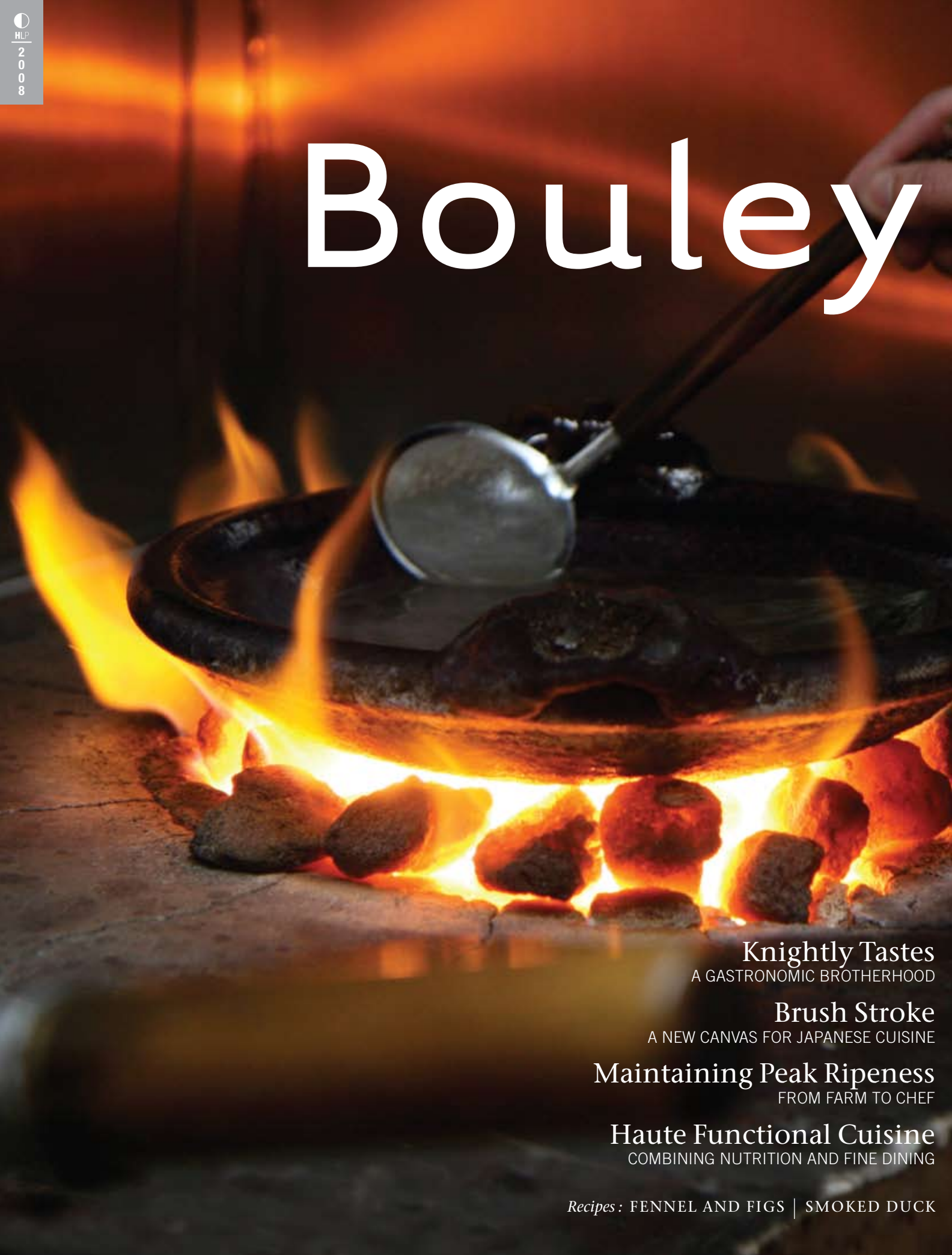


Bouley



Knightly Tastes

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Brush Stroke

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Bouley honors the best culinary traditions and continues to explore new approaches, designing dishes to bring flavor forward, to achieve harmony, clarity, and intensity of taste.

Introducing Jay Futch

New General Manager Jay Futch will focus on current business operations and assist in all of Bouley's expansion efforts.



I started washing dishes when I was 12, and I have never stopped. My family bred horses, and our farm had chickens, pigs, cows, fruits and vegetables, and plenty of experimental projects—from worms to goats. I was the middle child of three boys.

