

davidburke

magazine



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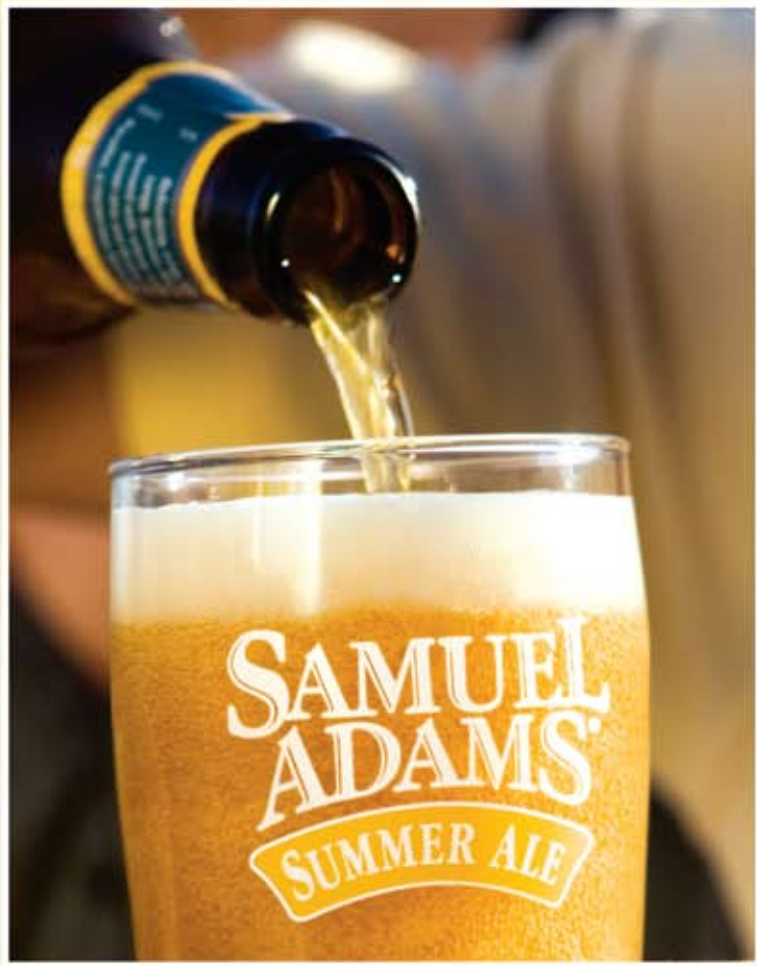
EGGS, GLORIOUS EGGS!

DAVID BURKE CRACKS THE CODE ON HIS FAVORITE FOOD

FAST ON THEIR FEET : *Life on an Ostrich Farm*

A MASTERFUL MATCH : *Chef Burke and Jim Koch Talk Beer & BBQ*

THE WINNING TRIFECTA : *777 Wine Week*



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I was hoping to get a breather this spring, but there is so much going on that I am excited about. David Burke Prime along with a Burke in the Box in the Foxwoods Resort and Casino are both nearing completion. I'm so proud of the statement Burke Prime makes, both in terms of cuisine and design. It's sexy and sophisticated with a modern edge in food approach. On the heels of that progress, I'm pleased to announce that another Burke in the Box will be opening later this year, out west in Las Vegas's McCarran airport.

More expansion comes in the form of our Manhattan-based catering company, moving into the New Jersey area. Fromagerie continues to do really well, and we hope to soon purchase land behind the property to grow our own herbs and tomatoes in a greenhouse.

I remember picking strawberries as a kid growing up in New Jersey. The local farms would pay us by the pint, but no amount of money could replace the memories of berry fights in the fields with the juiciest fruit we could find. We would go home covered in big, red stains! Today, it's hard to find a strawberry that takes you back to when you were 10 years old, but some of the Rumson farms that have weathered time still offer what I find to be the best local produce around. You don't have to go far to search for the best, you just have to know where to look.

Our purveyors help us bring some of the finest ingredients to the table: this year, we added acorn-fed pigs to the menu in a selection of dishes.

In this issue, you'll get a chance to meet the team behind David Burke's Primehouse in Chicago, where a dim sum brunch is now a regular feature. Back at davidburke&donatella, we are running our three-course prix fixe dinner with a five-wine pairing. And in the city that never sleeps, David Burke Las Vegas keeps pouring the cocktails as the dice roll.

