an espresso as part of your lifestyle. The blend is primarily beans from three origins in South America, all Arabica. The beans that come from the mountains in Guatemala are air-dried for 40 days, which makes a huge difference in terms of keeping the oils a little more consistent on the inside.

You can experience our espressos and coffee at all the restaurants at Revel Resorts. At Lugo, we have three beautiful espresso machines that will give you that same experience of walking off the street in Italy and asking for an espresso right at the bar. We're happy to have the opportunity to take this product and showcase it at all the restaurants because the bottom line is: we're coffee lovers first!



---

My favorite espresso drink is the marocchino. It's a very easy drink to make.

For best results, I recommend using a 3- to 4-ounce shot glass.

#### TO MAKE:

1. Prepare and pour 1 ounce of Aneri espresso in the shot glass.
2. Add one packet of muscovado sugar to the espresso and mix, leaving some undissolved on the bottom.
3. Add 1 ounce of liquid chocolate (white is preferred).
4. Top with fresh whipped cream and sprinkle shaved dark chocolate on top.

# HITTING THE HIGH NOTES

The Ivory Piano Lounge captures the old-time romance of the classic piano era with a twist of modern savvy to make it the perfect Revel retreat from the high-energy pace of the casino floor.

Sometimes you just need a little break from the action. Located in the open atrium space between American Cut and Azure, Ivory is the ultimate piano bar, where you can grab a breather without sacrificing any fun. Serving food from both American Cut and Azure, Ivory espouses an alluring 1970s charm in the spirit of its sexy waitresses and enticing drink menu. Live music rounds out its funky edge, with refreshing modern tunes composing the all-piano playlist.

Ivory's relaxed and chilled-out ambience offers an escape from the bright lights and bustle of the casino. It's an oasis where you can sit back, recharge, and watch the sun set over the ocean—or rise, if you please! It's still haute living, *la dolce vita* style, with a knack for making time to savor those moments in between.

#### IVORY PLAYLIST

1. No Surprises—Radiohead
2. Blame Game—Kanye West
3. Daylight—Matt and Kim
4. Pumped Up Kicks—Foster the People
5. Sittin' on the Dock of the Day—Otis Redding
6. Skinny Love—Bon Iver
7. Pink Moon—Nick Drake
8. Come Pick Me Up—Ryan Adams
9. Crystalized—The xx
10. Forget/F\*\*\* You—Cee Lo Green
11. Mr. Jones—Counting Crows
12. Young Folks—Peter Bjorn and John
13. Ignition Remix—R. Kelly
14. Steady, As She Goes—The Raconteurs
15. Once in a Lifetime—Talking Heads



# HAUTENOTES

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## HAUTETASTE



### HIGH-COUNTRY ALCHEMY

Founded by Bryan Nolt, Breckenridge Distillery is located in the ski town of Breckenridge, Colorado. Best known for International Double Gold Medal winner Breckenridge Bourbon, the distillery crafts small-batch spirits at a scaled-down, Rocky Mountain pace and is considered to be one of the best craft distilleries in America.

Their bourbon—or “hooch,” as they humbly call it—is made at 9,600 feet with snowmelt from the Rocky Mountains, tapped for its mineral-infused qualities. And their high-country alchemy does not stop at bourbon—they also distill small-batch whiskeys, barrel-aged chocolate liqueur, spiced rum, and house-grown gooseberry and mountain currant infusions.

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



### HOUSE BAND WINES

Patrick Krutz, winemaker and owner of Krutz Family Cellars, is a serious fan of music. He was inspired to create House Band Wines when some of his music industry friends complained that they couldn't get good, consistent wines by the glass for their string of music venues, and from a winery that truly connected with their audience. They asked Patrick to solve the problem. House Band Wines has stepped onto the stage with quality wine in convenient packaging for today's progressive music scene. What's groundbreaking are the 375-milliliter single-serve flex pouches. Wine can now go where glass is not practical or is outright banned.

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

## HAUTEBOOKS



### FIRE ISLAND COOKBOOK

Fire up your summer entertaining with *The Fire Island Cookbook!* Wine, food, and travel writers Mike Desimone and Jeff Jenssen have assembled 14 fun dinner menus. This collection of inventive themed parties is a must for any gourmand with a taste for the best in wine and food, and a passion for exploration. The pages are bursting with delicious recipes, creative and affordable wine selections, and that sprinkle of sass that makes Mike and Jeff the best dinner companions around.

Sue Kostrzewa, Executive Editor, *Wine Enthusiast*

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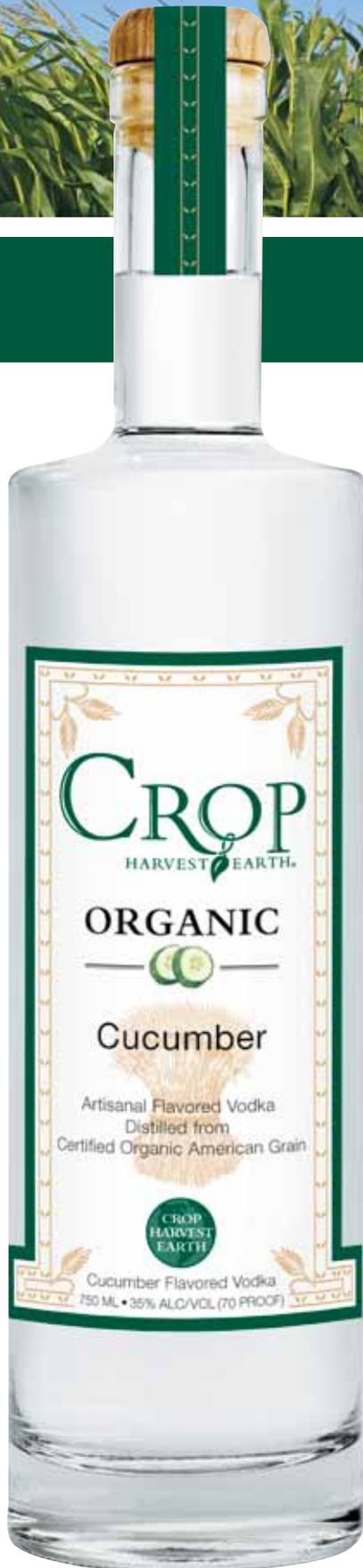


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# The Cleanest Vodka



**GOLD MEDAL WINNER!**  
**San Francisco World Spirits Competition**



Crop Harvest Earth Co., NY, NY, Artisanal, Cucumber Flavored, Tomato Flavored Vodkas

## CROP HARVEST EARTH ORGANIC Vodka

### Why does Crop taste so clean?

Crop is made from certified organic American grain grown in fertile, healthy soil free of artificial fertilizers, pesticides and chemicals.

Each batch of Crop is distilled only the exact number of times necessary to remove specific impurities and their unwanted flavors from that particular batch.

Crop is distilled so efficiently that no carbon treatment or charcoal filtering is required.

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



# ALL WATERS ARE NOT CREATED EQUAL.

S.Pellegrino® and Acqua Panna® are far from ordinary waters. S.Pellegrino flows from thermal springs in the foothills of the Italian Alps, while Acqua Panna emerges from the Tuscan Apennine Mountains. Their long journeys to the surface infuse each of these waters with its own special combination of minerals. The result? Great tasting waters that complement fine dining, refresh the palate and bring a myriad of flavors to life.