Before school, we were responsible for cleaning stalls and feeding all the animals. We never missed a day, and we learned responsibility and accountability early on. We developed a strong work ethic and a realization that fresh food simply tastes better.

The first chef I worked for was Greek and definitely old school. If you didn't move fast enough, you were prodded with a paring knife if he was within arm's length; otherwise, you learned to duck flying pots and pans. I was fascinated with how he was able to take simple, fresh ingredients and create complex, mouthwatering dishes. I fervently needed to understand and replicate this astonishing feat.

In the '80s, I landed a job at Disney and started to become a wine lover. I had a little knowledge and a huge desire to share it. My mother brought me back to reality when she insisted the \$4.99 bottle of jug wine she had left open for a week in the fridge tasted much better than my prized \$200 bottle of Peter Michael!

I studied and tasted, and eventually worked myself onto Disney's wine team. We went

around the world, buying and blending. I had the opportunity to work for Disney's Empress Room and Victoria & Albert's four-star restaurants. In the mid '90s, I opened the California Grill on the 15th floor of the Contemporary Resort. This was the start of turning the Disney Company into a dining destination, and my strongest education in what it took to be successful in business. Backdoor deliveries of heirloom tomatoes and artisan goat cheese, and the first female Japanese sushi chef, helped us achieve critical acclaim nationally. The service was knowledgeable yet approachable, and I witnessed a restaurant machine operating on all levels.

When I heard Bouley had an opening, it was really never a question of whether I wanted the position, as much as "How can I make this happen?"

My first experience with Chef Bouley was while working an event in Florida. He and his culinarians crafted an amazing gastro meal in a makeshift kitchen. I had known of Chef Bouley's reputation from many articles and his lifetime of awards, so I knew he could cook. The fact that he pulled this off was somewhat expected, and yet at the same time amazing. But I knew I had really found my home when I saw that Chef Bouley was the first to pick up a broom and sweep the floor. At this point, my mission was clear.

I went looking for the dish room ...



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By Nicole Bartelme

KNIGHTLY TASTES: A Gastronomic Brotherhood



Like many guilds at Versailles, the cult of royalty demanded refinement in all applied and fine arts. In 1657, Nicolas de Bonnefons, a valet under the court of Louis XIV, founded the *Compagnie Royale des Officiers de Bouche*, a guild devoted to fine food.

Cuisine was seismic, and the guild's focus was on pure product: dishes were lavish but light, complex, and visually beautiful. Court economy spurred rarefied recipes, which encouraged French chefs like Francois Pierre la Varenne and de Bonnefons to develop cuisine into a literary genre. Their application provided direction in several styles of preparation and how they fit together.

Their work marked a turning point in French cooking, particularly with the publication of de Bonnefons's book, *Les Délices de la Campagne*, in 1654. Up until this time, spices and garish decoration were the dominant characteristics of French cuisine. But de Bonnefons emphasized cleanliness, complementary flavors, and simplicity in food preparation. *"Let a cabbage soup be entirely cabbage [...] and may what I say about soup be a law applied to everything that is eaten,"* he wrote.

The French Revolution in 1793 marked another turning point. Maximilien Robespierre decreed that all guilds and charters that governed businesses be disbanded, including the guilds of cuisine. What remained was the language of their recipes and the values behind them; they had infiltrated the DNA of French gastronomy in an underground movement that would carry them into modern times. In 1901, the *Compagnie Royale des Officiers de Bouche* was resurrected, and in 1982 was renamed *Confrérie Gastronomique de la Marmite d'Or*.

Bernard Tardif and direct descendant to the *Officiers de Bouche*, Nina Tardif, are the guild's

contemporary leaders. They preside over an annual ceremony honoring those who maintain and exceed the standards of five centuries of French cuisine. Inductees enthroned by their peers—knights, *vignerons d'honneur*, companions *escuyers*, and "officers of taste"—receive their titles in full regalia of their medieval origins or the guild of which they are descendants, for showing exceptional knowledge, experience, or skill in the field of their endeavor, their *chef d'oeuvre*.

David Bouley, surrounded by men and women in ermine regalia of the courts, is the first American chef to be honored by *Confrérie Gastronomique de la Marmite d'Or*. Accolades that follow a series of ranking, Bouley's culinary expertise has set him at one of the highest levels of achievement formally recognized by the French government.

