

# shaun FOOD • DETAILS • TRAVEL Hergatt



The  
Journey

ISSUE 1



Scott Swiderski  
*likes* Trinitario White.



Kevin Long *chooses*  
Grand Lait.



Peter X. Kelly *uses*  
Guayaquil Bittersweet.



Shaun Hergatt *prefers*  
Dark Caraibe.



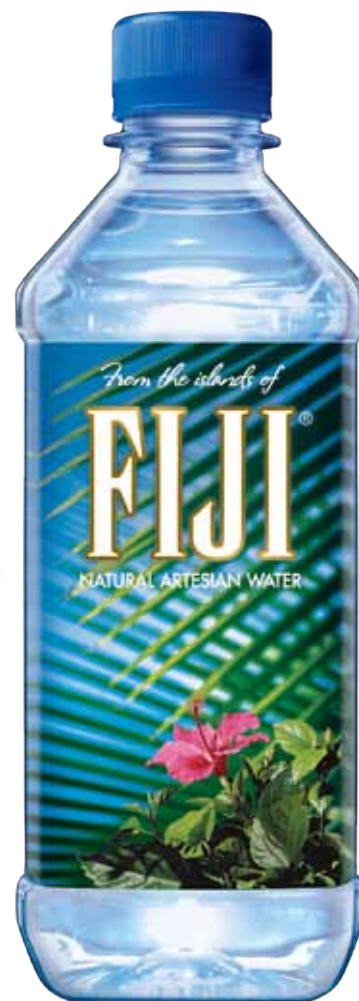
## The one thing chefs agree on is the water.

The finest cacao grows in the verdant latitudes between the Tropics of Cancer and Capricorn. It's also where the finest water comes from, which is why so many chefs serve FIJI. With its refreshing taste and soft feel on the palate, it's the ideal accompaniment to their exquisite cuisine. Choose well. Drink FIJI.



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

© 2011 FIJI Water Company LLC. All rights reserved. FWM2994





**As a diner, you go to a new place and often know nothing about the concept behind it. But to get the most out of any experience, you must dig a little deeper.**

You need to know why certain systems are in place, what prompted the setup of a space, how the chef's philosophy about food is manifested in the menu, and what the level of service you receive implies. That is the reason for this magazine: SHO wasn't just created, it was inspired—by everything I do, everything I know, and everything I am.

When you come to SHO, you are a guest in my house. So it's important to me to make you as comfortable and welcome as possible. To a large degree, knowing who I am and why my place looks and feels the way it does instills confidence in a guest, in much the same way that being acquainted with your host and his style of entertaining makes going to a party that

much more pleasurable. I want you to enjoy coming here as much as I enjoyed putting it all together.

It's about a personal connection—coming into the dining room and understanding what I'm all about—and how the team, from wine director to pastry chef, coordinates to create the whole experience. A lot can be said about what ends up on the plate. Look around, take in the kitchen and the space, and you'll quickly realize that everything here is driven by one concept. It's detailed, intricate, and personal—both for me and for the diner.

I don't follow trends. I've done something different here at SHO that I am proud to stand behind. I'm humble enough to recognize

that this isn't about me as a single chef, but about a team of people who put their heart and soul into what they do to make this place great. Everything here is done by design, inspired not contrived, with one end in mind: excellence. If not, then why would anyone ever come back?

I want to feed, entertain, educate, and give everyone an amazing experience. I love what I do, and everything in my life filters into this. My agenda is to make people happy, and I hope that my guests take that with them when they dine here.



The SHO brushstroke ties into the calligraphy brushes on the walls. One continuous, momentous stroke, whether referring to an idea or an energy, it is a circular flow. Like that in life. No start or finish, always pushing through, it can mean quality, service, ambiance—everything that touches your life. This symbol affects everyone directly.

