

scarpetta

At The Scarpetta Table
DELIVERING CONSISTENCY

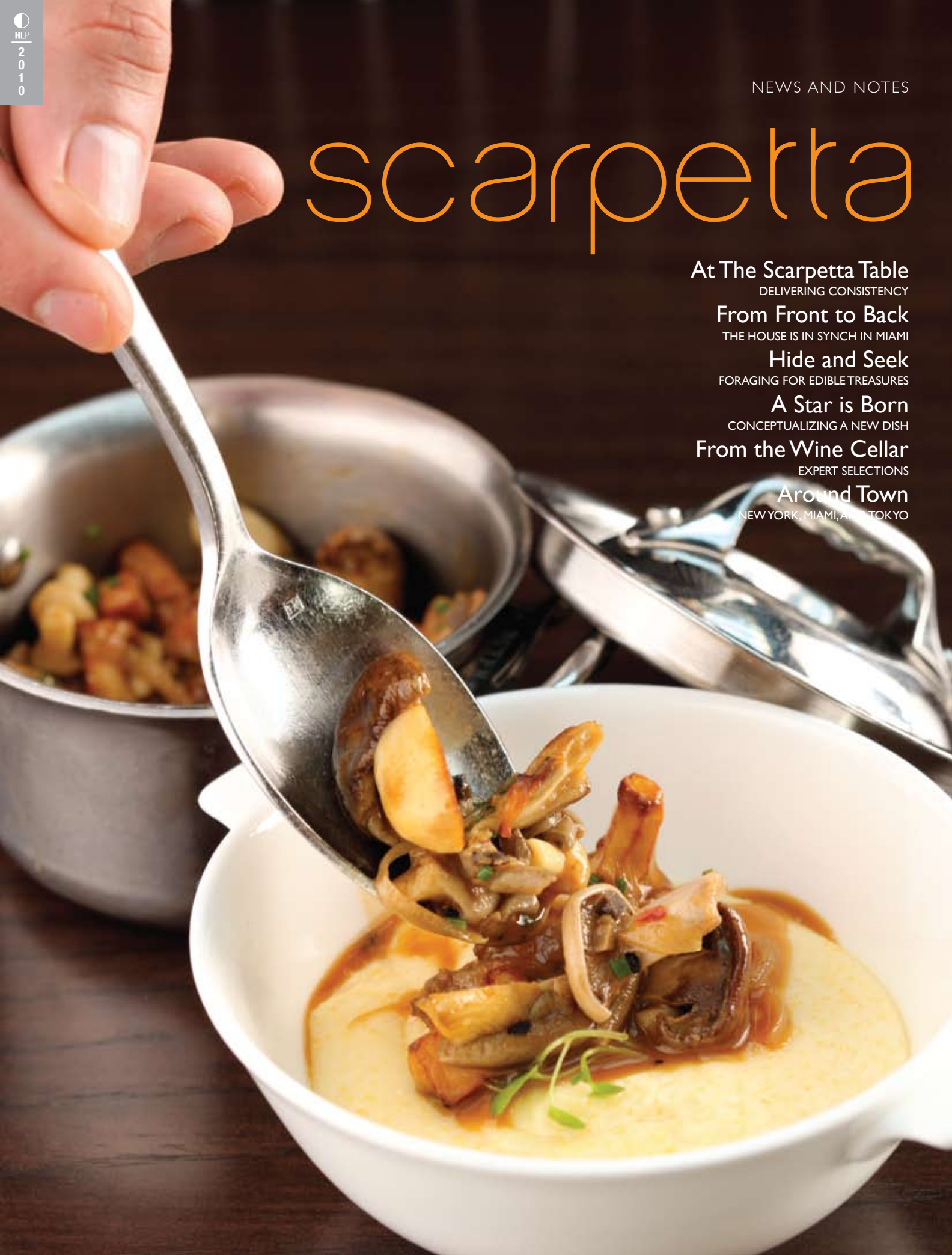
From Front to Back
THE HOUSE IS IN SYNCH IN MIAMI

Hide and Seek
FORAGING FOR EDIBLE TREASURES

A Star is Born
CONCEPTUALIZING A NEW DISH

From the Wine Cellar
EXPERT SELECTIONS

Around Town
NEW YORK, MIAMI, AND TOKYO



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



Moving Forward

Scarpetta New York has been open for two years now. We launched Faustina at the Cooper Square Hotel a few months ago, and Scarpetta in Toronto just recently—with Scarpetta Las Vegas on the near horizon. Opening in different cities has me continually asking myself: what brings people to the table?

Personally, I believe it's that sense of family, of friendship, of celebration, and of tradition. Food provides a sense of unity in coming together at a table. And wherever I go, I wonder if there's a similar feeling in different cities and countries for different cultures. The table—what brings all kinds of people to the table, and how can I bring them to ours? And once they're at our table, how do we keep them there?

As we grow and enter new markets, we look to what people expect there. We take into account the vibe of the specific town and its dining culture. After all, Las Vegas is very different from New York, Toronto, or Miami. Of course, we want our diners to be in an atmosphere that makes them happy and comfortable—with an approachable and exceptional cuisine. But in order to provide that, we need to tap into the soulful component of each location and translate that into the ambiance of our restaurants, as well as into each of our dishes. There needs to be a local invitation to come in and an overall streamlined reason to keep coming back.

In an effort to better understand how Italian cuisine is treated in different cultures, and in order to study the extreme end of the spectrum, I took a trip to Tokyo. Yes, Tokyo. I wanted to grasp how Italian chefs approached their native cuisine in an extremely different environment. And if there's one clear thought I came back with, it's that we need to ensure a common thread of approachability, quality, and service in each of our restaurants. If people associate these three key elements with Scarpetta, no matter where we open a restaurant, guests will always recognize they are dining with us—even though each may have its own distinct personality.

People come to me and say, "I don't know which is my favorite Scarpetta, New York or Miami," and I think to myself, I don't mind, as long as it's one of them!

We talk a lot about the romantic ideas people have about food as it relates to places. Local culinary traditions really are the ultimate expression of a place, since they develop over time and in tune with the seasons. Even if the execution of our dishes stays the same, there will be subtle differences; because the air and soil are different, the ingredients will be different. Case in point is when I ate eggplant in Tokyo. There, it is a wildly different product: it's wetter, almost meaty, yet there's a juiciness about it that explodes in your mouth. It's just awesome, and a perfect example of how dishes are different by nature of being in a different place.

