



# scarpetta

## Playlists

FROM THE KITCHEN TURNTABLE

## In the Pan

NEW RECIPES FROM CHEF CONANT

## Around Town

FAVORITE TUNES FROM THE STAFF

## On the List

WINES IN THE MIX





*Where history  
meets the future*

IMPORTED BY

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# EXTRACTING INSPIRATION FROM MUSIC

Music inspires all of us—to focus, to escape, or perhaps both. So what emotional support does it lend the chef in his kitchen? For Scott Conant, music is an invaluable tool that translates into the energy he puts into his dishes.

My father listened to a lot of country music when I was growing up: Willie Nelson, Johnny Cash, and Waylon Jennings. As a kid, I couldn't stand it—but now it's sort of funny how those artists have shaped my musical tastes today. I suppose as I got older, I found myself spending a lot of time thinking about life while listening to certain artists. That and a long car ride always prompted throwing on *Red Headed Stranger* by Willie Nelson, one of my all-time favorite albums. It just allows me to clear my mind. And now seeing Willie Nelson live takes me back to when I was younger, because he sounds just like he does on all those albums I listened to.

I also grew up on Frank Sinatra and Dean Martin. I tend to like Dean Martin more now than before—not sure why—and I'd rather listen to him over Ol' Blue Eyes. But ultimately my musical tastes run through a pretty broad spectrum. I listen to a lot of '60s R&B because, for some reason, I'm just drawn to the sound of that era. At the same time, when I need a little energy, I turn on Rihanna or the Black Eyed Peas, especially on those mornings when I'm running behind!

What I appreciate most is that the musical tastes of people are very personal, and those tastes are constantly moving and evolving—in many ways like the culture of food and wine. Growing up in the '80s, hip-hop had a big influence on me. I was intrigued by Run-DMC, and still am, as I continue to listen to their first albums back when they were on Profile Records, before the Def Jam days. I once saw the Beastie Boys play with them, and that was simply fantastic. I also saw LL Cool J perform in 1985, which, for a kid, was spectacular! He was with the Mary Jane Girls and Ready for the World. Remember when all those artists toured together?

Music has been my constant companion through the ups and the downs. When I'm really challenged with a situation like opening up a restaurant, or as my life

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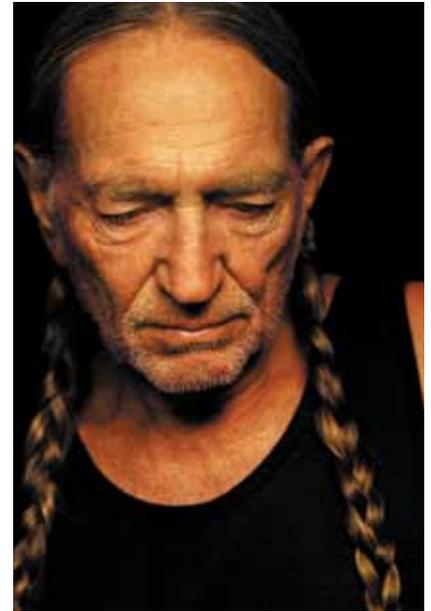




Run-DMC Live at the Ritz, May 15, 1984  
Credit: Josh Cheuse



Bob Dylan



Willie Nelson

# THE KITCHEN TURNTABLE

## Scott Conant's Favorite Albums

**KRIS KRISTOFFERSON**  
*Border Lord*

*I really love this album. "Josie" is my favorite track on it.*

**WILLIE NELSON**  
*Red Headed Stranger*  
*Awesome album!*

**BOB DYLAN**  
*Blood on the Tracks*

*I love Bob Dylan so much, it's hard to pick one album as my favorite. I read a couple of books about the process of this particular album for him, and one of the things that really stuck with me was when it was named one of the top albums ever recorded, Dylan said something to the effect of "I don't understand how people can appreciate that much pain." But we have all been there at some point or another, I think. And I like that.*