ISSUE 1

SHO  
Shaun Hergatt

04

**The Journey Begins**  
Living with conviction.

06

**Defining the Room**  
The experience starts at the front door.

09

**The Elements**  
Behind the scenes, on the walls.

11

**At the Table**  
It all starts with ingredients.

12

**Recipes**  
Familiar flavors, new combinations.

17

**Appellations**  
When it's Chablis, it's only from France.



# THE JOURNEY HAS JUST BEGUN



I am a very superstitious person. I have a hidden Tibetan bell, and I keep salt at my door. I believe in having food here at all times to protect the diners. This is an important element of my philosophy about looking after my clients.

SHO is essentially a reflection of who I am and the last 20 years of my cooking, during which I've worked at eight hotels and opened four additional restaurants. The food here has been called modern French with Asian accents, but it's a lot more global than that. I like to say that when you come to SHO, you are eating Chef Shaun's cooking: all original concepts, delicate and visual, but equally comforting tastes and flavors. To respect the kind of work we do and the quality we deliver, I want guests to first understand the thoughts behind it.

## From the Start

Growing up in a culinary-oriented family in Cairns, Australia, I was enamored with the kitchen. I was exposed to a unique combination of impassioned and professional cooking by way of my Scandinavian grandmother and my father, a professional chef whom I was able to watch at work.

Beyond having cooking in my veins, there is nothing traditional about the path I've taken. I have had some huge successes—and failures too—but they have all contributed to a strong, dynamic life. I feel very confident about my future because I know where I came from: a conservative, albeit broken family in a touristy town where the food is awful. How I got out of that program was pretty unconventional. And now my mission is to be recognized as a top Australian chef—whether it happens in two years or takes the rest of my life to achieve.

I know I've been given a talent, and I would've been lost if I hadn't followed and developed it. I have a lot of other passions too: photography, traveling, and dining out. I love the experience of eating at a restaurant. If I could, I'd do it five nights a week! I love architecture, the textural aspects of clothing, shoes, anything that is crafted with love. I like to see the technique, to understand and appreciate the effort that has gone into it. I collect art—cheap or expensive, it doesn't matter. If I like it, I want to understand it. I have a collection of eggs for that same reason: ceramic, stone, ostrich, hand-carved wood, even some made out of volcanic metal. I have traveled extensively in the Middle East and Europe, and I enjoy walking around and taking photos. The more I see, the more ideas I generate, always filing and unloading them in my mind.

## Travel as Inspiration

Traveling is one of my biggest inspirations. I put together the concept for SHO after eating my way through Europe and Asia. I went to all the fusion restaurants in London and all the Michelin-starred bistros in Paris, and then to Greece and Italy to see the extent of differences between the products they use. I recently went to Scandinavia to understand dining expectations and regional limitations. As I get inspired, memories pop up to feed this inspiration: it could be for uniforms, location, design, or on the plate. For example, a photo I took in Bangkok seven years ago inspired the mother-of-pearl shells I use during the dinner service. Almost every detail of the decor of the restaurant to the food and presentation of dishes originates from a travel memory. My journey in life and in the kitchen has only just begun, and travel is such an incredibly important part of my continued education.







## Australia

Born and raised in Cairns, Australia, Shaun makes frequent trips to his homeland, where he has been known to indulge in delicious Aussie meat pies. As a starting point for the Great Barrier Reef, Cairns is also a beautiful spot for Shaun to relax and escape the frantic pace of New York.



## Scandinavia

With a passion for travel and an appetite to experience the ingredient-driven cuisine of some of the best chefs and restaurants in the world, Shaun went on a culinary expedition to Scandinavia with an obligatory stop at Noma. As with all of his voyages, Shaun returned to New York inspired and full of ideas.



## Portugal

In January 2012, Shaun traveled to Vila Joya in Albufeira, Portugal, to cook at the Sixth Annual International Gourmet Festival, a ten-day event featuring 33 Michelin-starred chefs from the four corners of the globe. Every day a different chef presented their tasting menu with wine pairings.



