

EARLY 2008

donatella style

Coming Home
to Mia Dona

WHEN LIFE GIVES YOU LEMONS
Make Limoncello!

Entertaining:
Neapolitan Style

DONATELLA'S GUIDE TO NAPLES

Plus : A WEEKEND WITH DONATELLA | COOKING WITH OLIVE OIL



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Dear Friends,

We are off to a fantastic start with our new restaurant Mia Dona which opened in February, and I am thrilled to invite all of our guests who have experienced Chef Michael Psilakis's cuisine at our other restaurants to join us. Mia Dona embodies a very accurate interpretation of my personal style, both in the manner of design and the dishes served. This restaurant is a true manifestation of a labor of love for both Michael and me.

In this issue we introduce you to Naples, long renowned for its gastronomic delights, especially in the spring and summer months with the availability of so much excellent distinction in local produce. Sorrento lemons specifically come to mind: hanging heavy on the bough, fragrant to the smell, succulent to the taste! Most Neapolitan dishes are designed to be shared with family, and as my father was born in Naples, I am not only inspired by the cuisine, but also by the sense of sharing meals. And so, with the incentive of warmer weather, you'll discover my favorite tips to create festive gatherings that bring together family and friends.

Back in New York, Michael and I have received a flurry of exciting news: Anthos continues to exceed our wildest expectations, and was awarded a coveted Michelin star; Kefi is on the move – relocating by the summer to a larger space that allows us to accommodate our growing number of loyal diners who can expect the same home-style Greek cooking they have come to love at this Upper West Side haven.

Enjoy!

Donatella

IN THIS ISSUE

5 MIA DONA home-style Italian in a decidedly Donatella setting.

9 NAPLES entertaining Neapolitan style and Donatella's favorite places to eat, stay and go.

12 LEMONS infusing a digestif with local flavors.

13 OLIVE OIL cooking, storing and other uses for liquid gold.

14 WEEKEND GETAWAY what's in Donatella's bag?

16 NEWS AND NOTES Donatella goes back to school; what to expect next!





COMING HOME TO MIA DONA

With Mia Dona, Donatella welcomes you to a very accurate manifestation of her own home, right down to the separation of space into three rooms: library, living room, and the lounge area. But it extends much further than just décor: Mia Dona is grounded in a unique vision that both restaurateur Donatella Arpaia and Chef Michael Psilakis share to present home-style Italian cooking in a more casual setting.



"When Dona closed last year, a lot of people were upset, and we needed to look for another space," explained Donatella. "And as we searched, we decided to go a little more casual and create the kind of place where we could serve the type of food Michael and I both eat at home. We've each gone the three-star-restaurant route before and cooked for the critics; this time we wanted to have a little more fun, bringing our talents at the front and back of the house together, and making that both accessible and affordable to our clients."

The concept behind the cuisine is New Italian: while it is rooted in Southern Italian classics, Chef Psilakis adds a spin and turns each dish upside down. He pairs blood red orange segments to the

very Puglian burrata with Sicilian fennel salad; he offers up crispy rabbit with a Japanese panko crust; he adds feta to a dish of grilled octopus. Of course there is a subtle hint of Greco-Psilakian influence, but it seems very natural, as Donatella reminds us that Greece and the south of Italy are located only a few hours away from each other. *"It's definitely Italian, but Michael's way, in the same manner that Batali interpreted his style of cuisine. People forget that I met Michael when he was cooking Italian; that's how he started his career."*

A friend had told Donatella about a very talented chef who had a restaurant in Garden City, Long Island, where he was

cooking great Italian food. *"I couldn't believe it; I grew up in Long Island, and Italian cooking there is very traditional. So I went for dinner and immediately noted that he was cooking for the wrong audience. Every time I ate there, Michael would cook up an incredible 17-course tasting menu just because I really appreciated his cuisine."* They started talking and eventually formed a Monday night dinner club, with Michael's wife joining them. They discussed opening a restaurant together, which they finally did with the original Dona. *"Michael is an untapped culinary genius. He applied his talents to Greek food and distinguished himself in an area no one had done to that level before."* Now at Mia Dona, his dishes continue to delight his >

restaurant-partner just as they did when she dined at his Long Island haven: "Our goal here was to cook for each other as well as for our guests!"