Sometimes it's hard to stay sane with so much going on—but I've learned not to take life too seriously. Case in point, the cover shot taken at Fossil Farms in which I donned a jester costume for the occasion. It gave the ostriches a real reason to bury their heads in the sand, but I had a great time. I'll save the serious stuff for my cooking!

david burke



Executive Chef, David Burke's Primehouse

rick gresh

Blending kitchen tools with power tools for a living.

Rick Gresh defines “hands-on” by custom-crafting his two passions in life: cooking and carpentry. A Culinary Institute of America graduate, this Cleveland-area native has made his culinary mark in Chicago over the years, most recently at David Burke's Primehouse, located in The James Hotel. There, he not only serves up a feast on the table, but makes the table as well...

As a kid, cooking was family time, hanging out in the kitchen with both of his parents, who showed him the ropes. Likewise, Rick followed his dad around the house helping him with maintenance and small fix-it jobs. Rick's culinary side flourished early on: studying cooking and front-of-house management at a vocational high school led him quickly into the Culinary Institute of America and then back out into the real world, where he honed his chef skills at a number of Chicago's finest restaurants. To his credit, Rick was a finalist in the 2005 Bocuse d'Or, one of the world's most prestigious cuisine contests.

Moving to the suburbs afforded him the chance to indulge in carpentry since he finally had the space to accommodate storing power tools! Inspired by a local hardwood store—*“If a chef walked into the world's greatest grocery store, this place was the equivalent in terms of a woodworker's dream”*—he set to work creating items within his own home. However, before long, the demand from friends and acquaintances pressed him to incorporate a side business designing unique, craftsman furniture.

Like his cuisine, Rick's carpentry shines with artistry and zeal for the craft. He has created entire office centers for a restaurant client, as well as innovative pieces—not just for the kitchen and dining room of Primehouse, but for some of Chef David Burke's other restaurants as well. *“I spend every non-kitchen moment in my workshop!”*

As a chef, what do you find exciting about food at the moment? We are at a point where we can pretty much get our hands on any ingredient we want. Moreover, today's technology and communication allow us to share so much from different cultures, whereas 10 to 15 years ago, people just didn't know. Now the sky's the limit!

What's the best part about being in Chicago? A lot of people think that since we're in the middle of the country, it's hard to find good food, but

you can get everything here. The great part about Chicago is that there are a lot of pockets of ethnic neighborhoods with incredible markets for food sourcing. We also have access to some fantastic butcher shops and artisanal products.

What attracted you to Primehouse, and how do you blend your cooking techniques with Chef David Burke's signature style? I never realized how much Chef Burke and I have in common, as far as the way we think about food. I love his fun, whimsical approach; he knows how to put that extra spin on something. I like to play with the menu and have a tongue-in-cheek approach to food, and you don't get the opportunity to do that at a lot of places! As far as working at Primehouse itself, I have to honestly say this is the best steakhouse I have ever known; we really try hard to do something different in a genre that is so mass-produced! A lot of steakhouses don't produce the product to the best of their abilities—it's just beef on a plate, and that is definitely not our goal.

With the demands of the hotel and the responsibility of a large staff, how do you keep the spark of creativity in your cooking alive? The staff does it for me; we have great camaraderie in the kitchen. I encourage the guys to really push the envelope with what they know. A lot of times they come up with questions that I have to research the answers for, although I think that they do it on purpose just to stump me!

Primehouse has its own salt-tiled aging room. What is your favorite cut of meat you age in there? I like the 55-day rib eye, because it's robust with a little gaminess to it. It's überbeef with all those super-strong, beefy flavors!

What is your favorite time of the year for produce? Spring, with the abundance of fresh produce like fiddleheads, ramps, morels, and stinging nettles. If you have great quality, it's best to cook them simply.