Chef Bouley shares his award with food scientists, nutritionists, and activists refining agricultural products of the region. In accepting the award, Bouley becomes a custodian of the *vineuses'* culinary traditions, responsible for the authenticity of regional recipes and their cuisines. The Brotherhood's quest is to expand the enduring reputation of the gastronomic traditions of France, the "land of the good living, good eating, and good drinking." Bouley's kinship with de Bonnefons is an echo of language that extends to the highest levels of purity, with ultimate respect to the products' use and the seasonality of nature.



The heritage of the guilds, a Gastronomic Brotherhood or Corporation *Vineuses et Gastronomiques*, extends throughout all of France, cultivating professionals within the food industry.

A Transformation in Tribeca

by William Higgins

Brush Stroke, David Bouley's new Japanese restaurant in Tribeca, will be a place where cultures converge. This is true not just in the kitchen, but deep within the stones and timbers of the 1860 Italianate building which will be the restaurant's home. For nearly 150 years, the five-story building at the corner of West Broadway and Reade Street has been accumulating rich layers of history from countries all over Europe, and from right here in New York City.

The building started life in a vibrant pre-Civil War Manhattan of railroads, canals, and clipper ships. Its arched windows, bracketed cornices, and cast-iron columns spoke the language of Italian architecture with an unmistakably American accent. Its walls were faced in the distinctive greenish cream-colored sandstone of New Brunswick, Canada. But its cast iron would have been strictly local, from one of the many foundries in Manhattan and Brooklyn. Early photographs show the building standing prominently on a wide, unpaved expanse of West Broadway, busy with horse-drawn traffic. The street scene was dotted with businesses as varied as carpenters, wholesale druggists, and a manufacturer of "Steam Refined Candy and Sugar Plums Cor."

By the time of the First World War, photos show fine etched-glass entry doors and a sweeping canopy sheltering Vogric's Café. Its Slovenian owner advertised the Knickerbocker beers and ales brewed in Manhattan by Colonel Jacob Ruppert, the colorful German-American entrepreneur and New York Yankees owner in the days of Babe Ruth. After lunch and a glance at Vogric's private Wall Street ticker tape, one could go upstairs to find shoes at Topper & Berger, and gas lamps at the White Light Company another flight up.

Photographs from the 1940s show the castiron and etched glass on the ground floor replaced by a two-story storefront of cast concrete. Vogric's had given way to a modest lunch counter with a Coca-Cola sign, and to another ground-floor tenant with stylish Art Moderne-style windows and neon signage. But the original Italianate windows, cornice, and New Brunswick stone were still intact above the second floor.

Things were again looking up for Tribeca by 1970, when the Delphi Restaurant began serving Greek food to the artists who had moved into the neighborhood, and to an increasing number of visitors attracted by Tribeca's shops, galleries, and architecture. The Delphi added arches and a glass-enclosed sidewalk café, but once again left the original features intact above.

As the building undergoes its transformation to Brush Stroke, yet another layer is about to be added to the cultural mix at West Broadway and Reade Street: superb and subtle Japanese cuisine unlike any that's appeared in New York before. Look up, and you'll see two distinctive signs—apparently quite old ones—painted on the weathered New Brunswick stone. Look more closely, and the story takes on a different dimension.

What exactly do these two signs mean? "Brush up Business with Paint Paste Paper and Push," says one; but there is no clue that any of these things, especially the "Push," were ever sold in the building. And the signs don't appear in any of the historic photos, even those from the 1940s. The painted signs represent something subtle, intriguing, even mysterious. Were they painted over before the photos were taken and now exposed again? Are they artworks from a much more recent time? The second sign is a beautifully weathered image of a hand holding a paint brush, almost Japanese in its delicate interplay of colors and its sense of passing time. Might this have anything to do with David's choice of the name for his new Japanese restaurant? Interesting thought.

William Higgins is a principal in Higgins Quasebarth & Partners LLC, historic preservation consultants in New York City.

Yoshi Muto is a former New York bureau chief of the Tokyo *Chunichi Shimbun* newspapers; novelist; translator of novels and plays into Japanese; and freelance columnist, journalist, and critic for various news and literary media outlets in Japan.

Brush Stroke

by Yoshi Muto

At first it was Chinese. Not Japanese. When Yoshiki Tsuji, 43, now the president of Japan's largest culinary school, was still working at an investment firm in New York, he suddenly got a call from David Bouley, 54, who had just opened a restaurant under his own name. *"I'm going to Japan, and I just remembered that your family runs a cooking school,"* said Bouley. *"Would it be possible for me to learn to cook Chinese at your school?"*

Tsuji had dined at Bouley several times. Its innovative, young French chef, then still in his thirties, had begun to capture the media's attention, and it looked as if he would single-handedly reinvent the whole restaurant scene in New York.