## Shaun's menu included:

### Toro

Pink pieces of tuna belly lined the plate like petits fours, adorned with bright blue borage flowers and beaming yellow cucumber blossoms. Notes of ginger, lime, rice-wine vinegar, and a crisp, compressed cucumber accompanied the fish, with a dollop of golden osetra caviar as a rich, salty grand finale.



## Malaysia July 20, 2011 Entry from Shaun's Travel Log

Today was a really interesting day with the chefs and walking around Penang looking for food markets. We ate dim sum; very strange-tasting items. We had handmade toast and sweet tea, which was great. Banana-leaf lunch was really good,

and the aloo gobi was the best dish so far. The hawker stalls last night were quite tough to eat but not as crazy as the smell at the meat and fish markets this afternoon. "Wow" is the best way to describe the tour so far, as Malaysia is a fantastic place.



# DEFINING THE ROOM

For Chef Shaun Hergatt, the idea that guests are entering his home permeates every aspect of the restaurant experience. There is strong synergy of this theme behind the scenes and on the walls, and it even dictates the flow of residential service. “Twenty years of experience has taught me to capture everything that I like, so that I can recreate that stimulus,” says Hergatt. “It’s about developing something in your mind and translating it so people can actually taste it on their palate. That experience starts not with the food, but at the front door.”

## THE EXPERIENCE BEGINS

You walk in on terrazzo floors with wood inlay. Wood, an organic material, is a favorite of Hergatt’s. It reminds you that from the first step, you are walking into an experience, not just going to a restaurant. There is a definite blend of Western sensibility and Asian hospitality on display throughout the restaurant, a dynamic Hergatt is very in tune with.

“If you dine here on a regular basis, you will start to pick up on all the underlying currents without even realizing it. You can sit down at a spacious table, in a comfortable chair, look at the palate of the plate, see the way the lighting is adjusted and how everything is put together, and realize that it is all driven perfectly to ensure no gaps.”

## ROOMS

There are two distinct divisions in the restaurant: the Pearl Room, featuring the Black Bar, and the Main Dining Room. When you enter in from the front, you can opt to have something lighter and more casual in the Pearl Room or make a heavier commitment to a meal in the Main Dining Room. Both a sophisticated restaurateur and a casual diner can appreciate that SHO is a luxurious restaurant tweaked with relaxed, personal service. “We have a casual attitude toward the way we want our guests to be relaxed, but also offer an opulent experience with value-driven prices.”

## THE PEARL ROOM

The lounge area of the Pearl Room extends that notion of being comfortably casual, enjoying sophisticated food in a relaxed setting. The lounges invite you to enjoy yourself after a hard day. You can leave your place of business, get in off the street, and forget about it all. Here, Hergatt wanted to create the feeling of being transported somewhere else—no longer in New York. The Pearl Room is about ease: there are no tablecloths, and the closing-bell menu is driven by value. “We didn’t want to replicate something already done in the city. This is not your typical brownstone restaurant; it’s designed and well thought through.”



Hergatt personally designed the stations for the restaurant. Every detail was considered; forks and glasses were measured so drawers and units could be planned exactly. In the kitchen, top-notch utensils are used hand in hand with cutting-edge techniques. And while design weighs in heavily with this chef, the bottom line is always the food. “Flavor is the most important concept. When you come here, it has to taste really fantastic. After that, we make it look beautiful!”







Despite its relaxed atmosphere, the Pearl Room is dynamic and sets the pace. The beige silk wallpaper and beautiful silk pillows are from Bangkok. Each of the pieces of artwork, ranging from jade to wood, are from mainland China. "I didn't want to just have paintings; I wanted something with more feeling, that has more of an idea behind it." The calligraphy brushes are made from different materials. "Bringing all these brushes together was a perfect fit not only color wise, but also in terms of what they represent: signing the check and creating business. This is your entry and exit point, right here."



