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HOTELIER AND HOST

SATISFYING SUMMER SALADS

David Burke

magazine



our all-time
summer favorites



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WINE ENTHUSIAST
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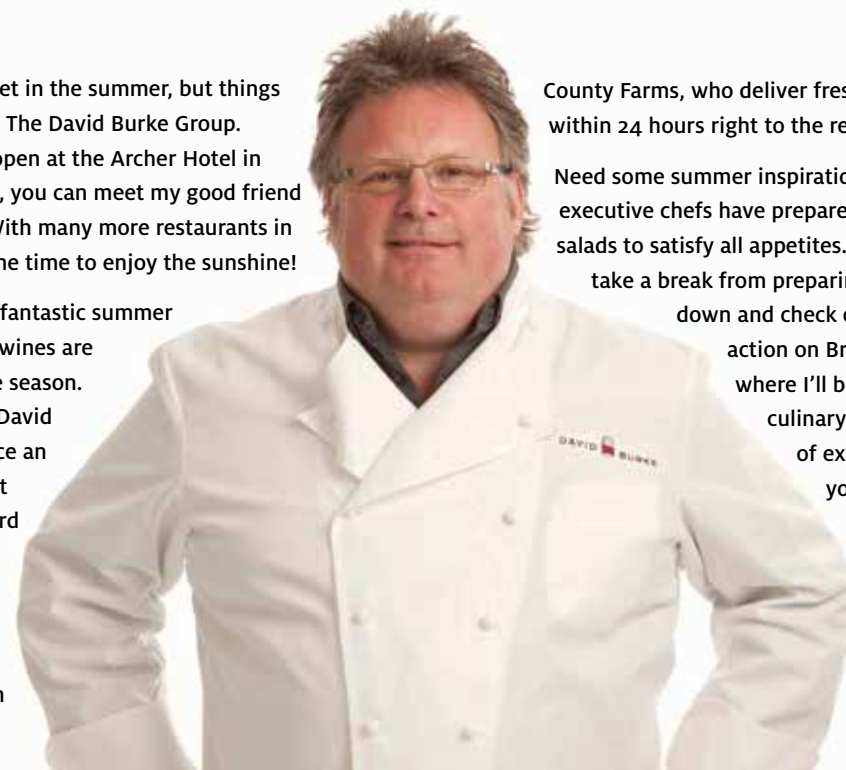
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VINEYARDS

WELCOME

New York City might get quiet in the summer, but things are always humming over at The David Burke Group. David Burke fabrick is now open at the Archer Hotel in the Garment District. In fact, you can meet my good friend “Archer” in this magazine. With many more restaurants in the works, it’s hard to find the time to enjoy the sunshine!

Our menus are chock-full of fantastic summer produce highlights, and the wines are lighter and brighter with the season. Head over to the Garden at David Burke Kitchen and experience an oasis in the city, or check out what we grew in our backyard at Fromagerie that’s fresh on your plate. And what we can’t mine close to home, we get from local farmers and co-ops—such as Sullivan



County Farms, who deliver fresh ingredients often within 24 hours right to the restaurants.

Need some summer inspiration in the kitchen? Our executive chefs have prepared an array of summer salads to satisfy all appetites. And when you take a break from preparing food, sit down and check out the dueling action on Bravo’s *Top Chef Duels*, where I’ll be competing in the culinary ring in three rounds of extreme challenges. As you know, anything can happen on television, and it probably will! It’s going to be an action-packed summer after all!



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Cool and refreshing flavors that capture the season in a glass.



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The Secret Garden

If there's one thing New Yorkers are united in during the dog days of summer, it is the perpetual search for the perfect summer retreat in the heart of the city—an oasis of lighter plates and great drinks that keep them well fed and fueled between trips to the Hamptons! The Garden at David Burke Kitchen has become that coveted spot as it enters its fourth season in the sun.



Strawberry-Rhubarb Cream Pie

ALMOND CRUST

1/4 cup blanched almonds, toasted
1 cup all-purpose flour
1 stick unsalted butter
1/2 cup sugar
1 egg yolk
1/2 tsp salt

METHOD

Grind the almonds along with one tablespoon of flour in a food processor until fine.

In a stand mixer, beat the butter and sugar until light and fluffy. Add the egg yolk, scraping down the sides.

Stir together the salt, ground almonds, and remaining flour. Pour the dry mix into the bowl, and mix until a smooth dough comes together. Wrap in plastic and refrigerate for an hour.

Roll the dough into a circle and line a 10-inch removable-bottom tart ring with the dough, or use a pie pan. Chill the lined shell for 30 minutes.

Cut a piece of parchment paper to fit the inside of the lined tart shell and fill with beans or pie weights.