But the two had never met in person. Tsuji was still in his mid-twenties, one of the quieter of the restaurant's many patrons. But just before that phone call, they had been introduced to each other at a party. And Bouley remembered.

The Tsuji Culinary School was founded in Abeno, Osaka, in 1960 by Yoshiki's father, the late culinary giant, educator, and encyclopedist Shizuo Tsuji; it has since expanded to eight schools and institutes in Japan and France. When David Bouley visited

Osaka for the first time, Yoshiki gave him a tour of the prominent Japanese restaurants in Osaka and Kyoto. That was when Bouley began to be fascinated by the serene taste of authentic Japanese cuisine, which was worlds apart from the sushi and Japanese fare to be found in New York in the late 1980s.

This was also the beginning of a long friendship between Tsuji and Bouley, and the first step toward Brush Stroke, a Japanese restaurant the two are now planning to open in Tribeca, Manhattan. Yet all of this happened long before the boom in Japanese cuisine hit New York and the rest of the world. >

A long friendship between Chef Bouley and Yoshiki Tsuji will culminate in the opening of Brush Stroke restaurant.





Bouley inspects wood samples with translator Mr. Muto and Chef Mikami



Working photos of interior and exterior at Reade and West Broadway



Brush Stroke is slated to open on the northeast corner of West Broadway and Reade Street. It will occupy the first and second floors as well as the basement of a landmark building that formerly housed a paint company. A different concept is planned for each floor. The first floor will be a cozy space serving more freehand or improvisational *kappoh*-style Japanese food. The second floor will offer a quieter, formal setting and an unadulterated Japanese *kaiseki* experience. And the basement will be a laid-back lounge serving items like *kushiyaki*, or Japanese-style skewered grills, and other various finger foods.

Kaiseki cuisine is derived from the Japanese tea ceremony and has developed into a formal sequence of 10 to 15 courses representing the seasons or stories behind the seasons. In contrast, *kappoh* is a restaurant style in which the main—and most exciting—dining space is at the counter bar, directly facing the chefs. In the basement, Bouley is contriving new combinations, like *kushiyaki* with French or Bouley sauces.

For the new restaurant, Bouley's organization will draw on the skills of executive chef Tadao Mikami, 59, and sous-chef Isao Yamada, 33, of Upstairs at Bouley, who have long impressed Bouley himself, and great chefs from the world, like Spanish chef Ferran Adrià of El Bulli. Tsuji will also send Professor of Japanese Cuisine Masakatsu Takemoto, 36, and Assistant Professor Hiroki Murashima, 34, to contribute their expertise. Mikami says he imagines Brush Stroke in musical terms: *"The basement is rock, the first floor is jazz, and the second floor is classical."* >

SUPER POTATO!

Internationally renowned architect Takashi Sugimoto founded the Tokyo-based design firm Super Potato in 1973. Sugimoto uses traditional Japanese building materials such as bamboo, wood, and stone to create original yet timeless spaces. He is celebrated for taking traditional Japanese concepts and expressing them in a contemporary manner, often by combining materials in richly complex and unexpected ways. The collaboration on Brush Stroke restaurant will bring together Chef Bouley's innovative cuisine with Sugimoto's powerful designs to create an exciting culinary experience.

At the drawing board: Bouley, Tsuji, and architect Sugimoto



Chef Mikami visits a mushroom farm with grower Kenji Iida in Izu, Shizuoka



From left: Prof. Takemoto, Prof. Koshiba, and Chef Mikami test out new dishes at Tsuji Cooking School in Osaka

Bouley and Mikami traveled to Japan in late March, with Tsuji as their guide. Under cherry blossoms in full bloom, they researched a variety of cooking styles, from the practice of *kaiseke* to *robata* grilling. From Kagoshima to Kanazawa, they forged relationships with growers who are also interested in cultivating their local products in the United States.

Bouley at Shuou-shijo vegetable market and auction in Kyoto



Researching dishware with merchants in Osaka



DAVID BOULEY BEGAN TO VISIT JAPAN ON A REGULAR BASIS IN 2001. In the summer of that year, the Tsuji Culinary School invited Bouley as its first visiting faculty member from the United States to give a special one-week course in French cuisine. Tsuji again took Bouley to Japan's best restaurants for lunch and dinner each day, and was continuously surprised by the precision of his sense of taste. His ability to distinguish ingredients and to appreciate flavors was unerring and sharp.