### THE MAIN DINING ROOM

When you walk into what is referred to as the "SHO Room," you can sense the shift, organically, from a cooler to a much warmer room. From the change in music to the tables, and even the china, you know where you are. Beautiful Oregon timber floors, the latticework, and double-high ceilings define your space. All the furniture was made to order, from the 46-inch tabletops to the chairs that match the bronze ceilings. "I wanted to have a chair for a person of up to 230 pounds to be able to easily sit in for two and a half hours to the point of falling asleep—they must be that comfortable!"

### BEST SEATS IN THE HOUSE

"If you are an experienced diner and want more of a show, tables 20 or 21 are for you! Pressed up against the glass, dividing the dining room from the kitchen, here you get a real up-close look at the excitement cooking has to offer. You can hear us too—which does involve a little cursing from time to time under that kind of pressure! You also have the option to eat in the kitchen, where I will personally cook for you. We hold private cooking classes there, which are a lot of fun—an incredibly tailored and special experience."





CHAMPAGNE  
**HENRIOT**  
MAISON FONDÉE EN 1808

---





# The Elements

When it comes to the decor of his restaurant, Shaun Hergatt is inspired by everything from his childhood to travels and daily life. Attention is in the detail.



## DECORATIVE TILES AND NECKLACES

These tiles came from a beautiful temple in Shanghai. The pink and gold tie in well with the red theme in this room. The strange thing is that the two mounted up high are the same size, and the other two fit the spaces in the division perfectly. These pieces really ended up meaning a lot more to me than I originally thought. Sometimes things are just meant to be! Likewise, the Tibetan necklaces are a wonderful talking piece. People love to ask where they're from.



## WATER

Water is an important element that runs throughout the heart of the restaurant, and a big part of the feng shui experience. Water is serene; it calms you. The water features feed into the idea about the luxury of space.



## THE BLACK BAR

The Black Bar evokes refined drinks and imaginative concoctions. We want to entertain and give people an experience that is fun, exciting, and new. Our mixologists work closely with the kitchen to make sure the cocktails are seasonally driven and fit the menu according to what ingredients are ready.



## MOTHER-OF-PEARL

The beautiful bronze mother-of-pearl inlay on each of the tables in the Pearl Room was made in Bangkok. This theme extends into the dining room through the napkin rings, the custom-made shell pieces the canapés arrive in, the sauciers used throughout the dinner service, and the dishes for the petits fours that end the meal.



## GLASS

Glass is a dynamic feature in the restaurant. The candles were handpicked because they are made of glass. The wine gallery is encased in glass. In the Main Dining Room, the kitchen is in full view behind a gorgeous sheet of glass. And the wine service offers a wonderful collection of Riedel decanters.



## THE WINE GALLERY

Nestled between the glass-encased wine racks is a cozy table for ten that can help create an incredible wine experience. Our list features a wonderful Bordeaux and Burgundy collection, but it also showcases a great selection of national and local artisanal wineries.



## BLACK IS BACK

The black screens are custom-made for the restaurant. The menus are in black, and during the dinner service you'll find beautiful black candleholders on the table. You move from beige and glass in the front of the room and into a different theme.



*The art of roasting, perfected*

PURVEYORS OF FINE COFFEE AND ESPRESSO

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





# AT THE TABLE

Like everything at SHO, each seasonal tasting menu is a testament to Chef Hergatt's singular vision of offering diners comforting flavors delivered in visually stunning and tasteful ways.

It all begins with a simple idea, and then we hope to wow our guests by laying out something magnificent on the plate. You are already familiar with most of the flavors, but the combinations might be new. There is nothing on this menu that is so avant-garde that you won't understand it. Braised beef cheeks with leaves made out of potatoes is as classic as it gets. Each creation is an original idea that we have tasted, tested, built on, profiled, and then put in sequence so you have different layers throughout a dish in terms of texture, smell, color, and of course taste.