Bake at 375°F for 15 minutes. Remove the beans and parchment and bake for another 15 minutes until golden brown. Let cool fully.

RHUBARB JAM

4 pounds rhubarb, cut into 1/2-inch pieces
1/4 cup lime juice
4 cups sugar
2 tbs pectin

METHOD

Place rhubarb, lime juice, and 3 1/2 cups of the sugar in a large pot. Cook until it reaches a heavy boil, stirring frequently.

Whisk the remaining sugar with the pectin and add this to the boiling jam. Cook on medium-high heat until the jam has thickened, about 15 to 20 minutes. Set aside to cool.

PASTRY CREAM

2 cups whole milk
2 vanilla beans, scraped
1/2 cup sugar, separated in half
4 egg yolks
1/4 cup cornstarch
2 tbs unsalted butter
Pinch salt

METHOD

Warm the milk, vanilla seeds, and 1/4 cup of the sugar.

In a separate bowl, whisk together the egg yolks, 1/4 cup sugar, and cornstarch.

Once the milk is at a heavy simmer, temper the yolk mix with a little hot milk. Whisk the warm yolk mix into the pot and cook on medium heat for about 2 minutes. Whisk constantly until mixture thickens and begins to bubble.

Transfer the mixture into the bowl of an electric mixer fitted with the paddle attachment. Beat on medium for a minute then add the butter. Beat 5 more minutes until smooth and slightly cooled.

ASSEMBLY

Wash, dry, and hull 4 pints of strawberries. Slice 2 pints of the strawberries in half from stem to tip. Slice the remaining 2 pints into rounds by laying the strawberries on their sides and slicing them.

Pour the slightly warm pastry cream into the shell and arrange the halved strawberries standing up in concentric rings. Place in the freezer for 30 minutes, until the pastry cream is cool and firm.

Pipe the warm jam on top of the pastry cream and around the strawberries.

Place the strawberry disks standing up into the jam. Refrigerate for an hour or until the jam is firm.

“The best part about the Garden at David Burke Kitchen is that it’s tucked away. You can’t see it from the sidewalk; it’s very much like a secret place,” explains General Manager E. Thomas Braden. “Most of our guests have either been here before or heard about it through press we’ve received, but it’s still one of those magical places you can go to that isn’t overrun with tourists or people from outside the city. It’s very much a local’s spot.”

Some of those locals happen to have some famous friends, like Sting and Alicia Keys, who come to sit, observe, and enjoy. And given the different experiences you can have outside, what’s not to enjoy? “It’s a very diverse space,” adds Braden, who points out all the different levels. There’s the garden area on the ground level with its own bar, a chef’s table that overlooks it, a “faux” landing or bird’s-nest area over the front of the hotel, and the Treehouse bar below it, where you can also order from the menu. “This diversity allows for multiple events to happen at the same time, along with à la carte dining.”

Executive Chef Chris Shea’s menu is completely different from that of Kitchen downstairs, guests can expect lighter fare offerings with the option of ordering from the downstairs menu as well. “With an outdoor space, the dining experience incorporates being outside, and that usually goes hand in hand with simpler dishes, flatbreads, fish, and more snacks and shares at the table,” Braden adds. Chef Shea prepared a menu with just that in mind: “Items are a little more health driven, easier to eat in the heat,

and travel well from the kitchen to the table.” As the temperature rises, expect shrimp and crab gazpacho and crudos and lots of lobster. “We have lobster rolls as well as a wonderful entrée: poached lobster salad with beet Carpaccio, orange vinaigrette, and asparagus,” explains Shea. Fish is prepared simply too: “We have a salt-baked striped bass with olive oil and a lemon and fennel sauce. Light and bright for the summer.”

Chef Shea will take it outside each Sunday for a pig roast next to the chef’s table. “We roast whole suckling pigs that we get in-house on Thursday, when we bone them out and set them up on a cure until Saturday morning,” says Shea. The pigs are then rinsed and tempered before they are dropped into a La Caja China wooden box. Coals are placed on top, and the pig cooks for about six hours. The faces will be roasted and served confit too.

With herbs grown in the planters that dot the garden area, the space is as functional as it is fantastic. A secret—although perhaps not for much longer!

When Executive Pastry Chef Zac Young reels off his secret ingredients for summer desserts—tarragon, basil, and lemon thyme—you can sense his excitement. Summer is his season, when the greenmarkets teem with fruit that he selects, packs up, and hauls back to his kitchen three times a week. “What’s exciting is to go there not knowing what to expect, and then drag back these treasures and figure out what to do with them all.”

Sorbets and ice cream are made in-house, and Young incorporates various fruits and herbs. He also hand-makes the jams. “Ugly fruit makes good jam,” he says, explaining how “damaged goods” at greenmarkets are perfect for this. “A purveyor might hand me a case of peaches that are a little banged up.” That’s when he can go to town, preserving and canning and having it all year-round.