"It was fun to take him to all those restaurants and see his response," Tsuji recalls. Bouley, for his part, was more than a fan of Japanese food. He was aware that good Japanese never wore him out. Even if he ate it late at night, it gave him only gentle energy for the next day. "This never happens with other cuisine," explains Bouley. "It is because of the fat, minerals, and bacteria effects in Japanese cuisine, which balances the nutrition. Everything is so clean, pure, and healthy."

He was starting to think he wanted to incorporate Japanese cuisine into his own work, and he was asking himself how he could bring to New York what he considered to be the purity of the authentic Japanese cuisine. When Tsuji suggested they should work together, the idea for Brush Stroke was born: a project created out of the friendship and trust between the two men. Thus, the largest culinary school in Japan (with 120,000 graduates to date) will be incorporated into their culinary knowledge, with the help of David Bouley.



FOOD PREPARED BY CHEF MIKAMI

Green-wrapped stewed pork with burdock and potato purée



Kinome-grilled black cod with pickled red turnip and cucumber, cheese, and kombu mille-feuille



At Dai-Ichi Restaurant in Kyoto, soft-shelled turtle soup is cooked at nearly 4,000°F in earthen pots on a coal stove burner



French and Japanese cuisine. The two came together for the first time with the *nouvelle cuisine* of the early 1970s.

“Japanese cuisine is about the vertical pursuit of flavor, while French food is horizontal,” says

David Bouley. The fluke, snapper, or tuna used for sashimi will always maintain their pristine flavors, but they will be “vertically” transformed according to different cuts and treatments. Dai-Ichi, a 330-year-old *suppon*, or freshwater soft-shell turtle, restaurant in Kyoto has only two items on its menu: a *suppon* soup pot and a *suppon* soup rice-porridge pot. It has no other ambition than to pursue the ultimate depth and purity of the soup. Japan has a proverb equivalent to “a big fish in a small pond,” but the Japanese saying goes on to say that such a fish “knows the depth of the sky.”

Bouley knows that what the two cuisines, French and Japanese, have in common is *“total respect for ingredients.”* He says, *“Without this respect, there is no fusion, only confusion.”* The New York restaurant world of the 1980s was an age of just this type of confusion. The 1990s saw the importation of more authentic ingredients from Japan, which led to an age of curiosity. It is only now that we have begun to be able to appreciate the real thing. New Yorkers no longer suffer under the delusion that Japanese food equals sushi. The patrons of Bouley and Mikami’s Upstairs at Bouley know the difference between mass-produced and artisanal soy sauce. The time has come.

The three-story restaurant Brush Stroke will open this year, vertically and horizontally at the same time.



Brush Stroke will include three distinct dining opportunities: the basement will be a healthy casual restaurant that is very comfortable and family-friendly; the first floor restaurant will be Japanese-French inspired, featuring Mr. Mikame’s talents; and the second floor will imitate a true Kyoto *kaiseke* experience.

Grilled duck and eggplant salad



Grilled tile fish and bamboo shoots, shimeji mushrooms with clam sauce



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Market Fresh

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Rick Bishop has worked closely with Chef David Bouley for more than 20 years, forging a personal and business relationship over a bushel of apples—and now both are reaping the benefits of their close ties. Bishop and Bouley have come together to solve a very real supply-side challenge: how does a farmer know how much to grow to meet the demands of his clients? How do chefs ensure that they will be able to secure enough quantity of any given produce? The result is an arrangement between farmer and chef: Bouley commits to purchasing a certain quantity, and Bishop knows how much to plant. But ordering ahead isn't the only option, thanks to new technology and inventive minds.

Chefs want to be able to cook with every vegetable or fruit at its peak ripeness. Bishop and Bouley are testing ways to lengthen the life of otherwise short-lived harvests. One of their first initiatives is to use a Cryovac® sealing process (the air is sucked out of the bag, which is then sealed airtight) with shelled beans. The one-pound bags of beans are then flash-frozen—subjected to below-freezing temperatures, causing the water inside the beans to freeze very quickly. This process essentially captures produce at its peak. As their experiments continue, even more ingredients will find life beyond their seasonal harvest.



SHELL BEANS (TARBAIS)

These crops are a rapidly growing segment of the farm. With the ability to flash-freeze them, Chef Bouley will now be able to plate these all year long while retaining a high-handling quality. In addition to cannellini, flageolet, and cranberry beans, we will offer tarbaïs beans this year: a French bean with a very thin skin and subtle taste. Beans are great to work with and easy to store, and with a return to simple, almost peasant foods, they are a perfect fit with hearty, robust flavors.