Every detail reinforces the concept: Welcome to my house! There are the warm, rustic touches, the wire bread baskets, the homemade foccacia along with rustic Italian bread and roasted garlic cloves, the mismatched plates. There is the juxtaposition of chic and casual—the zebra-pattern rugs that play off the natural plane-wood-paneled walls—much like Donatella herself: "I'm the type of person who can comfortably wear both couture and jeans, so the contrast in design really explains who I am." And then there is a personalization that makes you instantly feel at home, such as the wine list, which Donatella wrote much like a diary, delineating choices according to such fun categories as "Wines for when I don't have to go to work tomorrow" and "Wine I drink when I want

to linger with my friends." Even the uniforms are casual, and beer on tap is served by the pitcher.

"Michael really wanted the focus to be about the kind of food I would cook for someone coming to my home." With that in mind, the menu is very conducive to family-style sharing. In fact, for their first press event, Mia Dona served a family-style tasting. "There is a very strong trend toward casual dining, which I believe will be around for a long time. While Anthos and davidburke & donatella are special-occasion restaurants, not everyone can afford to eat like that every night of the week. With Mia Dona, we wanted to set up a place where you could come several times a week and feel comfortable enough to order just a salad or a meal with a \$40 up to \$300 bottle of wine—your choice! It is both neighborhood-friendly—open for lunch and dinner, seven nights a week, with delivery—as well as attentive to professional service standards. Call it 'casual professionalism'—that's my goal!"



Nine Times to Drink Wine

Wine I Drink When I'm Celebrating

Perrier Jouet, "Fleur" 1998
Champagne, France

Not just for nightclubs anymore. The "fleur" is the anemone, in case you're wondering.

Wine When I'm Eating Fish, but Drinking Red

Whitcraft "Bien Nacido"
Santa Maria 2005

Pale and persistent. Burgundian length and complexity, and American sweet fruit.

Wine When I'm Eating Meat, but Drinking White

Franciscan "Cuvee Sauvage"
Sonoma 2005

The first to embrace wild-yeast fermentation in California—deservedly classic.

Wine I Drink When I'm on a Budget

Salice Salentino, Castello Monachi
Puliga 2006

Best-made traditional Negroamaro.
Way beyond pizza wine.

Wine I Drink When I Don't Have to Pay the Check

Chateau Pape Clement 2003

Gravelly, smoky Cabernet from
Pessac-Leognan, formerly Graves.

Wine I Drink When I Don't Have to Get Up the Next Day

Jermann 2005 "Were Dreams"

A rich and powerful Chardonnay,
gloriously unaffected by outside opinion.

Wine I Keep in My Refrigerator All the Time

Louis Michel Chablis 2006

Under screwcap, impeccably fresh Chardonnay
from the world leader in this category.

Wine I Drink When I Want to Linger With My Friends

Contratto Barolo "Cerequio" 2000

An indulgence! Ripe and full-bodied,
yet elegant. I feel like the wine is judging me!

Wine I Learned From My Mother

Tenuta Coppadora "Radicosa" 2003

A Montepulciano, the grape from our
Gargano Peninsula and white, sandy beaches.

SOUL OF TUSCANY

Each vintage styled by renowned Italian wine expert Neil Empson and star wine-maker Franco Bernabei.

Consistently acclaimed:

Best ever from this perennial value-label. Lovely plum and berry character, with loads of ripe fruit flavors. Full-bodied, with velvety tannins and a long finish. Delicious.

Wine Spectator, 10-31-'03, Monte Antico 2001

Undoubtedly the finest effort yet produced by this estate...

Robert Parker

The Wine Advocate, 12-31-'02, Monte Antico 2000

A consistently well-made offering...

Robert Parker

The Wine Advocate, 8-31-'01, Monte Antico 1999

Consistently one of Italy's better values...

Robert Parker

The Wine Advocate, 8-28-'00, Monte Antico 1998

...This is a delicious 100% Sangiovese that should have immense appeal for consumers who are trying to stretch their purchasing power.

Robert Parker

The Wine Advocate, 8-27-'99, Monte Antico 1997

Delicious, with its abundant plum, berry and mushroom character, medium body, velvety tannins and soft finish.

Wine Spectator, 11-30-'99, Monte Antico 1996

Bargain hunters, rejoice. This wine keeps getting better with every vintage.

The Washington Post, 10-21-'98, Monte Antico 1995



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That's Very Neapolitan of You!

Inspiration has many forms, and for Donatella, a single lemon takes her back to the Amalfi Coast, where orchards of these perfect orbs of yellow dot the landscape.

With Southern Italy running through her veins, and in paying homage to her father who was born in Naples, Donatella is constantly inspired to offer her Neapolitan-themed suggestions for entertaining.