With a penchant for blueberries—“I’m from Maine. Wild blueberries were my stock growing up”—Young even found a vendor who grows them on her property and brings them down to him as a special treat. He prefers his dishes simple to highlight the incredible bounty of the season. “As the summer progresses and we get all the stone fruits, like cherries and peaches, they are superb in an unadulterated pie—maybe lightly cooked, or berries fresh with a dollop of cream.” He points to savory choices like tarragon and basil as perfect complements to strawberries or peaches. “Chiffonade some basil or tarragon and fold that into a fruit salad. Right there, you’ve taken something ordinary and made it really exciting.”

Sullivan County Backyard Farms

With Sullivan County farmland a mere 85 miles north of Manhattan, *local* is an apt descriptor. But it goes a step further in our case, where the conduit has a solid connection to Chef Burke as well.

Rick Laakkonen is thrilled to be part of David Burke’s world again. Their paths first crossed in 1986, when Rick, fresh out of the Culinary Institute of America, took a job cooking at the River Cafe, where David Burke was sous-chef. Rick stayed on and became his sous-chef when Burke eventually took over the kitchen. From there, their worlds diverged. Laakkonen went on to garner three-star *New York Times* reviews and Michelin stars at restaurants throughout his 25 years in the business, and he eventually branched out and started working with various brands in the beef industry, as well as Sullivan County Farms, which is owned by longtime fish vendor and acquaintance Rob Doherty.

“Our vendors are much like our knowledge, our knife kits, and our help in the kitchen,” explains Laakkonen. “They are an integral part of our world as chefs, and so Rob and I formed a strong relationship that continues today.” With tremendous market contacts through his beef and protein connections, Laakkonen knew he could make a difference helping the farmers in Sullivan County who “are great at making terrific products but not so good at accessing a market for them.”

“Given that the David Burke Group is driven by product, it was a very natural fit for me to pitch them on our local quality products,” explains Laakkonen. “And after all these years, I’m tickled to be rubbing shoulders with David Burke again!” Sullivan County Farms currently supplies David Burke Kitchen with eggs, maple syrup, and milk, with plans to expand those offerings to include fresh produce, small chickens, and artisan cheeses and butter produced in Laakkonen’s own Sullivan County Dairies.

BREY’S EGG FARM

Danny Brey is a fourth-generation egg producer and one of only two major commercial egg producers south of Albany. In turn, he supports other local farmers by having them grow corn specifically for his chickens that he takes and mills on his property. This clean feeding translates into happy chickens, and the quality of the eggs speaks for itself. “Most eggs take two to three days to be scanned and washed before they are sent to a distributor. When you get them through us, it’s 24 hours to your doorstep. You won’t get a fresher egg in all of Manhattan!”

CATSKILL MOUNTAIN SUGARHOUSE

John Garigliano supplies Sullivan County Farms with pure, unblended, organic maple syrup. “Think of his syrup like you do wine production. Most companies blend in from different years to smooth out the bad batches and use up the leftovers. Not John. His maple syrup is a truly unique artisanal product!” With close to 100,000 trees tapped on more than 800 acres of land, this family business is the largest producer in New York State.



RIVER VIEW FARMS

At one point in time, Sullivan County used to supply New York City with 97 percent of its milk. Sadly, that figure’s now just 3 percent. “Milk in Sullivan County is head and shoulders above the rest, a combination of climate, soil, and grass that makes it particularly rich.” Chuck Theibold’s Jersey cows supply milk that is immediately noticeable for its 4.16 percent butterfat richness.



FEATURED

Laurent-Perrier Brut Cuvée Rosé Champagne, France

This wine’s impressive curvy bottle is an obvious invitation to self-indulgence. And for the summer, we are featuring their special birdcage packaging that fits perfectly in both the Treehouse and Garden. The color is an elegant raspberry tone with shades of salmon, already refreshing with its fruity bouquets on the nose and subtle on the palate with a strong presence of berry fruits and a soft aftertaste. It’s absolutely the wine to be enjoyed in the Garden.

Bellefleur de Haute-Serre Sparkling Malbec

Surprising and atypical, Château Haute-Serre adventures in a bubbly malbec. An amazing floral bouquet on the nose, with fine sparks that gives a silky texture and deep flavors. This wine is a special feature in David Burke Garden and will be available for only a limited time.

Seasonal Wines IN THE GARDEN

Reflecting on how the vibe is different in the Garden, Beverage Manager and Sommelier James Jusseaume looks to wines that are not only refreshing but fun too. “Wine is art, it is to be enjoyed and supposed to be fun, especially in the summertime,” he says.