SUCRINE LETTUCE

A French heirloom and its name, “sugar” in French, says it all: there is sweetness to its flavor. A small, compact, semi-romaine lettuce with a buttery texture, it plates easily because of its size. A slow-growing plant, which is typical of heirloom, it can be a nightmare for growers, although we've figured out a way to come up with a uniform production. Chef Bouley has locked up quantities of this for the whole summer!



CANESTRINO #1 TOMATOES

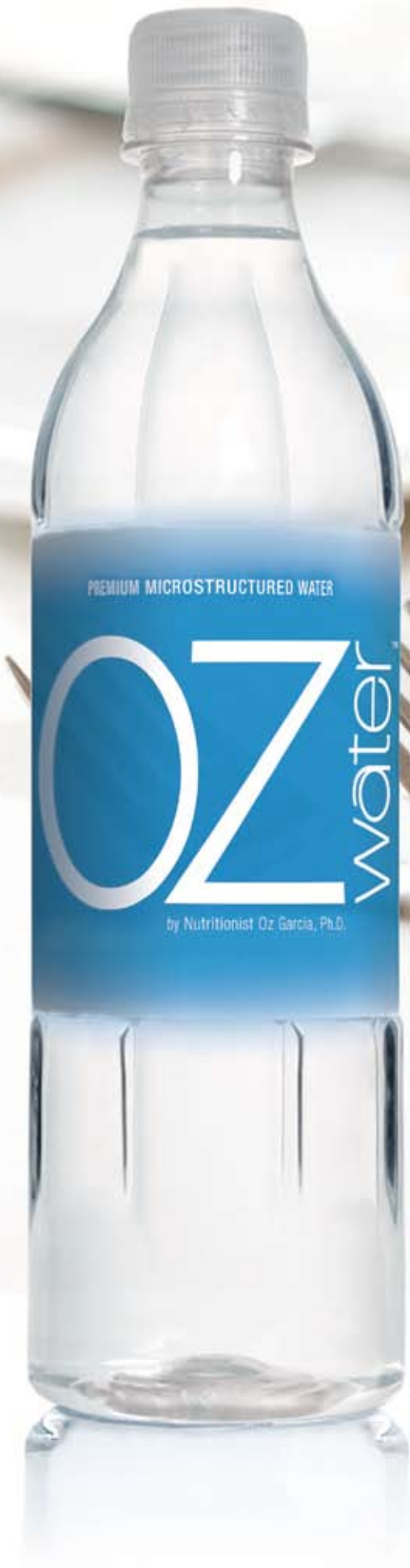
This is an excellent tomato, nicknamed “#1” because it's just that good! They are very high in solids—the meat-to-seed ratio—yet sliceable and great in sauces. With gourd-like shapes, their name comes from the Italian word for “little basket.” Chef Bouley has plans to blanch them before freezing to keep them longer.



WILD ARUGULA

There are a lot of imposters out there right now that look like wild arugula, but they are actually an entirely different species altogether. We grow true wild arugula. It has smaller, finely cut leaves and an even more pungent taste than the ordinary kind. It definitely spices up any salad with an interesting texture and complex, peppery flavor.

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Call it multitasking in the kitchen—preparing meals that are not only good for you but also taste good. That’s the shared vision of Chef David Bouley and nutritionist Oz Garcia, Ph.D. But it’s more than just injecting the latest super-ingredients into a recipe; it’s about flavor and taste in an elegant, elevated style. It’s about preserving the integrity of haute cuisine.

Haute Functional Cuisine



“Chef David Bouley and I are most interested in creating really healthy food for people that is also quite extraordinary as a gustatory experience,” explains Oz Garcia. *“We want to dismiss the old-school way of thinking about healthy or organic foods, which often conjures up images of carrot juice and brussels sprouts and brown rice, and replace it with a new concept about healthful, functional food that is dazzling in terms of how it can be crafted, recipe, and prepared.”*

Chef Bouley’s curiosities about healthy eating led him to Oz Garcia; in return, Garcia was in admiration of Bouley’s ability to craft stunning dishes. A natural relationship progressed, much to the benefit of us all. Together, they began to carefully dissect all the properties of ingredients that possess health-impacting qualities to see how they could be made really palatable. *“We used my knowledge of which ingredients have a profound effect upon health, and channeled it through David’s capacity to create incredible recipes based on the functionality of food.”*

The result: a cream sauce made with Bio-K, a yogurt product highly concentrated in acidophilus, a potent probiotic that has extraordinary effects on the immune system. And a wonderful marinade distilled from the essences of pomegranate juice, a powerful antioxidant that has been linked with everything from reducing blood pressure and the hardening of arteries to working as an antidepressant. And the idea of poaching fish in green tea, which is noted for its ability to increase bone density and reduce the risk of cancer, besides its soothing, relaxing properties.