**AL GREEN**  
*True Love*

*There are so many good songs on this album, I can't even name them all!*

**WILLIE NELSON & WAYLON JENNINGS**  
*Wanted! The Outlaws*

*I listen to this all the time. What a great songwriting duo!*

**THE BEATLES**  
*The White Album*

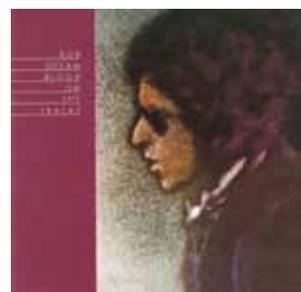
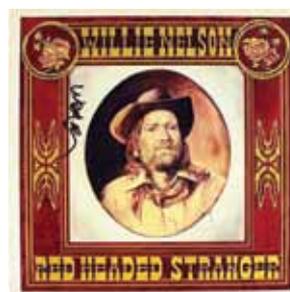
*Obviously good stuff. I tend to really love stuff from the '60s and '70s.*

**JAY-Z**  
*The Black Album*

*I also really like his latest album, The Blueprint 3.*

**KANYE WEST WITH JAY-Z**  
*Watch the Throne*

*Released last year, I believe. I am also a big fan of Kanye's early works, like College Dropout, when he was new on the scene.*



continued from page 3

or career is changing, music becomes even more important to me. When you sit down with a couple of bottles of wine listening to some Merle Haggard or Kris Kristofferson, it really does good things. There is something strangely exhilarating about listening to some sad Willie Nelson songs. I know it sounds crazy, but there's some comfort in being so miserable and listening to the blues! Some of Willie Nelson's songs are the saddest you will ever hear!

And then there's Bob Dylan. He is probably the artist who has most influenced me because I listen to him especially when I cook or conceptualize dishes. His music motivates me. There's a real connection in the way he's found songs that work very well for him, yet he's been able to evolve them over the years. There are certain songs that you will hear

today in concert that he has tweaked musically, but not necessarily lyrically. It's inspiring because it's what I try to do with dishes that have worked for me: I keep the integrity of the dish intact and play with the peripherals. So that's always kind of my reference point.

Another connection I find between music and food is the similar struggle of the musician and the chef to produce what's in the mind's eye, the process of having an idea and wrestling with how to get it out. It's the same for a chef: knowing what I want to achieve in terms of a certain flavor combination, but having to figure out how to make that happen—that soulful quality that makes it all gel; that challenge to find yourself in the manipulation of the art, so to speak. I think musical artists put themselves to the test in the same way.

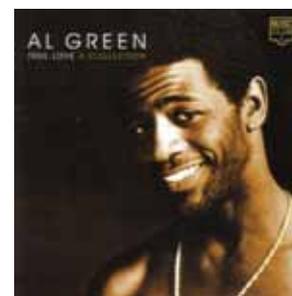
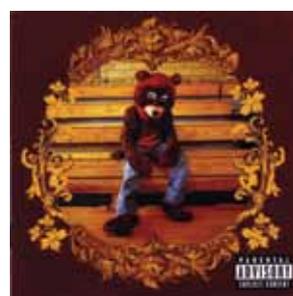
#### MUSIC IN THE ROOM

Music can really define a space, especially in the dining room. It's funny how music tends to bring people together: I am very cognizant of that when I put a place together because, personally, I want my restaurants to be comfortable destinations, and I believe music allows for that comfort. For example, I want people to say, "Oh my god, I haven't heard this song in forever!" A place where people can relax and still have a good time. And the right selection of music can elicit these emotional responses.

*“And then there’s Bob Dylan, the artist who has most influenced me . . .”*

#### MUSIC IN THE KITCHEN

Music in the kitchen is a different story, especially depending on the location! In New York and even in Las Vegas, you will get a healthy dose of *bachata*, while in Miami my staff prefers reggae or a little Common. It's more on the chill side but still really loud! L.A. has an open kitchen, so music isn't really an option. In Toronto I've noticed that there is always some kind of hip-hop album on. I think Drake is from Toronto; they play a lot of his music! My personal favorite to play in the kitchen is Bill Withers. Right before service, I like to turn it up and amp up the kitchen as we get ready for the evening. Kind of like a warm-up before the concert, before our food takes center stage!





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# ESSENTIALLY SCARPETTA

Rather than thinking about music evoking a specific taste or ingredient, envision a meal—and its accompanying soundtrack—as a progression. A dinner playlist can be just as important as the actual ingredients, where a great song can whet your appetite not only for the forthcoming meal but also for the conversation and company you're about to enjoy. This playlist—a mixture of soul, oldies, and modern—inspires that contagious feeling of optimistic expectations and cozy familiarity, while infusing a burst of energy to sustain the rest of meal.