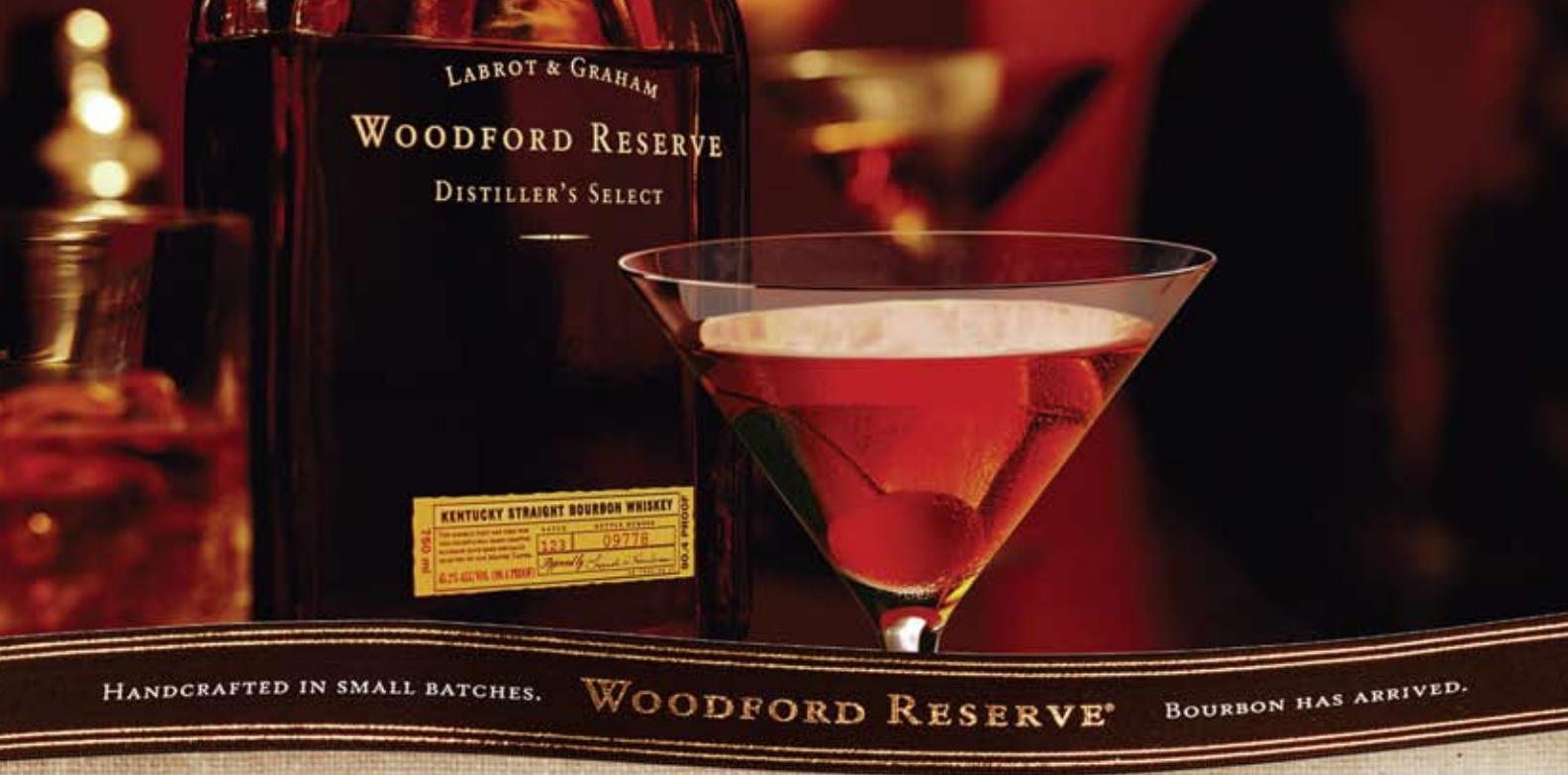
For example, I like smoked morels—it's a simple process to do: a quick smoke that results in super flavor and a great mouthfeel.

You personally like cooking fish. Any you favor that are typically underestimated for taste? I would say the arctic char, a cross between a trout and a salmon, is a great fish that is often overlooked. It's rich and yet still fresh, not oily and overpowering. For anyone who doesn't like salmon because it's too strong, this is the light version. Cook it simply, pan roasted or grilled with a little glaze of whatever you have around the house—some soy sauce, a little Italian dressing, or even just fresh herbs.

Is food an inspiration for carpentry, or the other way around? Probably a little of both. For example, Chef David Burke has his whimsical trees for his lollipops. In that vein, I was trying to come up with a display item for these Kobe corn dogs we were going to serve at lunch. So, I essentially created these little planks of wood with nine holes in them and recesses on each side for the sauces, and inserted different-sized bamboo skewers so they were popping out all over the place. It makes for a fun presentation! Now I'm working on other hors d'oeuvre presentation pieces as well. I also built boxes out of the same Himalayan salt blocks that line our aging room. They are illuminated from below so the salt glows. I originally created them to represent our menu at fundraising tables, but now I believe they will be used in several of David's other restaurants.