While maintaining all of their healthful attributes, David makes the ingredients taste unbelievably delicious. Along with their forthcoming collaborative restaurant in the Temenos Hotel in Anguilla later this year, Bouley and Garcia will host a joint class at the test kitchen that will cover everything from the aromas and textures to the anthropology of food. *“David is very tuned in to all aspects of food; not just flavor, but even how aromas of food themselves can trigger and regulate parts of human health. It’s fascinating.”*

Together, they began to carefully dissect all the properties of ingredients that possess health-impacting qualities to see how they could be made really palatable.

Baked Fennel With Figs

- 1 Fennel Bulb
Wondra Flour,
for dusting
- 1 oz Butter and Olive Oil
- 3 Dried Figs
- 4 Shitake Mushrooms
- 2 Bay Leaves
- 3 Sprigs of Lemon Thyme
Fresh Marjoram
- 1 cup White Wine
- 1 cup Chicken Stock
- 1 tsp Fennel Seeds
- 3 Cardamom Pods
- Salt and Freshly Ground Pepper

OPTION:

- 2 oz Grated Gruyere Cheese

1. Cut fennel into ten equal pieces. Blanch in boiling water until soft, and shock in cold water to stop cooking.
2. When cool, dust with Wondra flour and sauté in olive oil and butter until golden brown.
3. Put fennel into baking dish with the dried figs, shitakes, bay leaves, lemon thyme, marjoram, white wine, chicken stock, fennel seeds, and cardamom pods. Season with salt and pepper, and bake in a 300°F oven for 30 to 40 minutes.
4. Remove juice when done baking, and reduce on stove by 50 to 70 percent. Spoon reduced sauce over the fennel when serving.
5. **OPTION:** Add 2 oz of grated Gruyere cheese over the top of the fennel, fig, and mushroom mixture, and bake until cheese is melted.



Smoked Breast of Long Island Organic Duck With White Truffle Honey



- 1 Long Island Duck Breast from a fresh organic producer
 - 1 cup Brewed Jasmine or Darjeeling Tea of excellent quality
 - Japanese Smoking Wood
 - White Truffle Honey
1. Slice duck lengthwise through skin to the meat, at 1/8-inch intervals.
 2. Season with salt and pepper.
 3. Place in a bowl with 1 cup cold brewed tea and 1 tbs of olive oil for 15 minutes.
 4. Dry on a cloth or paper towel.
 5. Put breast skin down in a hot skillet, and sear at medium heat until a deep gold color.
 6. Light 2 oz of smoking wood that has been placed in a small crock.
 7. Place a small rack in a heavy pan, and add 2 oz of brewed tea, the smoking wood, then the duck.
 8. Put pan over low heat and cover with aluminum foil.
 9. Smoke for 10 to 15 minutes.
 10. Heat truffle honey, and brush onto skin side of duck.
 11. Place duck, skin-side down on baking tray. Roast for 8 to 10 minutes at 200°F.
 12. Slice Duck breast into 3 diagonal slices and plate.

Green Tea Crème Brûlée

- 3 1/2 cups Heavy Cream
- 7 oz Milk
- 5 tbs Sugar
- 7 Egg Yolks
- 1 1/4 tsp Green Tea Powder
- 1 Vanilla Bean

1. Heat up milk to 185°F, and add green tea powder.
2. Mix all other ingredients in a bowl, and combine with green tea mixture.
3. Strain.
4. Bake at 250°F for 50 minutes.



HAUTE NOTES

From the publisher, Haute Notes is about the discovery of all things innovative and exciting in food and wine, art and design, and style and travel.

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Launching in summer 2008, MadeToTaste.com is an online shopping destination that offers a curated selection of chef-created and chef-related products. Imagine shopping in a chef's pantry for food products, kitchen tools and accessories, and cookbooks! MadeToTaste.com also features chef demonstration videos, recipes, and wine and cocktail pairings.