- 1 **You Are the Best Thing** Ray LaMontagne
- 2 **MoneyGrabber** Fitz and the Tantrums
- 3 **Son of a Preacher Man** Aretha Franklin
- 4 **Supply and Demand** Amos Lee
- 5 **Wouldn't It Be Nice** The Beach Boys
- 6 **You Are Not Alone** Mavis Staples
- 7 **Never Had Nobody Like You** M. Ward
- 8 **Midnight Train to Georgia** Gladys Knight
- 9 **Time Spent in Los Angeles** Dawes
- 10 **These Eyes** The Guess Who



# AL DENTE PLAYLIST

Al dente is the optimal state at which to consume pasta, even though it occurs the instant before pasta is cooked to technical perfection. This playlist includes a range of artists from the well-known to the regionally famous, each having his or her one popular song or single that everybody has on their iPods. But this is not a list of those songs. These are the unfamous songs found on the albums people buy based on those hit radio singles. These are the songs that people instinctively skip so they can get to that one song granting that sweet, bland taste of familiarity. These are the songs people should know—the good ones that aren't widely considered the best. They're al dente.

- 1 **Big Blue Sea** Bob Schneider
- 2 **Mushaboom** Feist
- 3 **40 Day Dream** Edward Sharpe and the Magnetic Zeros
- 4 **Fitz and Dizzyspells** Andrew Bird
- 5 **Hung Upside Down** Buffalo Springfield
- 6 **Lovin' You, Baby** Charles Bradley
- 7 **Down by the Water** The Decemberists
- 8 **Fables** The Dodos
- 9 **Two Weeks** Grizzly Bear
- 10 **Rome** Phoenix



# SAVORY PLAYLIST

A good playlist has something for everyone, but the best playlists manage to please everyone while still retaining some sense of thematic unity. Bands like CCR and Tom Petty are universal bands (well, at least they should be); Lucinda Williams and Drive-By Truckers add the perfect guitars and alt-country punch to the mix, which is rounded out by some modern Sharon Van Etten, The Shins, and Wilco, closing on the triumphant note of one of The Pixies's greatest songs. And who doesn't love Otis?

- 1 **Have You Ever Seen the Rain?** Creedence Clearwater Revival
- 2 **My Sweet Annette** Drive-By Truckers
- 3 **Car Wheels on a Gravel Road** Lucinda Williams
- 4 **Hummingbird** Wilco
- 5 **Gone for Good** The Shins
- 6 **Picture Book** The Kinks
- 7 **One Day** Sharon Van Etten
- 8 **The Happy Song (Dun-Dum)** Otis Redding
- 9 **You Don't Know How it Feels** Tom Petty
- 10 **Here Comes Your Man** The Pixies



# BLACK TONNARELLI, KING CRAB, CODDLED EGG & SMOKED TROUT ROE

Serves 4

## INGREDIENTS

1/4 oz extra-virgin olive oil  
1 tablespoon garlic, shaved  
4 oz each portion black tonnarelli pasta  
4 oz pasta water  
1 oz lobster stock  
3 oz 1# king crab merus meat  
1 tablespoon parsley, chiffonade  
3/4 tablespoon butter  
1/4 teaspoon (or a pinch) chili flakes  
salt to taste  
1 coddled egg  
1/4 oz smoked trout roe

## FOR THE CODDLED EGG

12 eggs

Fill a 1/2 lexan with cold water and attach the immersion circulator. Place eggs inside and turn on circulator to 146.6°F. Once the circulator has reached 146.6°F, take 1/2 of the water out, fill with cold water, and drop the circulator to 128.6°F. Cook for 25 minutes.

Turn circulator down to 103°F and hold for up to 4 hours.

Heat the olive oil in a pan and sweat the shaved garlic. Drop an order of the black tonnarelli in a pasta cooker. Deglaze the pan with the pasta water and lobster stock. Add the crab and warm through. Once the pasta is almost cooked, add it to the pan and cook the rest of the way. Add the chiffonade parsley and finish with butter and extra-virgin olive oil. Toss, add chili flakes and salt, and adjust the seasoning.