This summer, David Burke Kitchen and David Burke Garden feature an enjoyable and whimsical beverage program that keeps the conversation and the wine flowing. Along with a well-thought-out and well-crafted selection of frozen drinks and cocktails, Jusseaume put together a wine-by-the-glass menu that pulls from the familiar and then some.

ROSÉ

Domaine Sautereau Côtes de Reigny Sancerre, France 2013

Who doesn’t love Sancerre? Sancerre is a popular white wine, but not a lot of people are familiar with its red and rosé versions, both made from pinot noir grapes. This Sancerre rosé offers an original refreshing touch to our summer; it’s a ripe and fruity wine that comes with hints of citrus. Beautiful floral aromas.

Lucy, Rosé of Pinot Noir Santa Lucia Highlands California 2013

This lovely wine, an intense fuchsia color, carries aromas of cherries and strawberries. On the palate, it shows a beautiful acidity with soft tannins, which makes it easy drinking. Committed to breast cancer awareness, the winery donates \$1 per bottle sold to breast cancer research.

WHITES

Müller-Thurgau Cave des Onze Communes Valle d’Aosta, Italy 2013

A beautiful Italian hidden jewel that shows a pale straw yellow color. Outstanding tropical fruit notes of bananas and pineapple; it hits the palate with a sweet bite balanced with some fruit and acids and with a lasting finish.

Chardonnay Rodney Strong Chalk Hill Estate Sonoma County California 2012

An interesting Californian chardonnay that stands out among many. Pale greenish yellow in color with slight hints of vanilla and some stone fruit on the nose. On the palate, it offers a crispy and creamy texture with hints of oak and a nice balance between fruit and mineral.

REDS

Shiraz, The Lucky Country McLaren Vale, Australia 2012

Called “dangerous” by one of our guests who enjoyed it, this wine has a smooth presence with a high alcohol content. Intense ruby red with aromas of earth and spice. It attacks the palate with silky tannins, dark berry flavors with a white peppery finish, but is overall easy to drink. Definitely a great summer wine for red-wine drinkers.

Pinot Noir, Fogdog Sonoma Coast California 2011

This wine takes us next to the beach since the vineyard site enjoys the cool coastal climate. Appealing color that can be called purplish red. Aromas of wild mushrooms, black cherries, and some tangerine. Nice tannins on the palate with a rich velvety texture, peppery spice, and a fruity-earthly finish.



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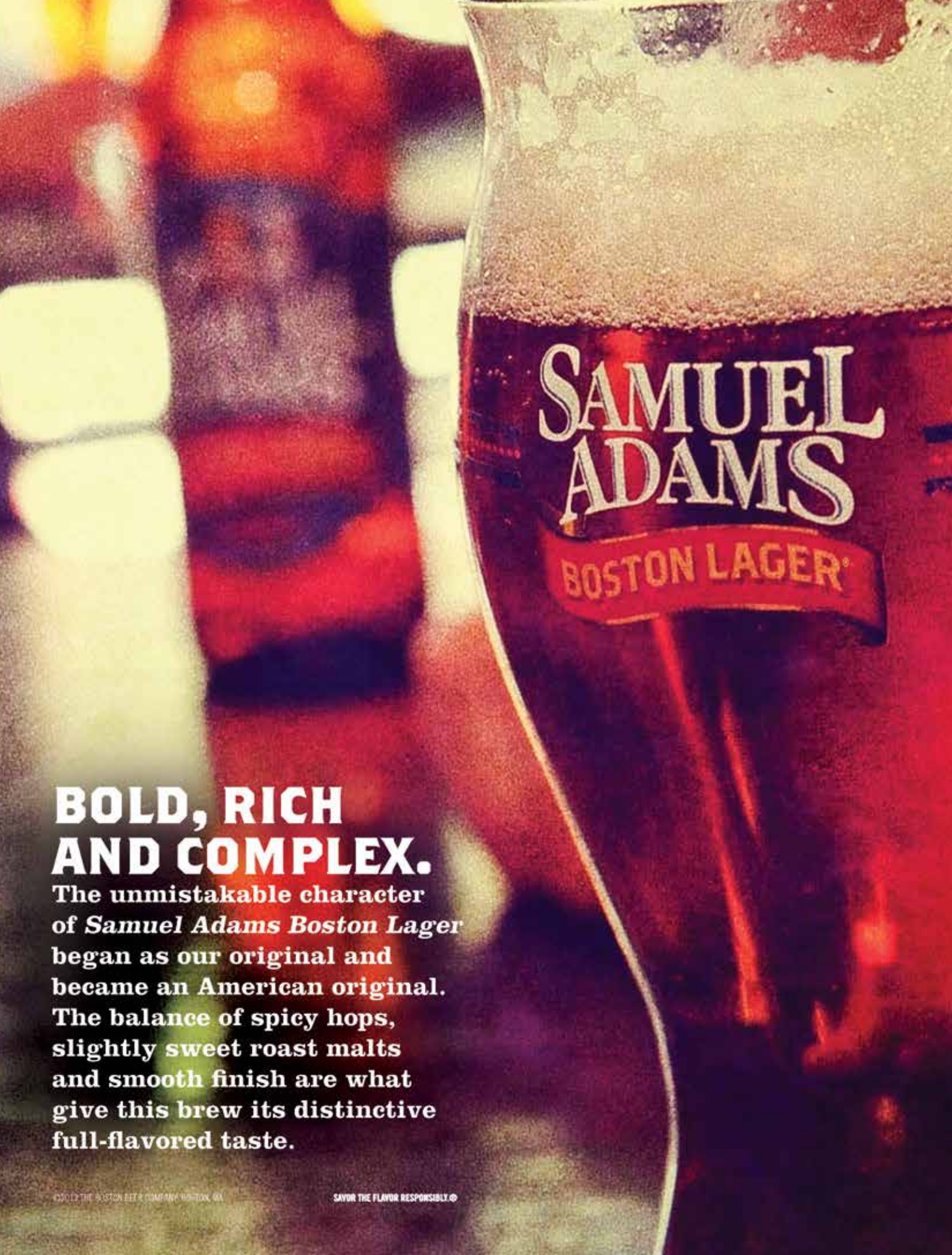
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“The best part about summer entertaining has got to be the food. From grilling outdoors to tossing a salad, it’s easy! You spend minimal time in the kitchen and still end up with a meal that is a perfect complement to the weather. For salads, don’t get hung up on making them too complicated. There’s the base, the accents, and a great dressing. I like to keep my salads simple, and by simple I mean with very few ingredients. The more straightforward they are, the more often they’ll shine. Here’s a selection from each of our restaurants.”