Setting the Table: When I think of Naples, I can't help but visualize those incredible lemons from Sorrento. They are often the size of grapefruits, and super juicy and sweet to the taste. While I am usually hard-pressed to actually find Sorrento lemons here, they work well as the motive behind the color scheme for a party. Create a beautiful centerpiece built entirely of lemons and limes by filling a large glass cylinder jar (like the ones I find at Crate and Barrel) with them. Both eye-catching and inexpensive! After that, complete the

statement with a simple, elegant clean backdrop, like a pretty yellow or green tablecloth.

The Appetizer: For an appetizer, I love an antipasto platter, which is very in the style of Neapolitan cuisine. If you're going to practice the art of food assembly, I can't stress enough how important it is to buy high-quality ingredients. As a restaurateur, I always keep in mind presentation, which is what most home cooks forget about. In this case, it could mean simply plating a selection of charcuterie, like prosciutto

and mortadella on a rustic cutting board. Roll up the meats, add hunks of parmesan cheese and a smattering of olives, and you've created a beautiful presentation.

Another classic is the buffalo mozzarella-and-tomato plate. I like to buy the beautiful, bite-size bocconcini. Instead of opting for typical red tomatoes, take advantage of the season and snatch up a variety of heirloom tomatoes in different colors. All of a sudden, you've added a side dish of visual stimulation to the table. Drizzle extra-virgin, high-quality olive oil >

with some sea salt instead of table salt, and it's perfect. Likewise for bread, go to a baker and buy some high-quality rustic loaves, and then heat them up! I cannot tell you the advantage of heated bread and what it does at any dinner party—everyone loves warm bread.

The Main Course: For me there is nothing better to make than a timballo, or baked pasta as the main course. It is perfect on many levels. Not only can it be made ahead of time, but it's actually better that way. It's a classic Neapolitan dish, comparable to a baked macaroni (that was incidentally featured in the movie **Big Night**). It creates a lot of fanfare and drama and is a complete meal in itself because it's so filling. You can simply bookend it with an appetizer and a dessert. Although the timballo is an adventurous endeavor, the end result is really beautiful, and most importantly, during your party, all you have to do is put it in the oven and take it out.

The great advantage of this dish, as well as the antipasto platters, is that they are served family style—which is very congenial to home entertaining, where you're welcoming people into your home and family. And on that note, after a thematic dessert—perhaps a lemon tart or a good, homemade gelato or lemon ice—I like to offer each of my guests a parting gift; it ends the evening on a special note.

The Gift: There is nothing better than pressing a package of homemade goods into the hands of your friends so that they leave and take the goodwill and energy of the party back with them into their own homes, long after the evening has passed. A bottle of limoncello is the ultimate gift! Limoncello is a signature, chilled liqueur of Naples that is traditionally served at the end of the meal as a digestive. I make my own, but there's nothing wrong with passing off a quality store-bought bottle as your own (what happens in the kitchen, stays in the kitchen!). I buy these really

cute bottles with corked tops from the Container Store, fill them up and chill them beforehand, attach a note card with a string, and arrange them on the tabletop before the meal starts. It's always a huge success!



DESTINATION NAPLES

Far removed from the high-gloss world of Northern Italy, the streets of Naples are shaped by a gritty history and culture that spans over 2,500 years. The second most-populated metropolitan area in the country, Naples has long suffered from a less-than-charming reputation. But some see the city, which is also the capital of the culinary-rich Campania region, as turning a corner. They would argue that it is now an undiscovered city teeming with vibrancy and colorful Italian authenticity.

Donatella feels a natural draw to Naples. In her yearly visits, it has become an enjoyable challenge to glean the city for the best restaurants, cafés, and other culinary treasures.

WHERE TO STAY:

Hotel Miramare

Via Nazario Sauro
24-80132

Tel: +39 081 76 47 589

On the Bay of Naples—gorgeous views and beautiful rooms.

WHERE TO EAT:

Da Peppina

Via Bocca 23
Folio

Tel: +39 081 99 83 12

Fabulous food—perfectly cooked vegetables and pasta. Meats are carefully grilled. Pizza is perfection.

Ristorante Megaris

(Hotel Santa Lucia)
Via Santa Lucia 175
(corner of Via Partenope)

Tel: +39 081 76 40 511

Across the street from Hotel Santa Lucia. Great service and excellent wine list. Food is delicious—classic Neapolitan.