Twirl the pasta into a pasta bowl, arrange the crab on top, and leave a space in the center for the egg. Crack a coddled egg and place in the center of the pasta so the crab is displayed around it. Top with the smoked trout roe. Season the egg with Maldon sea salt.



# PICI, LOBSTER, AND PRESERVED TANGERINE Serves 6



## LOBSTER STOCK

2 onions, julienned  
1 head garlic  
5 lobster heads, cleaned  
8 oz canned tomatoes, milled  
1/2 bunch thyme  
1/2 bunch oregano  
1 head of fennel, chopped  
1/2 cup brown chicken stock

In a large stockpot, sweat the onions and garlic, and then add the lobster heads. Slowly roast the heads in the pot and as they turn color, break up the bodies. Continue to roast the heads, and then add the tomatoes. Cook this slowly for about 10 minutes. Cover with water, add the thyme and oregano, and cook for 45 minutes and strain. Sweat the fennel and then add the lobster stock and chicken stock. Cook until the fennel is tender and then puree until it coats the back of a spoon.

## FENNEL CONFIT

1/2 head fennel  
olive oil  
1/4 bunch thyme  
pinch chili flake

Slice the fennel paper-thin and cover with olive oil, thyme, and chili flakes. Cook until tender. Strain excess oil and reserve.

## PRESERVED TANGERINE

2 tangerines  
1 teaspoon salt  
1 teaspoon sugar  
1 tablespoon olive oil

Slice the tangerines 1/8 inch and sprinkle with salt and sugar. Place in zipper storage bag and freeze. Remove from the freezer and repeat the process twice. Drizzle with oil and freeze one more time. Remove from bag and chop fine.

## PICI

1 kg 00 flour  
1 tablespoon salt  
24 oz tepid water  
1 tablespoon olive oil

In a mixing bowl, combine flour and salt. Add the water and oil and mix for 10 minutes. Take the dough out, wrap in plastic wrap, and let rest for minutes. Roll out dough to 1/4 inch and then cut into 1/8 strands, rolling out with your hands and starting from the middle. Place the strands on a floured sheet tray and keep cool until needed.

## PLATE COMPOSITION

1 teaspoon sliced garlic  
pinch chili flakes  
6 oz lobster stock  
2 oz lobster meat  
1 teaspoon tarragon, chopped  
1 tablespoon preserved tangerine  
olive oil  
bottarga

In a sauté pan, sweat the garlic and chili flakes. Add the stock and fennel. Add the cooked pasta, cook for about a minute, and evenly distribute the pasta so it soaks up the flavor of the stock. Add the lobster meat. Once warmed through, take the pan off the heat and add tarragon and preserved tangerine. Finish with olive oil. Plate the pasta and then shave the bottarga on top to complete the plate.

# BALSAMIC CATALANA

Yields six 3-ounce glasses

## DOLCE PLAYLIST

When dinner winds down, a shift in mood is necessary. No one ever enjoyed a crème brûlée or savored some tiramisu with Black Sabbath pounding in the background. Dessert is the time for acoustic guitars, ballads, well-placed banjos, and general mellowness. These songs are intimate without being stifling, poignant without being heavy, and sweet without being sickly—just about everything a good dessert should be.



- 1 **Thirteen** Big Star
- 2 **Peng! 33** Iron and Wine
- 3 **The Air That I Breathe** The Hollies
- 4 **Sundress** Ben Kweller
- 5 **Nothing But Our Love** Dale Earnheart Jr. Jr.
- 6 **Gillian Was a Horse** Damien Jurado
- 7 **Pocahontas** Neil Young
8. **White Winter Hymnal** Fleet Foxes
- 9 **Ray** Aimee Mann
- 10 **January Wedding** The Avett Brothers

### CARROT CAKE

- 3 eggs
- 1 1/4 cups sugar
- 1/2 teaspoon vanilla extract
- 2 tablespoons cinnamon
- 6 grams baking powder
- 270 grams flour
- 1/2 teaspoon salt
- 1 cup canola oil
- 2 cups grated carrots
- 1 grated green apple, no skin
- 1/2 cup coconut
- 1/2 cup raisins

Beat eggs and sugar until they double their volume, then add vanilla. Put all dry ingredients together. Alternate adding the dry ingredients and the oil to the eggs. Pour over the grated carrots and apple, add the coconut and raisins, and mix well by hand. Spray cooking spray on a half sheet pan lined with parchment paper. Pour carrot cake batter into the pan and spread evenly. Bake at 325°F for 25 minutes.