What are you currently working on, carpentry-wise, to enhance the menu? Well, today I am working on pieces for our Sticks & Stones menu feature, where a big, hot rock is used out in the dining room to cook pieces of flatiron steak and shrimp right at your table. We needed a vessel to put the rock on, so I took part of the center out of these huge chunks of wood to create a cavity for the rock to sit in. The functionality aspect is correct; I'm just working to perfect the form now.

We also recently started a dim sum brunch at Primehouse that is gueridon-service style. Since there are so many small dishes coming out, I built a three-level shelf that sits on top of the rolling cart so there is more plating room for all the items.



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Classic cocktails are making a big comeback, largely because bartenders – now known as *mixologists* – have found delicious new ways to serve up old favorites. Take the historic Manhattan for instance. In addition to its widely-debated origin -- some believe it was created for a grand party in New York hosted by descendants of royalty -- its definition is often debated as well. No matter, because it has evolved into an array of full flavored, creative drinks being discovered by a whole new generation.

There is one truth that stands above the fray; the best ingredients make the best cocktails. Full flavored drinks demand a balanced and complex bourbon – and Woodford Reserve fits the bill. Now the experts may write about its “faint aromas of apricot and brown sugar” or its “hints of woody vanilla-tinged spice,” which is all well and good. But what’s most important is that you simply enjoy your Manhattan, or your classic cocktail, or your own unique take on mixology!

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2 oz. Woodford Reserve®
 1 oz. sweet vermouth
 1 dash Angostura® bitters
 1 dash Peychaud's® bitters
 Splash of cherry juice

Fill a cocktail shaker with ice. Add ingredients and shake well. Strain into a chilled martini glass. Garnish with a bourbon-infused cherry.



The Woodford Mediterranean Manhattan *A drink this flavorful calls for a complex bourbon - Woodford Reserve.*

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 1 oz. Tuaca® liqueur
 1/4 oz. fresh lemon juice
 1/2 oz. simple syrup*

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 * Simple syrup: boil equal parts water and sugar until sugar dissolves.



The Woodford French Manhattan *Woodford Reserve adds balance to this delicious, refreshing concoction.*

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 Dash of bitters

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eggzcellent eggs!



Chef David Burke likes to joke that he has never met an egg he didn't like. *"I've always been an egg guy. I like cooking with them, eating them, and presenting other food in eggshells. They are so versatile, they lend themselves to everything! An egg is a total meal in its own container, a perfect food."*

And now eggs are a hot dish! *"Some really talented chefs are cooking up innovative uses with eggs. Our own Eric O'Hara at davidburke & donatella will poach an egg for three hours just to create this great texture."*

But when it comes to eggs his way, Chef Burke keeps it simple: *"I prefer a scramble over an omelet, but my favorite egg dish, comfort wise, is two eggs over easy. I'm a Jersey diner guy; two eggs with a side of toast is a totally satisfying meal."*

And for Chef Burke, it's more than a meal. Eggs inspire food for thought: *"I have to admit, I like to eat eggs by myself. I like to go to a diner on a rainy Saturday morning, order my eggs, and read or take notes or just daydream. There's no pomp and circumstance—it's normal and completely gratifying."*

EGGS DONE EASY

Home-cooking tips

PLAN AHEAD

Whether for a midnight snack or having people over for breakfast, cooking omelets ahead of time saves someone hanging out in the kitchen to make them one by one while the party is happening. Chill and wrap them in an egg-roll wrapper or a tortilla shell. The next morning, bake them. The eggs become creamy and hot, and as the shells get crispy, they almost become like your toast.

WHIP HALFWAY

I used to make soufflés when I was an intern and learned this trick the hard way from being behind schedule. You can only whip an egg so much before it deflates. If you whip it halfway, it still has halfway to rise, as opposed to whipping it the whole way and having it lose its elasticity. So when it says "beat until stiff and pointy," I usually beat it until it's fluffy, and then it has more left to give as it cooks.

fossil farms



Todd Applebaum's fine-feathered friends pack a mighty kick, so it's best to keep on their good side: "Male ostriches get very aggressive during breeding season and will come right at you. I've been run out of fields before, stepped on, and pinned. One even kicked out the door of my truck!" Nevertheless, the benefits of raising ostriches far outweigh the physical consequences, with the question of healthful eating being a prime motivator...

Along with his brother Lance, Todd Applebaum runs Fossil Farms, a fully integrated facility for raising ostriches. There are over 500 head of ostrich on the 550-acre farm. The birds eat organic alfalfa and corn feed (there is fresh food and water in front of them 24/7) and are free to roam the grounds, carefree and happy. On a daily basis, Todd mans the farm work pretty much on his own, feeding the animals and maintaining the property. During breeding season (March to August), his work-load ramps up considerably, due to the added processes of collecting, incubating, and hatching the eggs.