—Chef David Burke

SALADS *Beyond Lettuce*

Grilled Peaches & Heirloom Tomato

homemade crispy prosciutto • purslane • shaved heart of palm • blood-orange vinaigrette

Serves 4

Salad

12 wedges fresh Redhaven peaches (preferred)
12 wedges heirloom tomato
8 oz purslane
4 oz fresh heart of palm
4 oz prosciutto
Salt and pepper to taste
Extra-virgin olive oil

Method

Wash peaches and tomatoes, and cut into wedges.

Wash purslane and cut off the ends.

Wash heart of palm then shave thin.

Thinly slice the prosciutto and bake at 250°F until crispy.

In a bowl, toss peach wedges with salt, pepper, and olive oil and place on hot grill preheated to 350°F for approximately 30 seconds on each side, or until grill marks are present.

Blood-Orange Vinaigrette

1/2 cup extra-virgin olive oil
1/4 cup blood-orange juice
3 tsp Champagne vinegar
2 tsp honey
1 tsp mustard
Salt and pepper to taste

Method

Combine all ingredients in a blender or container of an immersion blender. Blend until smooth consistency.

Assembly

In a mixing bowl, add peaches and tomatoes and toss with blood-orange vinaigrette. Then add purslane and do a quick toss. Place peach and tomato mixture on plate, and top with purslane. Finish with shaved heart of palm.

Cooking Tip on Peaches

Use peaches that are firm but give just a little if you gently squeeze them with your whole hand.

Lightly brush the cut side with a neutral-tasting oil, like canola or grapeseed.

Cook cut-side down over a medium fire until grill marks show. Peaches should be tender then, not falling apart!



Tuna Sashimi

wakame • yuzu tapioca • crispy ginger

Serves 4

8 oz sushi-grade tuna
1/4 cup ginger, finely sliced
Olive oil
1 cup tapioca pearls
2 cups water
4 tbs sugar
1 tsp turmeric powder
1/2 cup yuzu
1 cup seasoned wakame salad
4 oz white soy
1 tbs sea salt
Cilantro leaves to garnish

Method

Slice the tuna very thinly into 4 pieces that should be about 2 ounces each. Fry the ginger on the stove in a small amount of oil until crispy. Drain the oil and reserve the ginger.

Soak the tapioca in warm water for 20 minutes. Drain the water then simmer on the stove with water, sugar, and the turmeric for 20 minutes, stirring occasionally. Once the tapioca is cool, add the yuzu.

Assembly

Arrange the wakame salad on a plate and place the tuna slices on top. Sprinkle the tuna with the white soy and sea salt. Place small amounts of the yuzu tapioca on the tuna and finish with the fried ginger and cilantro.