Lombardi a Santa Chiara

Via Benedetto Croce 59

Tel: +39 081 55 20 780

Best pizza since 1830. Tip: Sit indoors, as the motorists outside drown out conversation.

Ciro a Santa Brigida

Via Santa Brigida 73

Tel: +39 081 23 37 71

Since 1932, great, great food. Close to Teatro San Carlo.

WHERE TO GO:

Gran Caffè La Caffettiera

Piazza Vanvitelli 10B
Vomero

Very elegant—great seating outdoors and fine seating inside. Pastries are delicious.

Gay-Odin

Via Vetriera 12

Tel: +39 081 41 78 43

Old chocolate company and best chocolate in Italy. Try the dry chocolate truffle “cicoci.”

Museo Nazionale della Ceramica Duca de Martina

Villa Floridiana
Vomero

Tel: +39 081 57 88 418

One of the foremost collections of porcelain china and ceramics in Europe.

Gelateria Remy

Via Ferdinando Galiani

Since 1919, pop-and-daughter place is the best ice cream in town.

Soave

Via Scarlatti 130
Vomero

Unbelievable mozzarella and anything dairy!!

Aurea

Via Vittoria Colonna 15C

Tel: +39 081 42 11 78

Silver, crystal, china—very exquisite pieces.



A Zest for Lemons From Sorrento

Sorrento lemons: citrus sunshine in party-dress-yellow, dimpled casings; the essence of captured sunlight. Unlike most of its international cousins, Sorrento lemons are so aromatic and sweet that the locals are known to consume thick slices of its straw-yellow flesh, skin intact, with just a dusting of sugar.

Captivated by the refreshing taste of fruit juices, it is said that the Crusaders brought back citrus-fruit trees to Italy on their return from the holy wars in Palestine. The lemons flourished easily in the rich, fertile, volcanic soil of Southern Italy, where alternating layers of tufo (sulfuric ash) and limestone make up the terrain.

When life hands Donatella lemons, she makes limoncello, a delicious digestive that is Neapolitan through and through. Best and brightest served ice cold, this almost neon-yellow liquid is the result of the infusions of the skins of locally grown lemons in pure alcohol. Originating on the Amalfi Coast, this sun-kissed, after-dinner liqueur is today one of the most popular drinks in Italy.



Limoncello (Lemon Liqueur)

- 15 fresh, thick-skinned lemons (large are preferred) plus a few lemon leaves
- 1 4-quart mason jar or similar-size jug
- 1/2 gallon 100-proof vodka
- 5 c bottled spring water
- 3 to 5 c sugar

Scrub the lemons and leaves in warm, soapy water. Pat them dry and use a vegetable peeler or zesting tool to remove the yellow zest from each lemon, being careful to separate the white pith from the zest. (Pith will make the limoncello taste bitter.)

Place all the zest in the mason jar, along with a few lemon leaves.

Add the vodka and seal the jar. Allow the jar to rest for 20 days in a cool, dark place, shaking it every 2 days to move around the ingredients.

After 20 days, open the jar.

In a pan, over medium heat, combine the spring water with 3 to 5 cups of sugar. The amount depends on your personal taste: If you like sweet liqueurs, use 5 cups; if you prefer them less sweet, 3 or 4 will be adequate. Stir until the sugar dissolves. Allow the mixture to cool, then pour it into the vodka jar. Allow the jar to rest for another 20 days in a cool, dark place, shaking it every 2 days to mix the

ingredients. It is normal for the limoncello to take on a somewhat cloudy appearance.

After 20 days, slowly pour the mixture into a very large bowl, using a cheesecloth to strain the lemon zest and leaves. Discard the zest and leaves, and transfer the limoncello back into the jar or into several smaller bottles. Seal all the containers tightly.

While the limoncello does not need to be stored in the refrigerator, it is best to chill it before drinking. Since the mixture is about 50-proof, placing it in the freezer will not cause it to solidify.

You can serve it in any kind of small jar. This makes a great gift for a party.

OLIVE OIL GUIDE

Extra-Virgin Olive Oil

Heat causes this oil to lose some of its flavor. Because it's the most expensive, it is best used for dishes that are not cooked or as a last-minute addition to cooked dishes before serving. Brush on meat or fish before serving.

Virgin, or Fine Virgin Olive Oil

Very versatile, nice flavor, and excellent cooking medium. Use for high-heat methods: sautéing, pan frying, baking.