A lot has to do with the design element as well. The original Scarpetta in New York sets the pace for a rustic Italian-meets-cosmopolitan sleekness; it's the quintessential West Village restaurant. Now we have to imagine the look and feel of each new restaurant so it's in sync with its location. I see our Las Vegas restaurant as an oasis from the glamour. It's smaller by Vegas standards, with a focus clearly on quality. We have a beautiful view of the Strip and the lake at the Bellagio Hotel and Casino. But there's a fun edge to it too—a touch of that rustic feeling we have in New York, done Vegas style. We will have the wine bar there as well—that warm Italian wine bar that everyone knows and loves, but, again, in a Vegas context. It's cleaner, a little more glamorous, and slightly more modern, but the food is still warm and inviting. For breakfast, we will serve *cornetti* and *pain au chocolat*, European breakfast pastries that people remember fondly from their travels to Italy. The menu will also feature pizza, bruschetta, and baked pasta. We will focus on what we do well, and simultaneously on what resonates with clients.

Scarpetta Miami, on the other hand, is located within a resort. It has the nightlife, a really cosmopolitan vibe to it. The atmosphere is a cocktail culture—having dinner and then going out to a club afterward. The restaurant is almost like a club itself. The music is a little louder; it's cleaner and not as rustic as Scarpetta New York. And, naturally, the food is a little different—it's closer to the water and so focuses on seafood.

Certainly, there has to be a consistency within our restaurants the world over—of quality, service, and signature dishes. But the rest, the details that catch the eye and draw in a diner, will keep them coming back to a Scarpetta table.

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SCARPETTA MIAMI

Diners say there's something about the Scarpetta Miami experience they can't articulate. But it resonates. There's a familiarity. It hits all the highlights of what you've experienced at Scarpetta in New York. That's definitely a goal. There's always the polenta, the spaghetti—those are signature dishes now, and they're always there. The rest changes based on location, so in this case it's definitely seafood. We've done our best to tap into the soul of the city and really understand what people expect and the way they like to eat. —Scott Conant

FRONT OF THE HOUSE

Chris Cuomo General Manager, Scarpetta Miami

How did you end up at Scarpetta Miami? My family has owned an off-premise catering business in New York for over 40 years. Growing up, I worked in my father's store doing everything from cutting vegetables and delivering orders to running events. I attended college in Florida, then headed back to New York briefly—but I couldn't stay away from South Florida, where I have been living and working in the restaurant industry for five and a half years. In September 2008, I came on board at Scarpetta, here at the infamous Fontainebleau hotel.

What's the best thing about living and working in Miami? For me, it's the lifestyle. I wake up every morning and walk out onto my balcony, which is on the 25th floor across the street from the Miami Heat arena, overlooking South Beach and the port of Miami. I drive over the causeway to South Beach, looking at the palm trees, the water, and all the beautiful homes on the islands. The energy on South Beach is unlike any other city—people riding their bicycles and scooters, walking their dogs on Lincoln Road or Ocean Drive, the beach, the ocean, the beautiful hotels, the celebrities, the restaurants, the nightlife. To me, Miami delivers on all fronts.

What are some of the challenges of maintaining consistency between Scarpetta New York and Scarpetta Miami? When restaurants open in different areas of the country, many struggle to maintain the same consistency of food and service. You're dealing with a different staff and clientele—people having different expectations. Here at Scarpetta Miami, we have been able to capture the same food, service, and spirit as Scarpetta New York, but in a Miami atmosphere. We are constantly training the staff, stressing the beliefs of the organization, discussing reviews and happenings in New York, so the staff is always up to date. We have a lot of the same customers, who travel back and forth and know a lot about the restaurant, the menu, and our food and service. It is very important that a guest has the same experience, the same service, and that the

food tastes the same—such as the spaghetti or the polenta. We have been very successful in maintaining that consistency.

Talk about the dynamic between the front of the house and the back of the house at Scarpetta Miami, and the people who make it all work. We have been very blessed with a phenomenal staff and management team here at Scarpetta. If you dined with us the first day we opened over a year and a half ago and dined with us again today, you'd be welcomed and served by the same staff. We have maintained about 75 percent of our staff from the first day of training. After working together for such a long period of time and spending more time in this restaurant—sometimes more than with family or friends—we have become a very close group who even hang out on our days off. So close that we celebrate our birthdays and holidays together. We encourage the staff to have their own individuality, but always upholding the standards and principles of Scott Conant Management. They are the heart and soul of Scarpetta, and have helped make Scarpetta Miami what it is today.

Talk about how you work with Scott and the New York staff to stay on the same page. It's all about communication. The general manager of Scarpetta, Dean Tsakanikas, as well as Jeff Tascarella, the general manager of Faustina, along with myself—we are in constant contact with one another, discussing business on a variety of levels, recent customers, events, changes in our standard sequence of service, ordering equipment, etc. It is really important that we are all on the same page. The chefs are the same way with regard to menu changes or ordering supplies. Chef Scott and Antonello [Paganuzzi], the director of operations, really help facilitate this communication.

Describe the perfect night at Scarpetta Miami, when the restaurant is hitting all cylinders. A perfect night will always include great teamwork. From the back of the house, the kitchen controls the timing and pace

of the restaurant. It's all about finding a rhythm, where orders are flowing on a consistent basis, keeping the team's constant focus and attention. From the front of the house, it is all about reading people's body language. Having worked with the same staff so often, nonverbal communication is used more often than not. They can read one another's movements. It's very similar to a ballet—as a manager, when I can stand back and see the staff work together and moving gracefully around one another and their guests, I know we are clicking. When this happens, I can shift my focus from the food and service, and it allows me more time to socialize with the guests and make them feel at home.

What do you do differently in Miami in regard to the space and service? I would really say the biggest difference is the décor and ambiance. Scarpetta Miami is designed like the inside of a cruise liner, with a South Beach vibe. The energy later on in the evening, especially on a Friday or Saturday, is very upbeat and fast paced. The lounge and bar are always full of lots of beautiful people and locals.

What's your perfect meal at Scarpetta? My perfect meal would be our five-course chef's tasting menu that we offer in Miami. You begin your meal with a sampling of Chef Scott's raw *crudo*; followed by some of his signature *primi*, such as the creamy polenta with a fricassée of truffled mushrooms or braised short ribs of beef; a selection of *paste*, which includes his world-famous spaghetti pomodoro, as well as his divine duck and foie gras ravioli with a Marsala reduction; a selection of fresh fish ranging from a Mediterranean branzino to his signature black cod with concentrated tomatoes and roasted fennel; then a selection of tender meats, from an 18-ounce sirloin to a Long Island duck breast; finally finishing off your dinner with some dessert, including the chef's Amadei chocolate cake with toasted almond gelato. Why not pair each course with our fabulous selection of Italian wines? I can't imagine who wouldn't enjoy that.