### BALSAMIC CATALANA

- 1/2 liter heavy cream
- 1/4 teaspoon vanilla powder
- 100 grams sugar
- 125 grams egg yolks
- 35 grams balsamic glaze

Infuse heavy cream with vanilla powder by bringing to a boil. Add sugar, making sure it dissolves. Cool down in ice bath. Add egg yolks and balsamic glaze and mix with a hand blender. Strain through fine mesh. Fill glasses. Bake at 275°F in a bain-marie covered with aluminum foil for approximately 40 minutes.

### OLIVE OIL GELATO

- 3 cups milk
- 1 cup heavy cream
- 1 1/2 lemons, zested
- 1/2 teaspoon salt
- 1 cup sugar
- 1 teaspoon ice cream stabilizer
- 6 egg yolks
- 3/4 cup extra-virgin olive oil

In a pot, bring milk, heavy cream, lemon zest, and salt to a boil. In a bowl, mix the sugar, stabilizer, and egg yolks until yolks turn whitish. Temper the warm cream into the yolk mixture and whisk to dissolve well. Return it back to the pot, add the olive oil, and pasteurize the yolks by bringing up the temperature to 84°C, stirring constantly. When done, strain and cool down in ice bath. Pass through ice cream machine.

#### APRICOT-PASSION COMPOTE

1 kilogram fresh apricots  
1 cup simple syrup  
1/2 cup passion fruit  
1/2 cup olive oil

Wash apricots, cut them in half (no need to peel them), and pit them. Place halves in hotel pan. Pour all the liquids over the apricots and cover with foil. Bake for 30 minutes at 300°F.

#### CANDIED SPICED WALNUTS

2 cups peeled walnuts  
1/4 cup 10x confectioners' sugar  
1/4 cups sugar  
1/4 teaspoon salt  
1 teaspoon paprika  
1 teaspoon cumin  
1/2 teaspoon cayenne

Toss walnuts into a large bowl with the rest of the ingredients. Spread over a wire rack in a sheet pan overnight to drain and dry uncovered. Fry in oil at 350°F until nice golden-red color.

#### CARROT CHIP

2 cups carrot purée (see recipe)  
1 teaspoon pectin  
1 teaspoon glucose powder  
1/2 teaspoon salt  
pinch citric acid  
1/2 cup simple syrup

Blend everything at high speed, making sure there are no lumps. Spread on Silpat with the help of a stencil to give the tuile the desired shape—in our case, bunny ears. Dehydrate overnight. To unmold and shape, move to oven at 300°F for 2 minutes, making sure the tuiles do not turn dark and burn. As soon as it comes out of the oven, peel it off the Silpat with an offset spatula and place it over a still rolling pin. With your hands, press the carrot tuile against the rolling pin, giving the tuile a rounded shape. Don't let go until the tuile is completely cold and keeps its roundness. This procedure should take only seconds per tuile, not minutes. If when moving on to the next tuile, it is already cold and too hard to shape, bring it back to a 300°F oven for a minute until it heats up enough to be flexible again without burning. Repeat as many times as needed.

#### CARROT PURÉE

Peel carrots and chop in small pieces. Cover with water. Bring to boil and cook until done. Puree in Robot Coupe, then pass through a blender.

#### PLATING

Cut the carrot cake in 1-inch squares. Place 3 squares over balsamic catalana, inside the glass, followed by the apricot compote, spicy walnuts, and a scoop of olive oil gelato. Decorate with 2 carrot tuiles.





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# AROUND TOWN

For everyone on our team, eating and restaurants isn't just a work thing—it's a *life* thing. So here, we asked chefs and managers of Scarpetta a few simple questions about the intersection of food and music in their lives.