Chipotle Pineapple Margarita

- 2 oz Milagro Silver
- 1 oz lime juice
- 2 oz pineapple juice
- 1/2 oz agave nectar
- 1 bar spoon chipotle puree

Method

Assemble all ingredients in a Boston shaker, shake well, and serve up or on the rocks; garnish with a lime wheel. Serve in coupe, martini, or rocks glass.



Locations

www.davidbouley.com



Bouley Restaurant
120 West Broadway
New York, NY 10013

Reservations:
212.964.2525



Danube Restaurant
30 Hudson Street
New York, NY 10013

Reservations:
212.791.3771

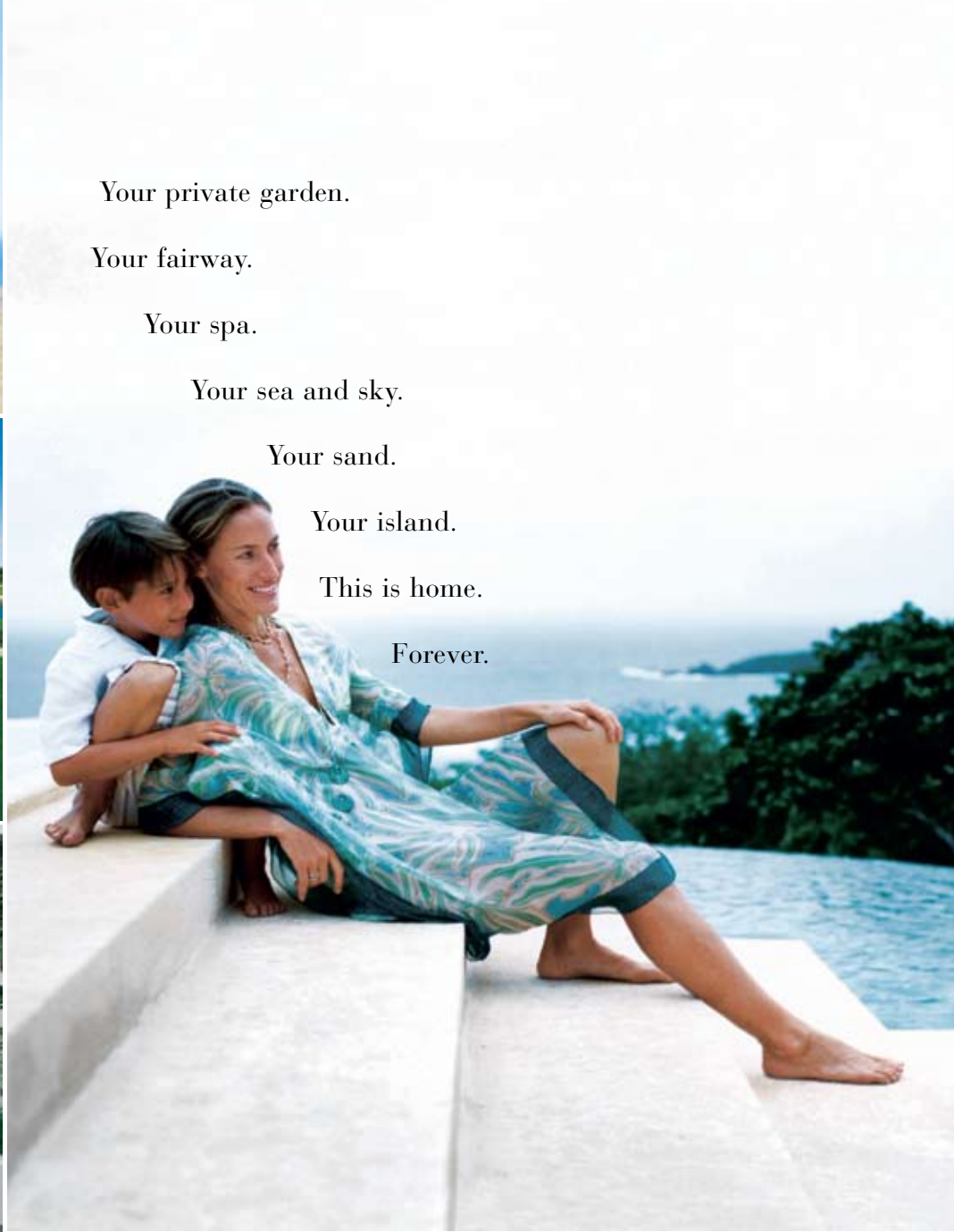


Bouley Bakery &
Market Upstairs
130 West Broadway
New York, NY 10013

Tel: 212.219.1011

Private Events & Catering
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Danielle Falcone

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