Mike Pirolo

Chef de Cuisine, Scarpetta Miami

Mike Pirolo has really grasped the idea of what Miami is. He was raised in Avellino, Italy, on the southwestern coast, so that influences the way he does seafood. We do some fun pastas that are a little different from what people are used to. Mike balances the cooks in the kitchen—he gets the best from everybody. He brings out the best work ethic in the other chefs, and it shows. People are really pleased with the food. —*Scott Conant*

Tell us about your culinary background, and some of your favorite food memories. I grew up in Avellino, Italy, and I can remember my mother and grandmother making orecchiette or gnocchi. There was always something going on—pickling eggplant, jarring up tomatoes, or even sun-drying our own tomatoes. I knew early on that I loved being around food. Then my family moved to New York when I was nine, and I was exposed to so many different cuisines and food cultures. I learned to appreciate them all and loved trying everything. But my heart stayed true to the core of Italian cooking. The basic premise of freshness and simplicity stayed with me. I returned to Italy to begin my cooking career, and I enrolled in a program with a two-month course and a six-month externship. I stayed for three years, cooking in various regions and learning different styles and techniques of Italian cuisine. In the years since, I have gained experience in several non-Italian restaurants in New York and Philadelphia, but always knew I would return to my roots.

Tell us how you met Scott Conant, and about your relationship over the years. I met Scott when I took a position as chef de cuisine at a restaurant in the Hamptons he was consulting on. Scott would drive

out from Manhattan every weekend, and we would work on new menu items. He has an incredible knack for streamlining an idea. We knew early on that we shared the same philosophies on food. We stayed in touch and when he opened Scarpetta New York, I came on board. And then he asked if I would open Scarpetta Miami.

Who has been your biggest influence in the kitchen? First, it has to be my mother; then the chefs I've worked for and my travels.

What makes Scarpetta Miami stand out in the Miami scene? The restaurant scene in Miami has come a long way in recent years. I have to think that we are a part of that shift. I'm blessed to have a great team in the kitchen. My sous-chefs, Nina and Brian, are always coming up with ideas and ways to improve the menu.

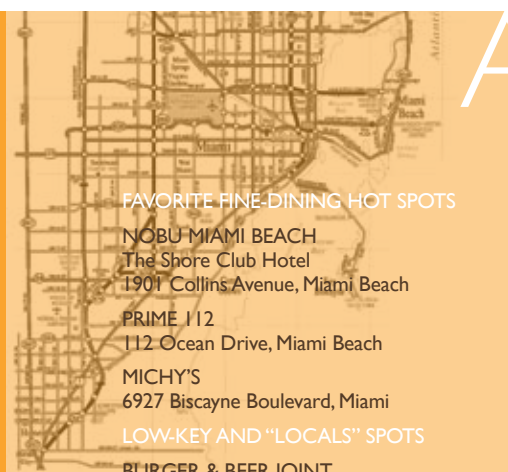
Is the menu at Scarpetta Miami any different from the menu in New York? The menu started out the same, and we quickly realized that people dine differently in Miami than in New York, so the menu here is heavier on fish.

Scarpetta Miami has been open for over a year now. How have things evolved? The restaurant has started to take on a life of its own. It was a hectic opening—because it wasn't just Scarpetta, it was an entire resort opening at once. Now we've really hit our stride in the kitchen, as well as in the dining room.

What's one dish you are particularly excited about for spring or summer? We're working on a new duck dish with fava beans, baby beets, pickled kumquats, and spicy carrot jus.

The spaghetti at Scarpetta was just named on Miami NewTimes' list of their 100 favorite dishes in Miami. What are your favorite dishes on the menu? The spaghetti is definitely one, as well as the monkfish with saffron broth and sorrel, and the strozzapreti with lobster and cuttlefish.

Personally and professionally, what's the best thing about being in Miami? The beach. The beach. The beach. Oh, and did I mention the beach? Professionally, being around up-and-coming talent in the city is a great source of inspiration.



FAVORITE FINE-DINING HOT SPOTS

NOBU MIAMI BEACH
The Shore Club Hotel
1901 Collins Avenue, Miami Beach

PRIME 112
112 Ocean Drive, Miami Beach

MICHY'S
6927 Biscayne Boulevard, Miami

LOW-KEY AND "LOCALS" SPOTS

BURGER & BEER JOINT
1766 Bay Road, Miami Beach

JOE ALLEN
1787 Purdy Avenue, Miami Beach

LIME FRESH MEXICAN GRILL
1439 Alton Road, Miami Beach

SUSHI DORAKU
1100 Lincoln Road, Miami Beach

LETTING LOOSE AFTER HOURS

LIV
Fontainebleau Miami Beach
4441 Collins Avenue, Miami Beach

Mynt
1921 Collins Avenue, Miami Beach

AROUND TOWN

SCARPETTA MIAMI FAVORITE AFTER-WORK HAUNTS

GREAT LOUNGES

MOKAI LOUNGE
235 23rd Street, Miami Beach

WALL LOUNGE
W South Beach
2201 Collins Avenue, Miami Beach

ROK BAR
1905 Collins Avenue, Miami Beach

BARHOPPING

PLAYWRIGHT IRISH PUB AND RESTAURANT
1265 Washington Avenue, Miami Beach

TED'S HIDEAWAY
124 2nd Street, Miami Beach

AUTOMATIC SLIM'S
1216 Washington Avenue, Miami Beach

STAFF FAVORITES

THE ROOM
100 Collins Avenue, Miami Beach

BEACHES BAR & GRILL
4299 Collins Avenue, Miami Beach

OFF THE BEATEN PATH

HYVONG
3458 SW Eighth Street, Miami

RED LIGHT LITTLE RIVER
7700 Biscayne Boulevard, Miami

A MIAMI INSTITUTION

CASA TUA
1700 James Avenue, Miami Beach

LATE-NIGHT EATS

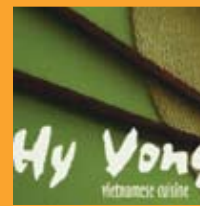
HIRO'S YAKKO-SAN
17044 West Dixie Highway, Miami