Wakame Salad

Wakame is a sea vegetable that has been a part of Eastern cuisine for centuries. Thin and stringy, it's deep green and has a subtly sweet flavor and slippery texture. The leaves should be cut into small pieces as they expand during cooking. Mainly used in seaweed salad or miso soup, wakame is found dried or salted and is rich in omega-3 fatty acids and calcium. It's added to cucumber in salads and typically dressed with soy sauce and rice vinegar.

Burrata Salad

watermelon • asparagus • beets • quinoa

Serves 4



- 12 asparagus
- 3 bunches basil
- 1 pint canola oil
- 8 baby beets in different colors
- 2 cups water
- 1 cup quinoa
- 4 pc watermelon, cut into 2x4-inch rectangles and 1-inch high
- 8 slices prosciutto
- 2 pc fresh burrata
- 1 tsp Espelette pepper flakes
- 12 cherry tomatoes, cut in half
- Lemon juice
- Salt
- Olive oil

Method

Trim and peel the asparagus. Blanch until al dente, then chill in ice water and reserve.

Pick all the basil leaves off the stems and blanch the basil leaves very quickly then shock in ice water. Remove

from the ice bath and remove as much water as possible by squeezing in a towel. Finely chop the basil and blend in the blender on high with the canola oil for 2 to 3 minutes, then strain through cheesecloth.

Wrap the beets in foil with a pinch of salt and a sprinkle of olive oil, and roast at 350°F for 40 minutes. Once beets are cool, remove skins and quarter them.

Bring the water to a boil, add the quinoa, and cook for 15 minutes or until tender. Spread the quinoa on a tray and cool. Once cool, take 2 cups of the quinoa and season with the basil oil, (about 4 tablespoons), the lemon juice, and salt to taste.

Assembly

Place the piece of watermelon in the middle of the plate then add about half a cup of the seasoned quinoa on top. Stack the blanched asparagus, prosciutto, and half a piece of burrata on top of that. Sprinkle the Espelette pepper on the burrata, then place the beets and cherry tomatoes around it. Garnish with a few small basil leaves and a drizzle of basil oil, then enjoy!

Burrata

“Buttered” in Italian, burrata is rich, fresh cheese at its best. Although formed into a ball like mozzarella, that is where the comparisons end. Cut inside and a soft, stringy curd and fresh cream oozes out. This is the *ritagli*, or the remains of mozzarella making, filled inside a hollow mozzarella pouch and tied off at the top. Usually served fresh, at room temperature.

Lobster Salad

asparagus • beets • basil • orange

Serves 4



- 4 lobsters, about 1 lb each
- 12 asparagus
- 3 bunches basil
- 1 pint canola oil
- 4 oranges
- 4 beets
- Olive oil
- Salt
- 2 cups water
- 1 cup quinoa
- 2 endives

Method

Bring a big pot of water to a boil. Place the lobsters into the boiling water and cook for 8 minutes then shock them in ice water. Once cool, shell the lobsters and reserve the meat.

Bring a small pot of water to a boil. Peel and blanch the asparagus until al dente and shock in ice water.

Pick the leaves off the basil, blanch quickly, and then shock in ice water. Remove as much water as possible from the basil leaves using a

towel. Chop finely and blend on high with the canola oil. Strain through cheesecloth and reserve.

Segment the oranges, squeeze, and reserve the remaining juice.

Season the beets with olive oil and salt, then wrap in foil and roast in an oven at 350°F for 1 hour or until tender. Once cool, remove the skins and slice very thin.

Bring water to a boil, add the quinoa, and simmer for 15 minutes or until tender. Cool the quinoa on a tray. Season the quinoa with the orange juice, basil oil, and salt to taste.

Assembly

Arrange the beets on a plate in a circle. Place about half a cup of quinoa in the middle of the plate. Arrange the endive leaves and asparagus around the quinoa. Place the meat of one lobster on top of the quinoa. Garnish with basil oil and serve.