**BEN KAPLAN**  
Assistant  
General Manager  
Scarpetta New York

**BEST LIVE BAND PERFORMANCE EVER SEEN:** Bruce Springsteen's 'Wrecking Ball Tour' at the Meadowlands.

**BEST MUSIC VENUE:** Arlene's Grocery on the Lower East Side.

**MOST RECENT MUSIC PURCHASE:** Miko and the Musket's The Georgia Sessions.

**FAVORITE ALL-TIME MUSICIAN:** Billy Joel.

**BEST PLACE TO EAT AND SEE LIVE MUSIC:** City Winery. Top quality artists, great wine list, and good flatbreads.

**NICOLE STUBBS**  
General Manager  
Scarpetta  
Beverly Hills

**BEST LIVE BAND PERFORMANCE EVER SEEN:** Garth Brooks at Encore, Las Vegas

**BEST MUSIC VENUE:** Wrigley Field in Chicago. I saw Elton John and Billy Joel there.

**MOST RECENT MUSIC PURCHASE:** Adele's *21*

**BEST PLACE TO EAT AND SEE LIVE MUSIC:** Nic's martini lounge in Beverly Hills.

**SOL ALVAREZ**  
General Manager  
Scarpetta Miami

**BEST LIVE BAND PERFORMANCE EVER SEEN:** The Roots. Classic hip-hop.

**BEST MUSIC VENUE:** Miami's American Airlines Arena—home of the best basketball team in the NBA, the Miami Heat.

**MOST RECENT MUSIC PURCHASE:** Tony Bennett's *Duets II*—He recently dined with us at Scarpetta Miami. Deadmau5's *4x4=12*—This DJ played an amazing set at the Fontainebleau Miami Beach hotel pool that was surreal.

**FAVORITE ALL-TIME BAND:** Rolling Stones.

**BEST PLACE TO EAT AND SEE LIVE MUSIC:** Tobacco Road, the oldest bar in Miami Beach.

**NINA COMPTON**  
Chef de Cuisine  
Scarpetta Miami

**BEST LIVE BAND PERFORMANCE EVER SEEN:** U2

**BEST MUSIC VENUE:** The Fillmore Theatre, Miami Beach. Small and intimate.

**MOST RECENT MUSIC PURCHASE:** *Watch the Throne* by Jay-Z and Kanye West.

**FAVORITE ALL-TIME MUSICIAN:** Bob Marley, who is from the islands—like me!

**BEST PLACE TO EAT AND SEE LIVE MUSIC:** Live jazz at the Van Dyke Café, Miami Beach.

**BEST PLACE TO GRAB A BITE AFTER A CONCERT:** La Sandwicherie, Miami Beach

**DAN ROSSI**  
Chef de Cuisine  
Scarpetta Las Vegas

**BEST LIVE BAND PERFORMANCE EVER SEEN:** Tool

**BEST MUSIC VENUE:** The Pearl at the Palms Las Vegas

**MOST RECENT MUSIC PURCHASE:** "Sail" by Awolnation

**FAVORITE ALL-TIME MUSICIAN:** Maynard James Keenan, from Tool and A Perfect Circle. I've had the opportunity to cook for and get to know Maynard.

**BEST PLACE TO GRAB A BITE AFTER A CONCERT:** Bachi Burger is an incredible Asian boutique burger spot here.

**MARIO Di Si**  
General Manager  
Scarpetta Las Vegas  
and D.O.C.G.

**BEST LIVE BAND PERFORMANCE EVER SEEN:** Kiss

**BEST MUSIC VENUE:** The Joint at Hard Rock Hotel & Casino.

**MOST RECENT MUSIC PURCHASE:** Justin Bieber's "Boyfriend"—for my daughter, of course!

**FAVORITE ALL-TIME MUSICIAN:** Garth Brooks—and I'm not even a country fan!

**BEST PLACE TO EAT AND SEE LIVE MUSIC:** House of Blues at Mandalay Bay.

## EVERY COCKTAIL HAS ITS SONG

Here's where we asked the master behind the bar to mix up something inspired.

### SCARPETTA LAS VEGAS

**RENAISSANCE MULE**  
"No Roots" by Faithless

2 oz Meletti Amaro  
1/2 oz freshly squeezed lime juice  
ginger beer  
sprig of mint

**PROCEDURE** Pour all ingredients in a Collins glass with ice and stir. Garnish with mint.

**BILLIONAIRE**  
"Billionaire" by Travie McCoy featuring Bruno Mars

1 3/4 oz Elijah Craig Bourbon  
1 oz fresh lemon juice  
3/4 oz simple syrup  
3/4 oz Pama Pomegranate Liqueur

1/4 oz Pernod Absinthe  
lemon twist

**PROCEDURE** Pour liquids into a mixing glass with ice and shake. Strain into an Old-Fashioned glass filled with fresh ice. Garnish with a lemon twist.