"I collect an average of 100 eggs a week. Ostriches lay their eggs at dusk. If the eggs are kept with the hen, she will lay 15 to 20 eggs in a season; if they are taken away, productivity is a lot higher." After gathering them, Todd

painstakingly cleans each egg and sets it in the incubator for a period of about 40 days. A few days after the eggs are transferred to the hatchery, the chicks are born.

Although considered poultry, ostrich is a red meat with a texture and taste similar to beef. "We compare it to tenderloin; it's very tender and our birds do not taste gamey at all." It is low-fat, has a low-calorie intake, and has been recommended by both the American Cancer Society and the American Heart Association because of its healthy benefits. Ostrich meat is best cooked quickly over very high heat to seal in the juices. Because the meat is so lean, overcooking will dry it out.

For more information, go to www.fossilfarms.com.

Organic Lobster Scramble with Caviar & Crème Fraiche in an Ostrich Egg Shell

INGREDIENTS:

- 4 organic eggs, beaten with 2 oz of milk
- 2 oz of lobster meat
- 1/2 oz shallots, minced
- 1 tbps tomato fondue (make by reducing down a can of chopped tomatoes so the sauce reddens and intensifies. Do not puree; keep as a chunky tomato sauce.)
- 2 oz lobster bisque
- 1 tbps sweet butter
- salt/pepper
- 1 dollop sour cream
- 1 oz caviar

METHOD:

1. Crack open ostrich egg shell and clean interior. Use this as a plate.
2. In a sauté pan, melt butter. Sauté lobster and shallots together until cooked tender.
3. Add tomato fondue, lobster bisque, eggs, salt, and pepper and cook until soft.
4. Fill up eggshell and top with sour cream and caviar.
5. Serve with toast on the side.

"We sell our ostrich eggs both fresh and blown-out (infertile eggs that are drained, preserving the shell). One fresh egg can feed 18 to 20 people; it adds a little 'wow' factor to a dinner party or special event."

—Lance Applebaum, Fossil Farms



LEGENDS, MYTHS, AND FACTS!



Which really came first: the chicken or the egg? An old Latin proverb—*Omne vivum ex ovo*—offers this food for thought: “*All life comes from an egg.*” And while we’ll never really answer that age-old query, here are some facts and stories about eggs!

- Eggs have been a valuable food sources dating back to ancient Egypt. In the Middle Ages, eggs were forbidden during Lent because of their richness; while in Germany after World War I, eggs were so difficult to find, it was necessary to have a doctor’s prescription to buy one.
- The largest egg in the world is produced by a North African ostrich (six to eight inches long); the smallest mature egg comes from a Jamaican hummingbird (one centimeter long!)
- You can tell the difference between a hard-boiled egg and a raw egg by spinning it. Hard-boiled eggs spin freely, while the liquid in a raw egg causes it to stop within three rotations.
- In the ancient mystical art of alchemy, eggs had symbolic associations with the four elements: Shell—Earth, Membrane—Air, White—Water, Yolk—Fire.
- Eggs are one of nature’s most nutritious foods, containing nine essential amino acids that cannot be made by the body, qualifying them as “complete protein” foods.
- The egg white, or albumen, is the healthiest part of an egg containing protein but little to no fat, while the yolk is an excellent source of lutein, an antioxidant.
- Eating eggs on a regular basis may help prevent blood clots, strokes, and heart attacks; lowers the risk of breast cancer, and promotes healthy hair and nails due to their high sulfur content.
- New research shows there is no link between the consumption of eggs and high cholesterol levels as the fatty acids they contain are unsaturated; in fact, they may improve a person’s lipid profile.
- The protein in a cooked egg is nearly twice as absorbable as the protein from a raw egg.



We know him as a whimsical character from childhood folklore, but Humpty Dumpty is so much more.

He was named after a 17th-century war machine used during the English Civil War. Legend has it that the cannon was sitting on top of a church wall that was damaged by enemy fire. It tumbled to the ground, and despite the best efforts of “all the King’s horses and all the King’s men,” it was unable to be mended. A brandy drink ‘boiled with ale’, bound to likewise make you fall over, was also nicknamed the “Humpty Dumpty” years later.

Today, Chef David Burke has once again given prominence to this little egg-shaped guy by dotting his restaurants with bronze Humpty Dumpty sculptures in all sizes, created by Minneapolis artist/sculptor Kimber Fiebiger.