DESIGN DISTRICT FAVORITES

MICHAEL'S GENUINE FOOD & DRINK
130 NE 40th Street, Miami

SRA. MARTINEZ
4000 NE Second Avenue, Miami

CHEF MICHAEL PIROLO

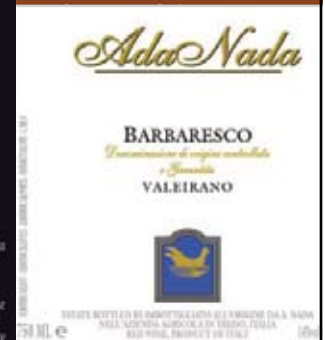
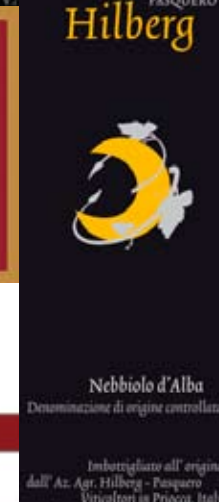
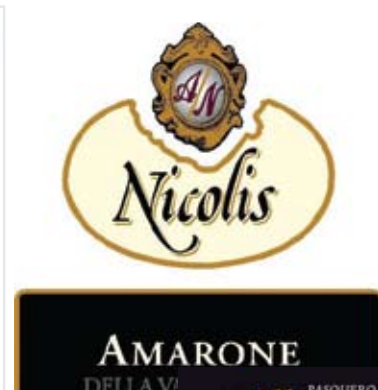


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THE INSIDE OF A BLENDER.





The creamy polenta with fricasse of mushrooms is a signature dish at Scarpetta.

Hidden Treasures

When it comes to foraging for mushrooms, there's a lot more to it than hunting and gathering. Hans Johansson, who founded Mushrooms & More in 1983, offers some tips from the forest trail and a few of his favorite "picks."

Growing up in Sweden, I often enjoyed picking and eating the abundant wild mushrooms of the region. So years later, when my path aligned with a mushroom farmer in Vermont who happened to be on the search for a distributor, the business concept came naturally.

One of the best aspects of mushroom foraging is the constant sense of discovery and the ever-changing flow of information. Although I love the fact that I can turn a hike in the woods into a profitable business, I really focus on making sure that every mushroom I deliver is fresh and usable. This requires an ability to anticipate the supply and demand of various mushrooms, while being mindful of the varying seasons and growth patterns. And, while it helps to review forecasts and trends from previous years,

Mother Nature's best trait isn't consistency, unfortunately. This challenge sparks constant dialogues between key touch points—pickers, suppliers, shippers, restaurant management, chefs, and so forth. On one phone call, I could be talking with a picker out in the woods about the supply and conditions, or maybe even about a mountain lion that appears to be stalking him (which luckily doesn't happen too often). On another call, a chef might ask me questions about the cooking process of a specific mushroom. Every day is different and each species of mushrooms has its own characteristics for quality and taste. I have a reputation among our suppliers for being the pickiest, so they know not to bother sending us anything but the best—"Hans quality" only. This is important to me, as my biggest satisfaction is hearing that my customers are happy.

USING DRIED MUSHROOMS

While most mushrooms dry very well, their flavor characteristics often change. Some become more pronounced, and others fade. In general, dried mushrooms are often viewed as spices, or flavor enhancers. For this purpose, of available dried varieties, we sell porcini, morels, black trumpets, Chilean boletes, shiitake, and candy caps the most.

MUSHROOMS THAT MERIT MORE USE

Mushrooms, in my humble opinion, are an underused ingredient. One of my most memorable meals was a five-course dinner that incorporated mushrooms into each serving—including the dessert, which was black-truffle ice cream. Some underused species include:

POM-POMS (also called Bear's Heads) With a taste often described like that of crab or lobster meat, these are a bit sweet with complementary notes of bitter greens. They are both cultivated and found in the wild.

CANDY CAPS A rare type from California, these taste a bit like sweet curry or butterscotch. I've even seen them used in cookies! Due to their limited shelf life, they must be dried in a very particular way. Our picker has a top-secret technique for this process.

HEDGEHOGS (Pieds de Mouton) Some of my favorites! They have a nice, sweet flavor; and pair easily in the same dishes as chanterelles.

ON TRUFFLES ...

Packed full of flavor, truffles have a well-deserved reputation. And because of their intensity, a little goes a long way. White truffles offer an explosion of complex flavors, while black truffles carry the truffle "essence" through the cooking process and freeze well for longer storage. In fact, I've heard that some chefs in France put fresh truffles in the freezer to enhance the flavor. My personal favorite is the black Périgord winter truffle, but we also sell a black truffle from the Himalayas, whose flavor is slightly less pronounced than the European variety but, at less than 10 percent of the cost, is a great value.

The Japanese hold matsutake mushrooms in the same high regard that Europeans hold truffles. Often packaged and given as gifts, matsutake have ceremonial values in Japan. Their aroma is as well pronounced and pine-like as their taste.

mushroomsandmore.net

FUNGI FAVORITES



CHANTERELLES

These are the mushrooms I picked and ate most of in Sweden. Fruity, apricot-like, and buttery in flavor; they are best sautéed (not seared) in their own juices and served immediately. I prefer them on top of fresh French bread.



HENS-OF-THE-WOODS (Maitake)

Perhaps the most flavorful mushrooms of all, these have a rich, oaky taste and, as some say, immune-strengthening properties. They are among the few mushrooms species that are both cultivated and found in the wild. Surprisingly enough, those that are cultivated often have a better flavor. Hen-of-the-woods mushrooms are great drizzled with olive oil and roasted in the oven until they're a bit crispy.



SHIITAKE

The most spectacular of these, known as "flower shiitake," are a thick-capped variety slow grown on hardwood. They have a cracked pattern on top and less moisture than regular shiitake. These are best prepared slowly and steadily in a broth—a culinary tradition common in Asia, where they have been cultivated for a thousand years.

Conceptualizing New Dishes with Chef de Cuisine Ryan Morrison

A NEW DISH IS BORN

Scott Conant works side by side with Ryan Morrison to conceptualize dishes that express the aesthetic of the restaurant with every bite. It's a rigorous tasting process, and it's a tough thing to maintain. In Scott's words, "When we create a dish or put together a menu, we're telling people who we are, and where they are."

Scott and Ryan start at the beginning, with a singular product—say, a rib-eye steak with a char on it. Then they look at what's coming into season and envision how they might fit together. Take eggplant—specifically, smoked eggplant. Ryan brings in a variety of different eggplant purées to sample. They consider the plating and ask themselves how to continue complementing the flavors. "Cherry tomatoes would add sweetness and a summery feeling, especially raw," Ryan notes. They continue homing in by asking how they could use the eggplant in a different form, perhaps julienned and roasted or fried.

Once a dish is born, it takes some time to settle. Some new dishes develop a strong following, while others are an immediate hit, and still others begin as a success and then stop working. Those that really find their place become the classics.