**GALLARDO**  
"New Shoes"  
by Paolo Nutini

3 to 4 basil leaves  
1/4 oz freshly squeezed lemon juice

1/4 oz freshly squeezed lime juice  
1/2 oz simple syrup  
2 oz Hendrick's Gin  
3/4 oz filtered apple juice

**PROCEDURE** Gently muddle the basil leaves with the lemon and lime juice. Add the simple syrup, gin, apple juice, and ice. Shake and strain into a chilled cocktail glass with a fine mesh strainer. Garnish with a basil leaf.

**BERRY SMASH**  
"Sexy and I Know It"  
by LMFAO

4 to 5 fresh blueberries  
4 to 5 fresh raspberries  
1 oz limoncello  
2 oz white cranberry juice  
1 1/2 oz vodka

**PROCEDURE** Muddle the blueberries and raspberries with limoncello in a mixing glass. Add the cranberry juice and vodka. Shake vigorously with ice for 7 to 8 seconds. Double strain with fine mesh strainer into an Old-Fashioned glass with fresh ice. Garnish with raspberries and blueberries.

**SPIRITED MUSE**  
**SCARPETTA**  
**NEW YORK**

MANHATTAN SBAGLIATO

Rum, Capano Antica, Cherry Bark, and Vanilla

The Manhattan Sbagliato—Italian for "mistaken"—is a rum-based martini that replaces the bourbon with a complex, high-end rum. Kiss guitarist Ace Frehley once said, "I'm an anomaly: I'm an unschooled musician, I don't know how to read music, but I'm one of the most famous guitar players in the world, so go figure." It takes moxie to change the classic Manhattan recipe, and only Frehley, a Bronx-born liquor-store delivery boy, could write a song to accompany the Sbagliato. So go figure.

### SCARPETTA BEVERLY HILLS

1. Modena—"Somebody That I Used to Know" by Gotye
2. Ginepro—"Odessa" by Caribou
3. Spritz—"Sadie" by Alkaline Trio
4. Torino—"Mother Protect (Goldroom Remix)" by Niki & The Dove
5. San Remo—"I Don't Know What to Do" by The Magician

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# A SPARKLING FAMILY

The Cavalleri family can trace its history in the region of Erbusco, Italy, to the dawn of the Renaissance. Over the past century, the Cavalleri winery has become one of the premiere producers of Franciacorta by keeping grounded in tradition while employing visionary planting techniques and cellar technology.



Considering the Cavalleri devotion to elegance without compromise, it is no wonder its family name is Italian for “chivalry.” The Cavalleris have owned sun-filled land in Erbusco, in northern Italy, since 1450. With the purchase of the Rampaneto vineyard in 1842, the family became more than just Renaissance landowners. They began producing beautiful, golden, full-bodied wines with citrus notes and scents of pepper.

In 1904, the patriarch Nob. Cav. Giuseppe Paolo Cavalleri bequeathed the properties to his sons, Attilio and Giovanni, and the foundation for Franciacorta greatness and distinction was established. When Franciacorta was awarded DOC status in 1967, the Cavalleri family was well positioned to pioneer the production of this long-adored wine. They use only Chardonnay grapes that are cultivated in light and perfectly drained soil. The cool breezes of this fortunate plot of the Lombardy region continually caress the vines.

The innovative father-and-son team of Gian Paolo and Giovanni Cavalleri has built a new cellar, fully equipped to produce Franciacorta in the *metodo champenoise*, the technique of double fermentation in the bottle that is also practiced in France’s Champagne region.

In 1979, only 6,000 bottles of Franciacorta were produced, and ever since Cavalleri has observed these artisanal levels.

The commitment to excellence has been passed down to future generations. Giovanni’s daughters, Maria and Giulia, as well as his grandchildren, Francesco and Diletta, have developed a well-defined and unique style. They are true stewards of this bountiful countryside, and Cavalleri is now considered a destination house for all who appreciate Franciacorta worldwide.