A big part of what we do revolves around understanding the earth. This starts with the ingredients—we work with local farmers to pull quality ingredients straight out of the ground. And then our dishes pay homage to where our food comes from. Take our truffle canapé: we created it to mimic a black Périgord truffle that you pull out of the earth; it is filled with a molten center of foie gras and colored with squid ink. As the menu progresses, you will notice the earthy flavors, the herbs, and the greens. I use a lot of vegetables instead of making the protein the feature. In the Nova Scotia lobster

dish, you'll find bok choy, cucumber rounds, cucumber blossoms, garlic chives, basil seeds, African purple basil, and lobster done with a red chili-coconut sauce. All of these things might seem disconnected, but each one contains the true elements of the flavor profile on the plate and has relevance to the dish. So many connections within a dish that come from the earth.

Everything that we're able to make in-house, we do. We bake an 18-hour bread from scratch. Bread is the first part of the dining experience, and I believe it should blow your mind and

show the quality of the kitchen you're in. We offer three house-made butter options: truffle butter has always been our signature, and to that we added a seasonal sage butter. Again, making it in-house shows off our craftsmanship and attention to detail. It also sets a precedent that even before you order, we hope to have established a trust that we know what we're doing.

Our goal is to excite you when you come to eat at SHO. I want you to sit down for a couple of hours and leave satisfied with a life memory. That's the reason I do what I do—and I love it.

# BLACK GARLIC-CRUSTED LAMB

YIELDS 4 SERVINGS

## COMPONENTS

90 g Lamb Loin Crusted  
1 ea Lamb Sweetbread  
10 g Lamb's Tongue  
20 g English Pea Purée  
10 g Split Peas  
1 ea Fresh Garbanzo Bean  
30 ml Rhubarb Jus  
1 ea Mint Pesto  
1 ea Pea Tendril

## LAMB LOIN PREPARATION

1. Portion lamb into 90g portions.
2. Season and roll in cling wrap and Cryovac at setting 5-5.
3. Sous vide at 65°C for 27 minutes.
4. Rest for at least 15 minutes before chilling down.
5. Store for service.

## LAMB CRUST

500 g Brioche  
125 g Fermented Black Garlic  
20 g Squid Ink

## PREPARATION

1. Slice brioche 1/2 cm lengthwise.
2. Blend garlic and ink together.
3. Brush on brioche and dry overnight on top of oven.
4. Blend first in Robot Coupe then in spice grinder.
5. Pass through chinois.

## LAMB SWEETBREAD PREPARATION

1. Preseason the sweetbreads before service.
2. Dust the sweetbreads with Wondra flour.
3. Quickly fry the sweetbreads for about 1 to 2 minutes.

## LAMB'S TONGUE PREPARATION

1. Vacuum-pack the lamb's tongues with salt, pink salt, garlic, and thyme.
2. Cook in a boiling bain-marie for about 1 hour and 15 minutes.
3. Remove when tender.
4. Peel the tongues.
5. Cool down.
6. Slice the tongue on a slicer at 1.5.

## PEA PURÉE

1000 g Frozen Peas  
Ice Water  
Salt  
Xanthan Gum  
50 g Butter

## PREPARATION

1. Blanch frozen peas.
2. Blend in Vita-Prep with ice water, salt, and a pinch of xanthan gum.
3. Add butter.
4. Pass thru a fine chinois.

## RHUBARB

1000 g Red Rhubarb  
200 g Sugar  
3 ea Star Anise  
3 ea Cardamom Pods

## PREPARATION

1. Mix all ingredients.
2. Vacuum-pack together with red rhubarb.
3. Cook at 85°C, full steam, for 5 minutes.
4. Remove from liquid and cut into pieces.
5. Rillet up the rhubarb.