"It's a real back-and-forth operation," Scott explains. "I travel a lot and see what people in other cultures are doing. Ryan's role is to execute the food, move it forward, and keep it evolving—and he does a great job. And, of course, I have to taste absolutely everything before it goes out." He adds, laughing, "That's the tough part of my job."



SCIALATIELLI WITH SHRIMP, VONGOLE, AND BASIL SCARPETTA MIAMI

Serves 4

For the Marinated Shrimp

8 oz. shrimp, cut lengthwise in half
1/2 sprig rosemary, picked off stem
and chopped fine
1/2 clove garlic, chopped fine
pinch chili flakes
1/4 cup extra-virgin olive oil

1. Clean and devein the shrimp.
2. Combine rosemary, garlic, and chili flakes with the shrimp.
3. Toss with olive oil and reserve.

For the Pasta

2 each cloves garlic, sliced thin
6 oz. extra-virgin olive oil
pinch red pepper flakes
8 oz. white shellfish stock
24 each littleneck clams
12 oz. scialatielli pasta
8 oz. marinated spot prawns
2 tbsp basil
2 tsp parsley
3 oz. arugula

1. In a sauté pan, add garlic, olive oil, and red pepper flakes. Sweat slowly on low heat.
2. Add shellfish stock and clams. Cook until clams are open.
3. Drop pasta in a pasta cooker until 80 percent cooked through.
4. Add pasta and prawns to the sauté pan and continue cooking until the pasta is cooked throughout. Add a little pasta water until the pasta is finished.
5. Add basil, parsley, and arugula. Cook until the arugula has wilted.
6. Add oil to form an emulsion, until the sauce clings to the pasta.
7. Adjust seasonings if needed.

SICILIAN SPICED DUCK BREAST WITH PRESERVED ORANGE *SCARPETTA NEWYORK*

Serves 4

For the Spice Rub

- 1/2 an orange, zested
- 2 tbsp fennel seeds
- 1 tsp chili flakes
- 2 tbsp paprika

1. Remove all the white pith from the orange. Place in a 200°F oven until slightly dried, about 1 hour.
2. In a sauté pan over low heat, warm the fennel seeds and chili flakes until fragrant. Remove from the pan and allow to cool.
3. Combine the zest, fennel seeds, and chili flakes. Place in a spice grinder and grind.
4. Add the paprika to the mixture and reserve.

For the Vegetables

- 2 each Belgian endive
- pinch chili flakes
- 2 tbsp chicken stock
- 4 each baby red beets
- 1 sprig rosemary
- 2 sprigs thyme
- 4 each baby carrots, peeled
- extra-virgin olive oil
- salt

1. Cut the endive in half lengthwise and place in a sauté pan with a little olive oil. Season with a little salt and chili flakes. Add 2 tablespoons of chicken stock and cover with aluminum foil. Cook at 350°F until tender; about 20 minutes. When cooked, allow to cool.
2. Season the beets with extra-virgin olive oil, salt, a sprig of rosemary, and a sprig of thyme. Wrap in aluminum foil and add 1 tablespoon of water (to help steam the beets). Close the aluminum foil and roast until tender; about 45 minutes. Allow the beets to cool slightly and peel with a paper towel, removing the stem and the skin. Cut the beets in half and reserve.
3. Cut the carrots lengthwise, if very large. In a sauté pan with a little olive oil, roast the carrots with a sprig of thyme. Season with salt and cook until the carrots are caramelized and tender. Reserve.

For the Preserved Orange

- 1/2 an orange, cut in 1/8-inch slices
- pinch chili flakes
- 1 each shallot, sliced thin
- 1/2 cup extra-virgin olive oil
- 1 each sprig thyme

1. Place the oranges in a small ovenproof container or small casserole.
2. Season with a little salt and chili flakes.
3. Sprinkle the sliced shallots over the orange slices, and add the olive oil and thyme to the casserole. Cover with aluminum foil and cook at 350°F until tender; about 45 minutes. Allow to cool in the oil.

For the Sauce

- 1/2 cup shallots, sliced thin
- pinch chili flakes
- 2 tbsp orange juice
- 1 each sprig thyme
- 2 cups homemade brown chicken stock
- 1 small sprig rosemary
- 1/2 each clove garlic, sliced thin
- 1/4 each rind of an orange, white removed
- extra-virgin olive oil

1. In a sauce pan, add a little olive oil and caramelize the shallots.
2. Add the chili flakes and continue to cook until nicely caramelized.
3. Deglaze with orange juice and continue cooking until the juice has reduced by half.
4. Add thyme and chicken stock.
5. Continue cooking until chicken stock has reduced and is flavorful.
6. Add rosemary and garlic cloves. Allow to cook 15 more minutes on low heat.
7. Finish with the orange rind and allow to steep 10 minutes.
8. Strain and reserve.

For the Duck Breast

- 4 each 6-oz. breast of duck
- salt

1. Sprinkle the spice rub liberally over the flesh side of the duck breast and allow to sit at least 1 hour (overnight in the refrigerator is best).
2. Season duck with salt and cook slowly, skin-side down, to render the fat from the skin.
3. Finish cooking at 350°F; it should be cooked to medium rare.
4. Meanwhile, caramelize the endive in a sauté pan by placing it cut-side down in the pan. Reheat the beets and carrots.
5. Allow the duck breast to rest and then slice into 3 or 4 lengthwise sections.
6. Plate the orange in the center of the plate.
7. Top with vegetables and then the duck.
8. Sauce and garnish.

DUCK EGG WITH FONTINA FONDUTA AND GRILLED CIABATTA *FAUSTINA*

Serves 4

For the Fonduta

- 2 oz. fontina cheese, semisoft (not aged)
- 1 tsp chopped preserved black truffles
- 3 oz. milk
- 1 tsp truffle oil
- salt

1. Cut the fontina to bite-size pieces and place in a blender.
2. Add the truffles and a little salt.
3. Bring the milk to a boil and add to the blender. Purée the mixture until smooth and the cheese is melted.
4. Slowly add the truffle oil to the blender.
5. Adjust seasoning if needed.

For the Egg

- 2 water
- 1 tbsp white vinegar
- 2 each duck eggs (4 each, if you don't want to share)
- 1 tbsp extra-virgin olive oil
- pinch Maldon sea salt

1. Bring the water to a boil and add the vinegar.
2. Poach the duck eggs in the liquid until just set.
3. Transfer the eggs to small bowls and ladle 2 ounces of the fontina fonduta over the egg.
4. Drizzle a little extra-virgin olive oil over the egg and finish with some sea salt.