Olive Oil

This oil has no flavor but has a higher smoke point—good for deep frying.

Light Olive Oil

Great for baking because of the subtle flavor. Also, less olive oil is required than butter and margarine for baking. Nutritional health benefits remain.

OLIVE OIL HANDLING, SAFETY, AND STORAGE

Air, heat, light, and age affect the quality and shelf life of olive oil, which deteriorates through oxidation, causing rancidity. If not stored properly, olive oil can take on other flavors. Keep oil away from direct sunlight.

The best container is tinted glass, tightly sealed. Store at an ideal temperature of 57 degrees Fahrenheit and in a dark place. Refrigeration will extend the life without harming it; it will become cloudy, but this does not affect the quality. Refrigeration is not recommended for expensive estate bottles because it could affect flavor.

Color does not connote quality; however, it can indicate a flavor profile. And olive oil does not get better with age. Its shelf life is 15 months if properly stored.

BAKING WITH OLIVE OIL

Most people don't associate olive oil with baking, but it's one of the best oils that can be used for this purpose. It has been used for centuries for bread baking, and in Mediterranean countries it is used for other types of baked goods as well. Donatella uses olive oil in her own Almond Cookies. Using olive oil instead of butter allows some fat to be eliminated—about 25 percent less olive oil is required for most baked items. It also eliminates much of the saturated fat and cholesterol contained in many desserts. Plus, there is the added bonus of natural antioxidants!

CONVERSION CHART

BUTTER	OLIVE OIL
1 teaspoon	3/4 teaspoon
1 tablespoon	2 1/4 teaspoons
2 tablespoons	1 1/2 tablespoons
1/4 cup	3 tablespoons

Cooking With Olive Oil

Homer called it liquid gold; Donatella views it as the indispensable ingredient in cooking. The tradition of making olive oil goes back thousands of years. The Romans spread the cultivation of olive trees throughout the Mediterranean area and invented the screw press. This method has remained unchanged for over 2,000 years.



Olive Oil Poached Halibut

- 6 oz halibut
- olive oil
- salt and pepper
- fresh lemon juice
- for garnish
- sea salt for garnish

Lightly sear the flesh side of the halibut. Salt and pepper the fish.

Fill sauté pan with olive oil (enough to reach the top of the fish, but not to cover it!). Warm the oil to about 125 degrees. The oil should be warm to the touch—enough to place your finger in and not burn it. Salt and pepper the oil. Place the fish in the pan and poach for about 12 minutes.

When finished, the fish should be firm and warm in the center. The fish will only be as hot as the oil—it will not be overcooked as long as you keep the oil at a consistent temperature.

Remove the fish and place on a paper towel to absorb any excess oil.

Place on plate and garnish with fresh lemon juice, a drizzle of olive oil, and a pinch of sea salt.

DONATELLA: A WEEKEND IN THE HAMPTONS

“There’s nothing quite like a weekend away to refresh the spirit! Every summer, I am fortunate enough to get invites from my guests to stay with them at their beautiful homes. Here’s my checklist to help make sure your weekend is a memorable one!” —Donatella Arpaia



NEVER ARRIVE EMPTY-HANDED!

I love to give gardenias to my host—they are strongly scented, they flower in the spring and summer months, and since they are a shrub, the gift will outlast the stay!



MAKE SURE THE CLOTHES FIT THE OCCASION:

That’s why I’ll be sure to pack this really great, light cashmere sweater from YA-YA that doesn’t wrinkle and is perfect for those chilly summer evenings!

PROTECTION FOR THE SUN WORSHIPPERS:

NARS Powder Foundation SPF 12 will keep my skin looking good longer in the Hamptons sunshine.



DON’T SWEAT THE SMALL STUFF:

TUMI makes a wonderful selection of travel bags for accessories, like this hanging kit that is perfect for stashing everything from jewelry to lotions.



THE ART OF PACKING:

Everything goes in my Louis Vuitton overnight bag. Not only is it the perfect carry-on size for planes and really durable, but it forces me to edit and not overpack!

Louis Vuitton Pegase 50 in ‘Pomme D’Amour’



ALWAYS PUT YOUR BEST FOOT FORWARD:

From a walk on the beach to dining out, great footwear is essential. I’ll keep a selection of summer sandals from Fendi on hand.

BE MUSICALLY INCLINED:

Charge your iPod and get your playlists ready for some serious summer listening. mine will be filled with Dave Matthews, Mary J. Blige, and Maroon 5.



AND FINALLY, HAVE A PICNIC!