Handling Beets

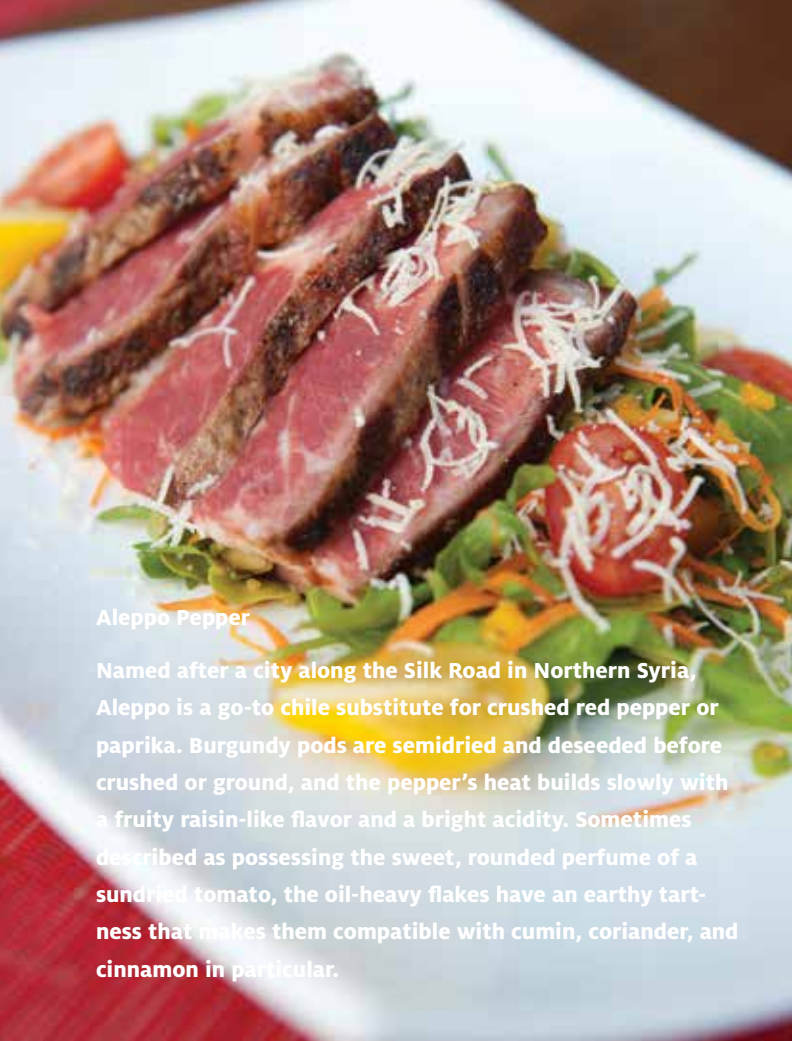
Boiling, baking, or steaming beets without peeling first helps retain their nutrients and color. For the best flavor, bake them in foil to avoid staining!

To remove beet juice from your skin, rub with wet salt and lemon juice before washing with soap and water.

Adding a tablespoon of vinegar to beet cooking water reduces the odor and helps them retain their bright color.

Beets are high in sodium, so you don’t need to add salt to cooking water.

Add beets to a dish right before serving to avoid the color bleeding into the rest of the ingredients. Grated raw beets are great in a salad!



Aleppo Pepper

Named after a city along the Silk Road in Northern Syria, Aleppo is a go-to chile substitute for crushed red pepper or paprika. Burgundy pods are semidried and deseeded before crushed or ground, and the pepper’s heat builds slowly with a fruity raisin-like flavor and a bright acidity. Sometimes described as possessing the sweet, rounded perfume of a sundried tomato, the oil-heavy flakes have an earthy tartness that makes them compatible with cumin, coriander, and cinnamon in particular.



Primehouse

40-DAY DRY-AGED RIB EYE SALAD

with orzo pasta salad, carrots, cherry tomatoes, mint, and green peas

Serves 4

One 40-day dry-aged rib eye steak (20-oz, bone-in)

Salt and pepper to taste

1/2 pound orzo pasta, blanched and shocked

2 carrots, fine julienne or fine halfmoon slices

1 cup cherry tomatoes, cut in half

1 green knob onion, sliced thin, cut white part into 1/2 or 1/4

1 yellow bell pepper, small diced

1 lemon, zested and juiced

1/2 oz sherry vinegar

3 oz extra-virgin olive oil

1 tsp Aleppo pepper

2–3 tbs mint, chopped

1/2 cup green peas or beans, blanched and shocked

2 cups arugula

Garnish

1 tsp Aleppo pepper

2 oz Parmesan cheese

3 tsp extra-virgin olive oil

Method

Dry steak, season with salt and pepper, and grill to desired temperature. Allow to rest.

Combine the rest of the ingredients except the arugula. Mix together, adjust seasoning, and then fold in arugula.

Assembly

Place a handful of the salad on a plate, slice the bone off the steak, and then slice the steak into thin strips. Place 3 to 4 pieces of the steak on top of the salad. Sprinkle steak and plate with more Aleppo pepper and microplaned or shaved Parmesan cheese. Drizzle with extra-virgin olive oil.

Fromagerie

GRILLED WATERMELON “STEAK” AU POIVRE

Serves 10

1 red seedless watermelon

2 cups white balsamic vinegar

2 cups olive oil

Au Poivre Seasoning

1/4 cup sugar

3 tsp salt

2 tbs pink peppercorns, crushed

2 tbs ground black peppercorns

2 tbs ground grains of paradise (optional)

Method

Cut the watermelon lengthwise, about 2 inches. It should be nice and thick. Cut the watermelon planks into 3x4-inch rectangles. Place in a deep container and marinate with the vinegar and oil for about 1 hour.