For the Bread

- 1 each large ciabatta loaf
- extra-virgin olive oil

1. Cut the ciabatta into thick slices, about 1-inch thick.
2. Drizzle with a little extra-virgin olive oil.
3. Grill or broil until crispy and slightly charred.



FAUSTINA

New York City's Cooper Square Hotel rises from the Bowery in a 21-story glass-and-steel tower designed by Carlos Zapata. The structure torques and widens from the ground with sweeping lines and floor-to-ceiling glass. Inside the hotel is a series of parlor-like rooms, including a library and a miniature second-floor bar that are accessible without entering the lobby, lending an airy feel.

Scott Conant's resident restaurant, Faustina, follows suit.

Scott remarks on the hotel: "There's a constant flow to this space, and the customer base is very fluid as well. People are always coming and going in the hotel restaurant setting, and here guests are younger, more receptive."

And the kitchen is immense. All of these factors allow Scott and his team to expand their repertoire and experiment with different flavor profiles. Scott explains, "If Chef de Cuisine Ryan Morrison has an idea on how to make a dish better, he might just swap it out. If a customer comes back and orders the same thing and it's better, that's an important experience."

As a hotel restaurant, Faustina manages everything from 200-guest parties upstairs in the private dining room to a restaurant dining service downstairs—and, for the first time ever, brunch.

Ryan is pleased. "I'm finally making waffles!" he exclaims. "We do savory and sweet. My favorite so far has fresh ramps, poached eggs, and the Marsala-imbued egg cream, zabaglione." The zabaglione is something they've used on other parts of the menu and managed to integrate into the brunch selection. As Scott explains, "It's a balance we try to find. How do you stay true to the menu while creating a meal

plan we've never worked with before—i.e., brunch? Ryan does a terrific job of translating this idea to the plate."

Faustina is still adjusting to its new space, and will likely maintain an attitude of great flexibility while keeping with the familiar standard for which Scott's restaurants are best known. The sunshine streams in from all sides, and the energy of a neighborhood rooted in dreamy artistry is palpable.



WINE FINDS AT FAUSTINA

By Jeffrey Tascarella

One of my favorite tasks in the challenging process of a restaurant opening is the design of the wine program. First, you have a few key decisions to make. What kind of statement about the restaurant is the list going to make? How is it going to complement the cuisine? And, most important, who are we designing this list for? Because, like every other aspect of the restaurant, if the answer is "ourselves"—you might not be a very popular place.

When Chef Scott Conant and I decided what kind of list Faustina was going to have, we came up with the following guidelines.

- Like at the Scarpetta restaurants, the list should be predominantly Italian, with a smattering of French wines (we love Champagne and Burgundy).
- We'll keep the list small and accessible, around 150 selections. This will ensure that every single bottle is on there for a reason, selected with purpose.
- The predominant "style" of wine on the list will be bottles priced around \$50 to \$70, featuring interesting indigenous Italian varietals.
- As the menu of Faustina is widely varied in its interpretation of Italian cuisine, the wines chosen will need to feature an inherent food friendliness. We generally stayed away from the over-oaken "fruit bombs" inherent in New World wines, and instead looked to wines with structure and elegance.

Then, you try to put the whole wine-list brainstorming session into somewhat of a mission statement. Faustina's might read something like this:

The wine program at Faustina offers casual and experienced wine drinkers the chance to experience some of the more interesting bottlings of indigenous Italian varietals at an accessible price point.

After that's done, you have to actually figure out what you're going to be serving.

I like to sit at a big table with my laptop and spread out before me every other wine list I've ever written, my tasting notes, and reference books, and just start writing the thing out. I worry about how to source the wines after the fact—sometimes frustrating, to be sure, but I imagine most treasure hunts are!

CURRENT FAVORITES ON THE FAUSTINA WINE LIST

2007 Nerello Mascalese Brut Rose, Murgio

This is a wine I love to suggest to those who have seen it all. The grape—hard to find in America, and even harder to pronounce—is the key varietal in the Sicilian Etna Rosso red wine appellation; here, vinified as a rosé sparkler, with a beautiful floral, yeasty nose and a creamy, full palette of luscious cranberry and crisp acidity. The Murgio is a great choice with Faustina's extensive selection of *crudo*.

2008 Pinot Nero Bianco, Vercesi del Castellazo "Gugiarolo"

Pinot nero is Italian for pinot noir, and here we have a confusing wine: white pinot noir. This style of making a white wine out of red grapes—separating the clear juice from the skins, and not allowing them to make contact—isn't as strange as it seems. It happens all the time in Champagne, for one. Now some people call me crazy with this, but this wine smells like (my favorite) Reese's Peanut Butter Cups. One hundred percent. Then, on the palette—crisp and clean. It plays a bit of a trick on the senses, but is delicious nonetheless.

2003 "Cavariola," Bruno Verdi

One of my favorites that I've transplanted over from Scarpetta, the Cavariola is the definition of esoteric, yet is absolutely delicious and enjoyable by anyone. A blend of the relatively unknown grapes *croatica* and *uva rara* (literally "rare grape") from the Oltrepò Pavese region of Emilia-Romagna, this wine is brooding and dark, with tons of violets, blackberry, and a cabernet-esque eucalyptus-menthol bouquet that somehow balances it all out.

2000 "Portulano," Rosa del Golfo

Definitely a best buy—this 10-year-old southern red, a blend of *negroamaro* and *malvasia*, is under \$60 on our list. The wine has aged wonderfully, an anomaly in a region of rustic (and, a lot of time, one-dimensional) wines. Spicy, with jammy fruit and a refined elegance in its age that have overtaken what once were very aggressive tannins.



By George Hock

SIPS FOR SUMMERTIME

Circa 1983—"Every Breath You Take" playing on the radio, denim jacket on your back, pinot grigio in your glass. This was *the* Italian white wine to drink at the time, and probably most people's introduction to something other than American or French.

Simultaneously—under the radar—young, maverick Italian growers were ripping up the French varieties planted after phylloxera devastated their native varietals, effectively replanting their viticultural heritage.

Fast-forward to 2010. Some growers are now planting their best sites with white grapevines instead of red, and using comprehensive blending techniques to ensure the highest-quality wine in every vintage. Globalization has empowered us as consumers, giving us a broader range of what other countries have to offer, especially from the intricate vineyard we call Italy.

George's recommendations for drinking outside the box this summer at Scarpetta.

Sparkling wines, once reserved for celebratory occasions, are more popular than ever. Sip as a perfect aperitif or a versatile beverage to pair throughout your meal. These wines are best experienced from a Bordeaux glass to enjoy the full spectrum of aromas.