## LAMB JUS

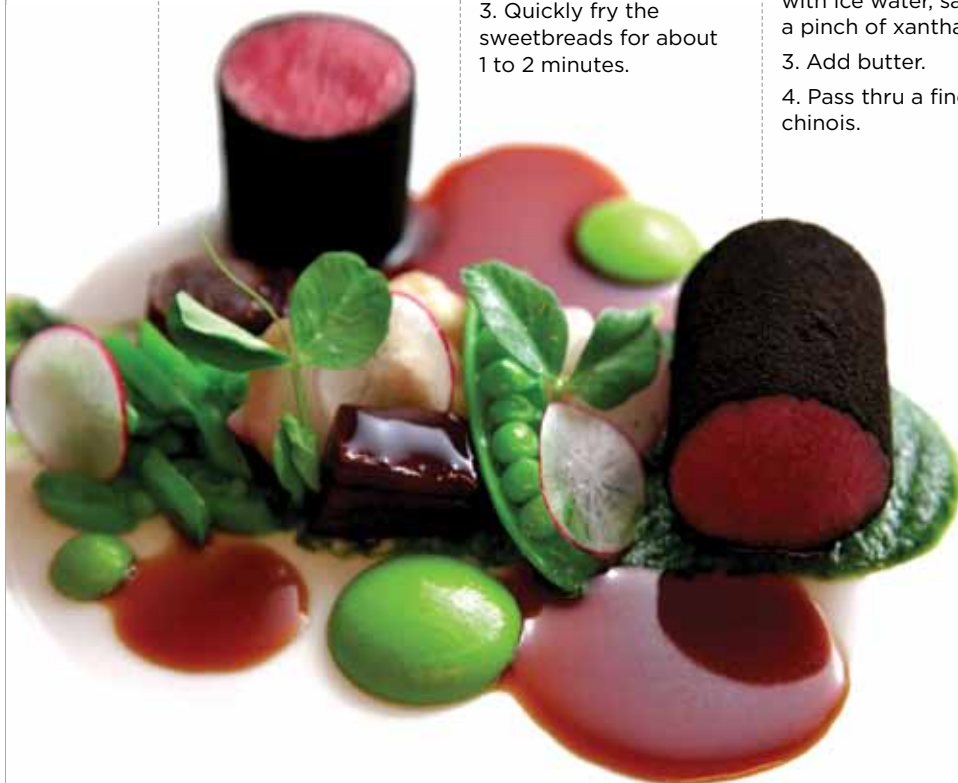
1000 g Lamb Bones  
3 ea Carrots  
1/2 ea Celery  
4 ea Onions  
1 ea Thyme Bunch  
4 ea Garlic Cloves  
100 g Bacon  
2000 g Chicken Jus

## PREPARATION

1. Color the lamb bones in the oven at 375°F, until dark brown.
2. Caramelize the fat mirepoix.
3. Add the lamb bones.
4. Cover with chicken jus.
5. Simmer for about 45 minutes.
6. Strain.
7. Mix the jus with rhubarb.

## OTHER ELEMENTS

Split Peas  
Garbanzo Beans  
Mint Pesto  
Pea Tendrils





# OCEAN TROUT TARTARE

YIELDS 4 SERVINGS

## COMPONENTS

240 g Ocean Trout Dice  
20ml Wasabi Mayo  
8 tsp Chopped Chives  
30ml Kalamansi Dressing  
8 tsp Ocean Trout Roe

## WASABI MAYO

1 jar Mayonnaise  
1 tsp Wasabi Paste

## PREPARATION

1. Mix together mayonnaise and wasabi paste.

If using wasabi powder, mix with water to make a paste and whisk into prepared mayonnaise. Adjust with lemon juice, salt, and pepper.

## KALAMANSI DRESSING

500ml Kalamansi Purée  
250ml Olive Oil  
100ml Grape Seed Oil  
100 ml Lime Juice  
80g Granulated Sugar  
Salt to Taste  
Black Pepper to Taste

## PREPARATION

1. Mix your acids and add some salt, sugar, and black pepper.

2. Balance your base with a little olive oil and the grape seed.

3. Taste and adjust accordingly.

## PLATE ASSEMBLY

1. Mix chopped trout with wasabi base. Add salt, olive oil, and chives, then mold.

2. Dress with Kalamansi.





*One grape  
One region  
One of a kind*

PURE  
CHABLIS

*Only From France*



BURGUNDY WINES  
2000 years of heritage

[www.purechablis.com](http://www.purechablis.com)  
[www.chablis.fr](http://www.chablis.fr)