What was the inspiration behind your Humpty Dumpty series? My son! When he was 2 years old, he asked me to make him one. Twenty-five years later, I’ve made a successful career creating them, off his request! I have been cartooning character-faces all my life—these pieces are a vehicle for me to caricature people. There is even a chef piece inspired by David Burke’s personality.

How many different kinds of Humpty sculptures have you created over the years? Since they are sold in edition, I’ve made literally thousands, but maybe about 100 designs—from a chicken-egg size to a mailbox that is five feet tall.

Bronze sculpture is a complicated, delicate, and lengthy process. Just how long does it take to make one small Humpty Dumpty? I do make them in batches, but it takes at least three months from the time I start sculpting to get a finished piece.

What are the similarities between art and cooking? Creative cooking is the same as any art form, where you think about the finished product first and work backwards to find a way to get to that stage. They are both about balance, color, and presentation.

Learn more about Kimber’s work at www.joanofart.com.

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7 wines 7 places 7 dishes

In a profession that grew out of a genuine thirst to learn as much as possible, Rory Gurland, Beverage Director and Sommelier at David Burke's Primehouse, now pays his knowledge forward with the creation of the 777 Wine Week.

Originally pre-med in college, Rory decided it just wasn't his calling. He wanted a career that would allow him to absorb all kinds of knowledge. His experiences in the restaurant industry exposed him to the world of wine and what it could teach him: *"It inspires education about language, culture, travel, science, and history. There is always a new discipline to learn about."* After whetting his appetite in the New York restaurant scene, Rory relocated to Chicago for David Burke's Primehouse.

It's obvious he loves his job by the flow of conversation about it. He sees wine as a delicate balance between science and art. *"My job is to taste wine and talk about it in technical terms—where it comes from, how it is made, the circumstances of the vintage—the science of it all."* But it is especially in talking to other wine enthusiasts that Rory really revels: *"Wine is a metaphor for social connection; I love the conversations it inspires."*

"Before I learned anything about wine, I was traveling in Europe right out of college and stopped over in Cinque Terra in Italy. I stayed at a little inn overlooking the water, whose property walls abutted a neighboring vineyard. One evening, as I sat on one of these walls playing cards with a friend and enjoying an incredible sunset, we were approached by a man who only spoke Italian, trying to sell us a bottle of wine. He owned the vineyard across from us, and this was wine from his grapes. We bought a bottle for \$2 and drank it there and then. And despite all the fabulous and expensive wines I have since tasted, that was one of the best experiences. What makes a glass of wine great is when it gives you an experience or takes you to a place; to have that wine here today just wouldn't be the same."

But it's not always possible to travel to exotic places to taste great wines, so Rory created a wine event to likewise inspire the taste buds of beginner wine enthusiasts as well as veterans in the field...

"To me, a wine is 10 percent in the glass and 90 percent outside of it; it's about the experience of drinking that wine, the conversation and all the things you can learn about it."



Named after the date last year when the first such event took place, 777 Wine Week has taken on a life of its own. For an entire week, lunch is served with a flight of seven one-ounce wine tastings. Each day explores a different wine expression, with regionally inspired food to match the wines to make it as authentic as possible.

"This event really fills a void in that it allows people to have a great and affordable lunch with wines that pair with the food." A \$7 donation for the tasting benefits Common Threads, a charity that educates children on the importance of nutrition. (Visit www.commonthreads.org for more information.)

In the past, the 777 Wine Week has explored such themes as wines from seven classic French wine regions, Spanish wines, and wines from seven American states. While David Burke's Primehouse doesn't sell the featured wines on a retail level, guests are given contact information for participating retailers.

Unlike a standard tasting with limited time and space to focus on the wine, a more intimate sit-down situation allows reflection and stimulates conversation. *"No matter who you are, if you like wine you'll take something away from an event like this."* The beginner will learn about regions and the atypical flavors and features of their wines. But even a professional is occasionally stumped by what they learn. *"In our seven wines from seven states theme, we featured a 2000 vintage port-style wine from Augusta, Missouri—which was actually the first place to be named an AVA (American viticultural area) 20 years early. It was definitely a little-known fact even among the wine experts present!"*

taking beer seriously this summer

"Jim Koch is a hard-working guy who has created a very honest product with Samuel Adams beer. I think there is a huge trust involved on the part of the consumer when a new flavor is introduced. He gets credit for knowing what he's doing because it comes from genuine passion."—Chef David Burke