Bellavista Franciacorta "Cuvée Brut," Lombardia
Made in the style of Champagne, this luscious sparkler gives off notes of flowers and toast, with generous fruit on the palate.

Erpacrive Nebbiolo 2005, Piemonte
A pink sparkler from the famed nebbiolo grape. A fun and flamboyant nose of cotton candy, red berries, and rose petal. Rich and complex on the palate, with the ability to be paired with most of our menu.

Billecart-Salmon "Brut Réserve," Mareuil-sur-Ay
No introduction needed for this classy Champagne house. Deliciously toasty and zesty with pleasant minerality and a crisp, clean finish.

Refreshing, but also interesting quaffs. Expectations: acidity and a backup bottle on ice. These go down easy.

Contrà Soarda Vespaiolo 2008, Veneto
Usually vinified sweet, this vespaiolo is, in fact, a dry table wine. Crisp and floral on the nose—zippy on the palate with ripe stone fruit and hazelnuts in the middle. Clean, short finish.

Bruno Verdi Riesling Renano "Vigna Costa" 2008, Lombardia
A bone-dry version of Rhine riesling planted in the north of Italy. Beautiful nose of field flowers, under-ripe apricot, and the slightest hint of petrol confirms that you are indeed sipping riesling. Dry and crisp on the palate, a perfect compliment to *cruda*.

Aromatic, complex, and mineral-driven whites, often made by maniacal growers. You'll be so intrigued by the aromas of these compelling wines, you might forget to actually taste them.

Meroi Sauvignon 2007, Friuli
Textbook sauvignon from the northeast corner of Italy. Intense nose of compost, smoke, wet stone, and grapefruit pith. Full-bodied for sauvignon, with concentrated lemon oil up front, well-integrated oak, and a lasting citrus finish. Pairs perfectly with our branzino.

Valentini Trebbiano d'Abruzzo 2005, Abruzzo
Trebbiano, a grape used for vinegar production and cidery white wines, never sings like it does for the "lord of the vines," Edoardo Valentini. This is Italy's answer to Le Montrachet in its concentrated nose of minerals, apple blossom, almond, and moss. Rich in texture, body, and complexity. Served with a slight chill, let this one linger in the glass for a while.

Miani Tocai Friulano 2008, Friuli
Plain and simple, proprietor Enzo Pontoni is a sorcerer. This aristocratic white opens up with an exotic nose of key-lime pie, melted butter, and crushed rocks. Velvety across the tongue, with a minerality that makes it not only amazingly refreshing, but also a perfect match to most dishes on the menu at Scarpetta. Tiny, tiny, tiny production—so if you can get your hands on a bottle, do so.

Zidarich "Prulke" 2005, Friuli
A blend of vitovska, malvasia, and sauvignon from Beniamino Zidarich, a minimal-intervention producer in Carso. Expect aromas of stone, flowers, and spices. Laser-like precision of minerality dominates on the palate, which reminds us of the infertile, rocky ground these grapes come from. Drink alongside virtually anything on the menu.

Richer, most robust wines. The key is to retain freshness.

Gulfi Carjanti 2007, Sicilia
Carricante, a vine native to Mount Etna, is a versatile grape that shows many faces. Gulfi's offering displays a bold nose of peach, smoke, and toasty oak. Creamy and buttery on the palate, but with enough acid and earth from the volcanic soil to stand up to richer seafood dishes.

Claudio Mariotto Timorasso "Pitasso" 2006, Piemonte
A wonder grape from Piedmont that manages to always break 14 percent alcohol, despite the cool climate of the area. Golden in color, and beautiful aromas of pear and chamomile dominate. Rich on the tongue, but finishes clean and crisp.

Whites that act like reds—rich in body and color, often exhibiting tannin and puzzling complexity. Best served slightly chilled in a decanter. Don't be afraid to pair these with steak or game.

La Stoppa "Ageno" 2005, Emilia-Romagna
A typical blend of native grapes producing quite a unique "white" wine. The wine is almost pink in color and exhibits a kaleidoscope of aromas ranging from rose petal and black tea to swimming pool and Bordeaux-like forest floor notes. Large and tannic on the palate, it's surprisingly refreshing through the long finish. Wild stuff.

Castello di Rubbia Vitovska "Trubar" 2005, Friuli
From the quirky native vitovska vine. Golden yellow in color. Expect bananas, dried apricot, petrol, and a touch of vanilla. Powerful and tannic, this white will show its true colors after some time in a decanter.

Think pink. Enjoy these perennial summertime favorites with a broad range of dishes.

Torre dei Beati Cerasuolo d'Abruzzo 2009, Abruzzo
A fun and fruity rosato made from the montepulciano grape. Deep in color and packed with jammy red fruits on the nose. Lively across the tongue with a clean, refreshing finish.

Château Pradeaux Bandol 2008, France
A bit more refined than the Cerasuolo. Light salmon color with pleasant aromas of watermelon, peach, and grapefruit. Dry and crisp through the clean, short finish.

You cannot part with your beloved reds, but yearn for more refreshment. Dunk this lighter, fun red in an ice bath and drink up.

Matteo Correggia Brachetto Secco "Anthos" 2008, Piemonte
A dry version of a typically semisweet sparkling wine. Pale ruby in color with fun notes of licorice, plum, and spice. High acid and low tannin ensure a pairing with a range of seafood dishes.



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At finer restaurants in Paris, London, New York and of course, Milan.

AROUND TOWN

SCARPETTA NEW YORK FAVORITE AFTER-WORK HAUNTS

BOKA
9 St. Marks Place
Manhattan

This branch of the Korean fried-chicken chain Bon Chon is, in our collective opinion, the best. You'll get the same mind-blowing fried chicken (order a mix of sweet and spicy, and ask for more wings than drumsticks), and you'll also get a halfway-decent sake list, and a bevy of other delicious Korean staples done deliciously—think kimchi pancakes, tofu bibimbap, and spicy jjam-bhong (seafood stew).

BAOQUETTE CAFE
37 St. Marks Place
Manhattan

Technically a lunch spot for the entire Faustina team, Baquette offers a classic *bánh-mì* that is, without a doubt, the best \$5 you'll spend in the city. Yes, everyone knows it and loves it, but I'll go through it again: a perfect, fresh baguette filled (well, stuffed rather) with minced barbecued pork, pork pâté, pickled carrots and daikon, cilantro, mayonnaise, sriracha, and jalapeños. Insanity.