CAMPAIGN FINANCED WITH THE ASSISTANCE  
OF THE EUROPEAN UNION





## TRISTAR STRAWBERRIES

### COMPONENTS

Fresh Tristar Strawberries  
Strawberry Gelée  
Strawberry Meringues  
Dehydrated Strawberry Slices  
Tomato-Basil Espuma  
Micro Basil  
Aged Balsamic Vinegar

### STRAWBERRY WATER

1 kg Washed Hulled Strawberries  
100 g Sugar  
1 ea Vanilla Bean  
2 L Water

### PREPARATION

1. Combine everything and allow to macerate for 1 hour.
2. Pour over water and gently simmer until all red bleeds from berries.
3. Strain through course chinois, then through fine tamis.
4. Berry pulp can be reserved for ice cream.

### STRAWBERRY GELÉE

400 g Strawberry Water  
100 g Water  
Pinch Citric Acid  
5 g Agar

### PREPARATION

1. Bring strawberry water, water, and citric acid to a simmer.
2. Temper in agar.
3. Boil for 2 minutes and strain into frame.

### STRAWBERRY MERINGUE

180 g Strawberry Water  
2 T Egg White Powder  
100 g Sugar  
2 T Red Wine Vinegar  
Pinch Salt  
100 g 10X Confectioners' Sugar

### PREPARATION

1. Buzz together water and powder.
2. Make French meringue.
3. Fold in sifted 10X.
4. Pipe into small kisses on a Silpat.
5. Dry at 150°F.

### TOMATO-BASIL ESPUMA

400 g Tomato Juice  
50 g Simple Syrup  
1 Tbsp Fresh Lemon Juice  
10 g Basil Leaves  
2 g Xanthan Gum  
14 g Egg White Powder

### PREPARATION

1. Cryovac juice with basil.
2. Rest for 4 hours.
3. Buzz in powders. Strain into iSi and foam using 2 charges.

### DEHYDRATED STRAWBERRY PREPARATION

1. Slice on fine mandolin.
2. Sprinkle with 10X.
3. Dehydrate at 150°F.

### GARNISH

Fresh Strawberry  
Micro Basil  
Aged Balsamic Vinegar

BURGUNDY  
WINE  
COMPANY



OUR WINES ARE HAND SELECTED  
FOR QUALITY, TYPICITY, AND TASTE.



# CHABLIS, ONLY FROM FRANCE

IT'S BEEN A LONG, WILD RIDE FOR CHABLIS. EVIDENCE OF VINEYARDS THERE DATES TO THE ROMAN EMPIRE. AND IN ITS NEARLY 2,000 YEARS OF HISTORY, THIS UNIQUE REGION 125 MILES SOUTHEAST OF PARIS HAS EXPERIENCED EVERYTHING FROM SOARING SUCCESS TO NEARLY DOWN-AND-OUT DESPERATION.



Today, Chablis is definitively, beautifully on the upswing. Producers throughout the region are insistent on quality, and the world is attentively tuning in to the singularity that is true Chablis.

Chardonnay is the sole grape of Chablis. While that grape has conquered nearly every wine region on earth, it's hardly the point here. The soil is the point—the Kimmeridgian limestone that gives Chablis its

intensity, its density of minerals, its taut structure, its soul.

Kimmeridgian soil is the heart of Chablis. It's a mixture of limestone and clay full of tiny fossilized sea creatures—remains from the Late Jurassic period, when this land was covered in water. This soil combines with the area's generally cooler climate to give the wines one of the most powerful expressions of terroir, a distinct sense of place.

Drinking Chablis is almost like drinking this soil in distilled form. There's a briny, chalky, rocky mineral constitution at the core of Chablis, while citrus and floral notes fill in all around. Acidity is key here—the wines are dense and full but always incredibly bright—and oak influence is rarely detectable. Few places in the world can mimic this kind of transparency and purity, and few places can offer such great value for such high quality.