"I have to admit that when I cook, I usually cheat," confesses brewmaster Jim Koch, *"because I use beer and my knowledge of beer to make the whole process simple."*

Adding beer to a recipe isn't just another step, in Koch's estimation, but a very important component: *"The brewers have already assembled a spice package in the beverage; just connect the right beer with the right protein, and you have a home run."* Chef David Burke adds: *"There is flavor in beer, just like in herbs and spices. When you add beer to food, to marinate or in a sauce, you impart those flavors."*

While most consumers still associate beer with casual dining fare, things are changing dramatically on the beer-crafting side. This has led talented chefs to not only incorporate more brews into their cooking, but also develop their cuisine to pair well with beer.

"These days, I meet so many people who know so much about beer, which brew is made from which wheat, and so forth," marvels Burke. *"There are genuine Sam Adams fans out there who endear Jim Koch with rock-star status. These are businessmen who know quality."* Koch appreciates the enthusiasm; he's gone to great lengths to create a craft beer that consumers will take seriously, even as seriously as they take their wine: *"Craft beer is brewed for flavor and complexity, just like a good wine, so sip it accordingly because when you chug it, you miss all that."*

And there is so much to miss! Chef Burke calls Koch *"the world's greatest saucier,"* because he flavors his brews like a saucier: *"He has this amazing basic veal stock, say, that he puts a little of this and that into and takes it in all different directions."*

Take Sam Adams Summer Ale, for instance, Koch's attempt to bottle the essence of summer. They start with color and clarity—in this case a bright, golden hue with a slight haziness to it—capturing that moment

when a warm summer day turns into evening—when you're really ready for a beer! Barley and malt wheat lightens the mouthfeel without thinning it out. And then they add two spices to the fundamental structure of the beer, in this case, grains of paradise, a historic brewing spice from the Middle Ages, and lemon zest.

"Back in the day, when hops weren't as dominant as they are today, breweries improvised with a lot of different spices. I read about the use of grains of paradise in an old-fashioned brewing recipe book and was intrigued by the name. It turns out they are an aromatic, orchidaceous pepper that combines a spicy heat with a floral note. Searching for something to balance it out, I remembered from my travels in North Africa and the Middle East a peppercitrus harmony in cuisine. There, it's common to put pepper on an orange. So we experimented with both oranges and lemons and became partial to the bright lemon aroma, which on its own makes for a perfect summer drink."

Suddenly the pairing of spicy foods or tropical cuisines with beer becomes quite evident. *"BBQ and beer is a natural pairing,"* explains Chef Burke, *"because the beer puts out the fire of spicy food with a sheer volume of the liquid, and yet sends you right back for more!"* Moreover, the carbonation in beer cuts through the fattiness of BBQ fare and physically cleanses the palate so you can taste better. Koch adds: *"Beer has a backbone of malty sweetness that complements the acidity of the vinegar while blending nicely with the sugariness of the BBQ sauce. In many respects, the structure of a BBQ sauce reflects that of beer; you need a big, malty body to stand up to all those spices!"*

"I was first introduced to David Burke's cooking by Wolfgang Puck in the early '90s, when David was at Park Avenue Café. One of the first dishes David used my beer in was during a dinner we held at davidburke&donatella to introduce the 2005 Utopias. In order to preserve the flavor, David mixed it with gelatin and added maple-flavored whipped cream, and I thought, Wow, is this chef fearless! He just took my \$140-a-bottle treasured beer and made Jell-O shots! David Burke does not recognize any boundaries in his pursuit to create really delicious food."—Jim Koch, owner, Samuel Adams



Samuel Adams Boston Lager

Marinated Strip Steaks

with David Burke Steak Sauce Mayonnaise

INGREDIENTS:

- 2 skirt steaks—about 3lbs trimmed and silver skin removed

MARINADE:

- 1 cup Samuel Adams Boston Lager
- 2 cups canola oil
- 3 cloves roasted garlic
- 2 tbsp Dijon mustard
- 1 tbsp Colman's mustard
- 2 tbsp chili powder
- 1 tbsp cayenne
- 1 tbsp paprika
- 1 tbsp butcher black pepper

METHOD:

1. cut steaks lengthwise and marinate 4 hrs
2. grill over medium heat approx. 5 min. on each side until medium rare
3. slice steak crosswise against the grain