THE MERMAID INN
96 Second Avenue
Manhattan

Simply put, the lobster roll with Old Bay French fries and a beer for \$20 is sheer bliss. Or, if you're feeling saucy, get the peel-and-eat shrimp—but, please, not on a first date. The waiters cover your table with brown paper and, a few moments later, a bucket of shrimp is less than delicately dumped on it. You are encouraged to get (and it will be) messy.

VELOCE PIZZERIA
103 First Avenue
Manhattan

In our collective Italian-American consciousness, Veloce is the only place in town that has officially nailed the "Sicilian" pizza. This is the doughy foil-to-the-flatbread-style pizza we love, taken to great heights. The inspiration had to have been Grandma's room-temperature "pizza" brushed with fresh tomato, onion, and mushroom that sat on her kitchen counter under a napkin—which was delicious for many reasons. But *nonna* didn't have access to the amazing *porchetta* from Sara Jenkins's equally amazing shop around the corner to make a legendary pizza that rivals the best in town.

THE BOURGEOIS PIG
111 East Seventh Street
Manhattan

Busy Saturday-night service—you're a bit amped up, stressed, and more than a little tired. Head to the Pig. What will you find? Super dark, illuminated only with candles and a kitschy neon sign, it's decked out like a bordello. You sit in velvet thrones and sip affordable and delicious French reds over sweet and savory fondues that come with an almost comically huge pile of dipping accoutrement. You must provide your own attractive date, unfortunately—but they'll take care of everything else.



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News & Notes



Sam Sifton Reviews Faustina

... Mr. Conant has shown himself to be one of the city's most inventive practitioners of Italian-American top-dollar cooking. He is a chef of great skill and intelligence. He knows how to fight for flavor, for intensity, for the art of good food.

...

The restaurant offers what may be the city's best pork chop, a shoebox-size Berkshire behemoth currently recommended for two or more diners; it might serve four, and happily. You can find a wealth of interesting raw-bar small bites and bread-dippers, delicate salads and ridiculously hearty, delicious pastas.

...

There is raw lobster that tastes of the ocean, of cold New England water and a summer sun, served with concentrated tomatoes that might be a distillation of San Marzano itself. It is a brilliant combination.

...

There is also a terrific dish of strozzapreti with suckling-pig ragù, the sauce strong and fragrant over the pasta, and a light little number that offers porcini and Parmesan folded into ravioli cooked to the texture of heavy silk. It tastes exquisitely of mushrooms, Parmesan and egg.

...

But roasted black bass, with vin cotto and a celery-root purée, makes for excellent eating on the cusp of warm weather. ...

From "Faustina,"
New York Times Dining & Wine Section,
April 7, 2010



SCARPETTA TORONTO

The Thompson Hotel
550 Wellington Street West
Toronto, Canada

Scott Conant's first project outside the United States is located at the new Thompson Hotel in Toronto. The space is designed by Studio Gaia and seats 150 people indoors and 50 people outside.



SCARPETTA LAS VEGAS

Scarpetta Las Vegas, opening later this year at the Cosmopolitan Hotel, is located between the Bellagio and CityCenter and will help make the strip a real food destination. Scott Conant will also open a new casual wine bar.

Chef Scott Conant and Director of Operations Antonello Paganuzzi traveled to Tokyo last fall on a culinary research trip. These are some of their favorite restaurant finds.

Two Rooms

3-11-7 Kita-Aoyama, Minato-ku, Tokyo

A hot spot in Tokyo, Two Rooms is split into a pair of distinct venues. On one side is the restaurant, specializing in prime seafood and steaks; on the other, a hopping bar, where the bar snacks should not be missed.

Cicada

5-2-40 Minami-Azabu, Minato-ku, Tokyo
Regionally inspired, mostly small-plate dishes that run the gamut from Spanish and Portuguese to Moroccan, Greek, and southern Italian—particularly Liguria, Sardinia, and Sicily. Family-style atmosphere.

Gonpachi

1-13-11 Nishi-Azabu, Minato-ku, Tokyo

Casual, very popular, but an elevated Izakaya experience with incredible kushiyaki grilled meats and soba noodles. You might remember the restaurant's name from the movie *Kill Bill*.

Ristorante Honda

2-12-35 Kita Aoyama, Minatoku, Tokyo

One of Tokyo's most elite restaurants (one Michelin star), featuring neo-Italian cuisine using a mix of Italian and Japanese ingredients. The spaghetti with sea urchin was remarkable!

Kondo Tempura Restaurant

5-5-13 Ginza, Chuo-ku, Tokyo

This tempura house (two Michelin stars), produces a succession of fabulous batter-fried morsels, from seafood to mushrooms and vegetables.

24 HOUR RESTAURANT BATTLE

Hosted by renowned chef Scott Conant, each episode of the Food Network's *24 Hour Restaurant Battle* features dueling teams of aspiring restaurateurs who have 24 hours to conceive, plan, and open their own restaurants for one night. Once the doors open, real diners are served, and Scott and a rotating panel of experts—restaurant marketers, reviewers, and investors—judge the teams to determine which has the most potential for running a successful restaurant. The winners receive \$10,000 in seed money toward realizing their dream!



HAUTENOTES

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HAUTEMIXOLOGY



THE CHAMPAGNIRINHA

2 oz Leblon cachaça
1 orange slice
1 lemon slice
1 lime slice
dash of simple syrup
Champagne to top off

Cut quarter-inch slices each of orange, lemon, and lime. Muddle the slices and simple syrup in a shaker. Fill the shaker with ice and add cachaça. Shake vigorously. Serve in a rocks glass. Top with Champagne. Garnish with a mint leaf.

HAUTETASTE



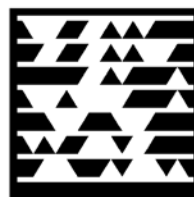
FENNEL POLLEN

Hand collected from wild fennel growing on the coastal and inland fields of California, fennel pollen enhances the flavors of seafood, beef, poultry, pork, or vegetables. It's that secret ingredient that will keep people guessing. Use it to make fennel pesto, or mix it with olive oil for bread. No matter what you use it on, the mysterious taste—neither like fennel seed nor like anise, and a bit like curry—fennel pollen will add another flavor dimension to your cooking.

thespicehouse.com

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To introduce the new HauteLife tags throughout our magazines, be sure to click on the tags and sign up for a chance to win a dinner for two at select restaurants within the HauteLife network.

HAUTETASTINGS

BLISS BY THE GLASS

After eight years in Italy and rigorous training at the National Italian Sommelier Association in Rome, Annie Shapero has landed in New York, and now offers her wine expertise through DiVino. Whether you're looking to organize a wine-themed event or simply bring a taste of Italy to your private party, Annie provides wine-savvy solutions.

anniedivino.com



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