What also distinguishes the Cavalleri Franciacorta is a sense of independence that enhances its character: Cavalleri uses only the grapes it produces and is steadfastly committed to its reputation as wine artisans—even in the face of adversity. When a disastrous hailstorm destroyed half of their grapes in 2011, they did not enlist outside help to maintain production quantities. “We are what we produce because the wine bears our name,” Giulia says. “We never subject it to a profit objective.”

Connoisseurs and casual wine lovers alike could only hope that all winemakers expressed such pride in their work. But as Giulia observes, “It is an honor and a burden for the few.”

## IN THE TOP ROTATION



**Cavalleri Blanc de Blancs NV**  
Hints of plum, grapefruit, and bread crust followed by aromas of acacia, banana, yeast, litchi, pear, and hazelnut.



**Meroi Blanc di Buri, 2009**  
A balance between aromatic of green and white peach, rich and crisp.



**Les Cretes Vigne Champorette Petite Arvine, 2010**  
Floral and citrus aromas give way to lengthy finish that hints of salt.



**San Giovanni Il Chiaretto Valtenesi Chiaretto, 2009**  
Notes of floral primrose and fruity raspberry. Fresh, balanced, and juicy.



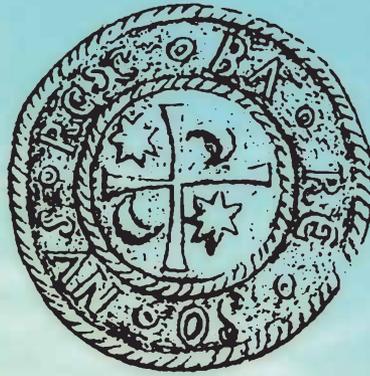
**Poggio San Polo Rubio, 2009**  
Intense aromas of red cherries, violets and currants, followed by a hint of spice.



**La Fornace Brunello di Montalcino, 2005**  
Pristine aromas of blackberry, wet earth, violets, blackberries, cherries, and pipe tobacco.



**Il Musmeci Etna Tenuta di Fessina, 2007**  
Fresh, clear, and enticing floral and spice aromas, while on the palate is full of sweetness with hints of oak.



# AGRICOLA PUNICA

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IN THE SOUTH-WESTERN REGION  
OF SARDINIA ANOTHER STAR IS BORN ...

## MONTESSEU I.G.T. ISOLA DEI NURAGHI

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# SUITE DEAL

## SOHO, NYC

I like to think of the SCM Culinary Suite as a lifestyle platform for a lot of different possibilities. The space has all these moving pieces and components within it, so it appeals to many different people.

It can be used for all kinds of events—from wine and walk-around tastings to cocktail parties for 60 and dinners for 30. It can be rented out as a production studio, and we can shoot video here for myself and visiting chefs, as well as food photography and advertising campaigns. But most of all, I wanted the place to be as comfortable as it is motivating, from the music that offers a balance of uplifting and reassuring to the inspiring art that is currently being curated for the space.

The kitchen was put together by Kindra Predmore-Thompson, a set designer who has won an Emmy Award for production design, and it is outfitted by Electrolux ICON. All the cabinetry work was completed by Robert Bakes, a cabinetmaker out of the Hamptons. I wanted to have a lot of textural variety, and you get that sense from the different types of woods and marbles used.

You can cook anything in this kitchen. It is an inspiration! It allows us to evolve and move forward on a dish or recipe at any point in time. The food I serve here will obviously be my cuisine, but it will also be a departure from Scarpetta in that it will be a little more simplistic. Think three ingredients to a plate. It's more about the full extraction of flavor from the product itself.

When you look at it for what it is, the SCM Culinary Suite is an office. I have a library component and the little lounge area in the front. I want this to be a place where any staff member can feel comfortable enough to come and search for new recipes and inspiration inside any of these books. We have the opportunity to create a really unique experience for our guests. I want it to be comfortable and inviting. I want it to feel as if someone is walking inside my home, because it is that personal to me.

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# 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)

## HAUTEAPP

THE CONVERSATION BETWEEN CHEF AND DINER  
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IT CONTINUES IN THE PALM OF YOUR HAND

# HAUTELIFE

*epicurean experiences*

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