In the fall of 2011, the wines of Chablis were highlighted at a series of exclusive events featuring New York's most esteemed chefs, including Chef Shaun Hergatt. Chef Hergatt executed an unforgettable tasting menu that was created to reflect the origin and terroir of Chablis. The combination of the food, the wine, and the elegant setting of SHO's private dining room helped make this event a memorable culinary experience.

# HAUTENOTES

From the publisher, HauteNotes is about the discovery of all things innovative and exciting in food and wine, art and design, and style and travel. Visit [hautenotes.com](http://hautenotes.com).

## HAUTETASTE



### CAHORS, THE FRENCH MALBEC

Malbec originates from France and has been grown there for centuries. While the malbec grape has several typical aroma and flavor components—such as violet, blackcurrant, cherry, licorice, vanilla menthol, and truffle—Cahors wines can be thought of as having three distinctive styles.

#### TENDER AND FRUITY

Usually made of 70 percent to 85 percent malbec, these wines pair well with white meat, roast poultry, or grilled meat while their light tannins don't become harder when served with a mixed salad. They can be served as an aperitif without hesitation.

#### FEISTY AND POWERFUL

Usually made of 85 percent to 100 percent malbec, these wines are more vinous with more structure, boasting complex fruit. Lamb or duck breasts are their perfect partners, and are best with food evoking the Cahors terroir, such as crêpes, walnuts, and chestnuts. With age, once their tannins are melted, they also go well with Cantal cheese.

#### INTENSE AND COMPLEX

Usually made of 100% malbec, these are the most refined Cahors. In their youth, they are bursting with fruit with dense and velvety tannins. Their richness and good ripe acidity are a sign of graceful aging. Pairs well with game, foie gras, truffles, and wild mushrooms.

## 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*

Publisher  
MICHAEL GOLDMAN

Editor-in-Chief  
PAMELA JOUAN

Design Director  
JANA POTASHNIK  
BAIRDesign, Inc.

Managing Editor  
CHRISTIAN KAPPNER

Assistant Editor  
STEPHANE HENRION

Senior Copy Editor  
KELLY SUZAN WAGGONER

Contributing Writer  
PAMELA JOUAN  
STEVIE STACIONIS

Photography  
SHAUN HERGATT  
TED AXELROD  
[axelrodphotography.com](http://axelrodphotography.com)

Advertising Inquiries  
718.288.8688

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

[www.hautelifePress.com](http://www.hautelifePress.com)  
[info@hautelifePress.com](mailto:info@hautelifePress.com)

Subscription Inquiries  
718.288.8688  
[subscriptions@hautelifePress.com](mailto:subscriptions@hautelifePress.com)  
or visit [www.hautelifePress.com](http://www.hautelifePress.com)

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

Printed and bound in the U.S.A.

© 2012 All rights reserved.  
Reproduction without permission is strictly prohibited.

**HAUTELIFE**  
press



# solosole: just sun

No blending. No wood aging.  
Just the pure aromas and flavors  
of the Vermentino grape.



**POGGIO AL TESORO**  
**Vermentino Solosole IGT Toscana**



A CAMPAIGN FINANCED ACCORDING TO EC REGULATIONS N. 1234/07



EUROPEAN UNION



IMPORTED BY WINEBOW INC., NEW YORK, NY • WWW.WINEBOW.COM

# LIVE IN ITALIAN

WITH ITS UNIQUE  
BLEND OF MINERALS,  
S.PELLEGRINO IS A  
SPECIAL GIFT.  
ITS SIGNATURE TASTE  
AND LIGHT, SUBTLE  
BUBBLES SPARKLE LIKE  
DELICIOUS MOMENTS  
BETWEEN GOOD FRIENDS.



*Elliott Erwitt*

©2011 Nestlé Waters North America Inc.