A great bottle of red wine (white will get too warm) a small wooden cutting board and knife, a selection of salamis and cheeses, a rustic loaf of bread, and a simple corkscrew—like this one from Crate and Barrel.





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david gurman
crème de la mer
catherine malandrino
ermenegildo zegna
agent provocateur
diane von furstenberg
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News and Notes

Back to School

Donatella Arpaia recently attended the Italian Culinary Experience program at The Italian Culinary Academy, the sister school to The French Culinary Institute in New York. *"This is really the first cooking school in America to take Italian culinary methods and codify them into a very serious and authentic course. This has been done countless times with French techniques in the past, but Italian courses were always viewed more like a hobby."*

Donatella decided to take the classes to supplement the training she had received from her family and to master the fundamentals: *"It was really important to me to get my hands dirty again and study the techniques, because they were originally taught to me in a home-cooking style. To be a great chef, you have to practice, and running my restaurants leaves me little time to experiment with food. Just doing the manual things got my hands fluid again—and for me that was the best part!"*



CHEW ON THIS

Inspired by a recipe from her Aunt Donata (Donatella's namesake), these heavenly moist and chewy rustic cookies are 'made with love', just as the label describes. Each cookie is hand-made with only the best ingredients that include almonds, olive oil, cinnamon sugar and cloves.



TRADING SPACES

Kefi is on the move to 505 Columbus Avenue, while its current space at West 79th Street will become a new healthy eating "grill" concept by owners Donatella and Michael.

WHEN THE STARS ALIGN...

Stars, reviews and nominations, 2008 is a good year!

ANTHOS

★ Michelin One Star

★ ★ Two-star review from the *New York Times*

James Beard Foundation nomination: Best New Restaurant in America '08

MIA DONA

★ ★ Two-star review from the *New York Times*

MICHAEL PSILAKIS

Food & Wine Best New Chefs 2008

FLIPPING PAGES AND CHANNELS

Stay tuned as Donatella will be a judge on the next series of *Iron Chef America*. Her own TV show is currently in the works! Also, check the newsstands in July for an 8-page spread featuring Donatella and her family in their annual tradition of making tomato sauce!

AMERICANA

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The Essence of American Culture

The Italian-American

3 oz Americana Vodka
1 oz Fragoli Strawberry

Pour Americana into shaker filled with ice.
Shake! Strain into chilled martini glass.

Float Fragoli on top.
Enjoy!



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Gold Medal Winner
by the Beverage Testing Institute (BTI)

Available at Empire Merchants 800.382.3820 www.americanavodka.com Please Enjoy Responsibly.

Haute Notes

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



10 Cane Rum Spiced Apple Martini

INGREDIENTS:

- 2 1/2 oz. 10 Cane Rum
- 2 oz. apple juice
- splash of Amaretto
- 2 pinches ground cinnamon
- cinnamon/sugar mixture
- garnish: cinnamon stick

DIRECTIONS:

In a mixing glass, add 10 Cane, apple juice, Amaretto, ground cinnamon and ice cubes.

Shake vigorously and strain into a chilled cocktail glass rimmed with superfine sugar and ground cinnamon.

Garnish with cinnamon stick.

YOUAREONTHELIST.COM

YOUAREONTHELIST.com provides insider access to a modern fashionable lifestyle: exciting events in music, film, beauty, fashion, food, literature and more. Recently at NY Fashion Week, YOUAREONTHELIST.com created the Lifestyle Lounge at Style 360 in conjunction with Hachette Publications. Members were invited to sip champagne, mingle with the fashion elite and view the Spring 2008 Collections. Also this fall, "Invitation Only" members will be invited to Henri Bendel's birthday celebration at The Highline Ballroom. Founded by Robin Ross, marketing and style expert for brands like Polo Jeans/Ralph Lauren and W Hotels, YOUAREONTHELIST.com has become the go-to connection for consumers and concierge professionals (including Playboy Passport) to stay in-the-know for New York's best events.

YOUAREONTHELIST.com



SMEG

It's not hard to fall for these sleekly designed, 50s-style 'retro' refrigerators with dreamy curved corners and a palate of colors that add just the right splash to any kitchen (pastel blue or lime green, anyone!) Finally this Italian company (name formed from the initials of their metal enameling factory in Reggio Emilia, Italy) is state-side. We've been waiting on these after spotting them in European magazines over the past few years...

smegusa.com

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(718) 858.1187

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Printed and bound in the U.S.A

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