GARNISH: DB STEAK SAUCE MAYO

- 1 cup David Burke's Primehouse Steak Sauce (or a thick-style sauce; if using a Worcestershire sauce, add only 1/2 cup so it's not too watery.)
- 1 cup mayonnaise
- 1/2 cup Samuel Adams Boston Lager
- 1 tsp Tabasco
- 1 tbsp chopped chives
- salt/pepper to taste

Samuel Adams Summer Ale

Pineapple Pork

INGREDIENTS:

- 4-6 oz center-cut pork medallions pounded to quarter inch thick
- 4 cups salad greens
- 1/2 cup pineapple juice
- 1 cup Peppadews (or sweet, hot Italian peppers), julienned

MARINADE:

- 1 cup Samuel Adams Summer Ale
- 2 cups canola oil
- 1 bunch cilantro
- 3 cloves roasted garlic
- 2 tbsp lime juice
- 1 tsp finely chopped dried chipotle chili
- 2 tbsp white wine vinegar
- 1 tbsp Dijon mustard
- salt/pepper to taste

METHOD:

1. Combine marinade ingredients in blender and blend until smooth
2. Reserve 1/2 cup marinade
3. Marinate pork and grill 3 min. on each side to medium
4. Toss greens with Summer Ale vinaigrette
5. Divide greens into 4 equal portions. Serve pork over greens with grilled corn

SUMMER ALE VINAIGRETTE:

- 2 cups canola oil
- 2 tbsp Dijon mustard
- 1/2 cup red wine vinegar
- 1 tsp Colman's mustard
- 2 tbsp mustard oil
- 1/2 cup Samuel Adams Summer Ale
- salt/pepper to taste

METHOD:

Whisk together Dijon mustard, vinegar, and Colman's. Continue whisking while slowly drizzling in both oils. Finally, add Summer Ale and season with salt and pepper.



chef's notebook

BBQ tips... Want an easy way to apply oil to meat? Use a paint roller! It's easy and there's no mess!

Always allow cooked meats to rest for some time before slicing to allow the juices to redistribute and settle.

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Charities:

Chef David Burke is thrilled to be this year's national spokesperson for the 20th Annual Share our Strength Taste of the Nations charity, a national nonprofit aimed at ending hunger in the United States. *"I will recruit chefs, get up and speak, do fundraising, and generally spread the word about this very worthy cause."*

Quick getaways—near and far—to refresh the soul and palate...

"I'm heading out to the North Fork of Long Island, to visit my buddy Gerard Hayden and his wife, Claudia Fleming, who run a great place called the



North Fork Table and Inn." The restaurant's menu focus is seasonally inspired, featuring locally grown biodynamic and organic produce. Check out www.northforktableandinn.com for wine dinners featuring local vineyards.

In search of a culinary inspiration: *"Paris for the weekend, even just to get away for a couple of great meals in the city, can be truly inspirational. It's on my to-do list for spring/summer."* And as if their cuisine isn't



incentive enough,

Chef Burke jokes about his new favorite political figure, Nicholas Sarkozy, the president of France: *"You have to give him credit for his recent marriage to a supermodel!"*

Super Blueberry...

Densely packed with nutritional goodness, it's not hard to understand why blueberries are considered 'superfood,' and they taste great!

"I like them dried or fresh; I put them in salads, in cereal, in ice cream. The beauty of blueberries is that, unlike other fruit, they always seem to be ripe to me."

Chef Burke's favorite summer salad:

Tomatoes, watermelon, Prosciutto, onions, mozzarella, and blueberries with a balsamic/olive oil dressing. *"Make sure you use a good olive oil, a little basil olive oil perhaps. Sometimes I soak the blueberries in balsamic, smashing up a few in a cup with some whole ones."*

Blueberry crunch:

"A nice surprise in a salad is blueberry croutons! Coat them with a little egg and flour, dredge them in ground cornflakes (or you can use bread crumbs), and quick-fry them—they look like croutons! Deep-fried grapes are another excellent alternative to croutons!"





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Publisher MICHAEL GOLDMAN

Editor-in-Chief PAMELA JOUAN

Design Director JANA POTASHNIK
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Managing Editor CHRISTIAN KAPPNER

Assistant Editor STEPHANE HENRION

Senior Copy Editor KELLY SUZAN WAGGONER

Contributing Writers PAMELA JOUAN
GABRIEL ASHER
JEAN-PHILIPPE DOSETTO

Photo Director CHARLES HARRIS

Advertising Inquiries 718.858.1187

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www.hautelifepress.com
info@hautelifepress.com

Subscription Inquiries
718.858.1187

subscriptions@hautelifepress.com
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