Mix sugar, salt, and all of the peppers. Remove the watermelon from its marinade and generously season with mixture. Place the watermelon steak on a grill set to high. Let the sugar caramelize and become bright red. After 5 minutes, flip the steak over for another 5 minutes.

Fishtail

GRILLED BABY CORN AND FRIED CHICKEN SALAD

with heirloom tomato, haricot vert, radish, goat cheese, and almond vinaigrette

Individual Serving

1 boneless chicken thigh

1/2 cup buttermilk

3 splashes Tabasco

Lemon zest and juice of 1 lemon

1 sprig fresh thyme

1 sprig fresh rosemary

Salt and pepper

3 wedges heirloom tomato

Extra-virgin olive oil

5 haricot vert

3 sweet-butter-grilled baby corn

1 cup all-purpose flour

1 radish, sliced

1 head of Bibb lettuce

1 1/2 oz goat cheese, soft

3 oz almond vinaigrette

Almond Vinaigrette

7 tbs white wine vinegar

1 tsp mustard

1/2 garlic clove

10 roasted almonds

1 cup grapeseed oil

Salt

Method

To make the vinaigrette, blend the first 4 ingredients until smooth then turn blender down to medium speed and slowly pour in grapeseed oil. Season with salt to taste.

Sweet Butter Emulsion

1/2 cup chicken stock

1 tsp white wine mustard

1 tsp sugar

1/2 cup butter

Method

Boil first 3 ingredients and whisk over low heat. Add the butter.

Cut boneless chicken thigh into 1-inch pieces then marinate for 1 hour in the fridge with the buttermilk, Tabasco, lemon zest and juice, thyme, rosemary, and salt and pepper.

Marinate tomato wedges with good extra-virgin olive oil, salt, and pepper.

Blanch haricot vert in boiling water for 2 minutes and shock in ice water. Set aside.

Poach baby corn in sweet-butter emulsion until tender then grill.

Dredge the marinated chicken in the all-purpose flour and fry in skillet with just enough oil to cover until golden brown and cooked. Let drain on paper towel. Season with a pinch of salt.

Assembly

Assemble all of your salad ingredients. Place chicken on top and corn on the side, and finish with the almond vinaigrette. You may not need to use all of the dressing.

Bloomingdale’s

ROASTED FIG SALAD

with cherry tomatoes, white endive, ricotta, and balsamic glaze

Serves 4

8 fresh black mission figs

2 oz maple syrup

Salt and pepper

1 loaf bread, for croutons

2 oz ricotta cheese

2 oz fresh arugula

2 oz olive oil

1 oz red wine vinegar

4 white endives

8 cherry tomatoes

1 oz balsamic glaze

Balsamic Glaze

1 cup balsamic vinegar

2 tbs sugar

Method

To make the glaze, combine balsamic vinegar and sugar and reduce over medium heat for about 15 minutes. Check for a syrupy texture.

In a mixing bowl, mix the figs, maple syrup, and salt and pepper to taste. Place in the oven and cook for about 10 minutes at 350°F. Remove and put aside.

For croutons, slice the bread. Add oil, salt, and pepper, and bake for 10 minutes. Put aside until needed.

For ricotta cheese, add fresh ground black pepper and salt.

Assembly

Using a small bowl, combine arugula, olive oil, red vinegar, salt, and pepper. Arrange the endives around with the roasted figs, ricotta cheese on the croutons, and salt and pepper on top.

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From left: Uncle Edward, Grandpa Ben, Great-Grandpa Max
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Going A Little Hog Wild

Pastry-rolled cocktail franks are undergoing a newfound wave of popularity and Samuel Adams has teamed up with Chef David Burke to create some unique recipes. "There's nothing better than a tray of pigs-in-a-blanket at a party, except if you're pairing them with a summer ale," explains Chef David Burke, who takes the popular appetizer to new levels of whimsy with his variation on the classic.

"The flavorful combination of grains of paradise and lemon zest add layers of bright and spicy flavors in this savory dish," explains Jennifer Glanville, Samuel Adams Boston brewery manager. The distinct flavors of miso—salty, sweet, savory, and earthy—are brought forward by the peppery character from the grains of paradise, while the bright lemon flavor balances the acidic, sweet flavor of the mirin and the honey.

In addition to the Samuel Adams Summer Ale used as an ingredient in the dipping sauce, this dish can be paired with Samuel Adams Belgian Session. With crisp notes of fruit, toffee, and caramel, Samuel Adams Belgian Session is a great complement to the subtle sweetness of the Summer Ale-Honey Mustard Miso, as well as the heat of the *togarashi* spice.

Wild and Crazy Pigs-in-a-Blanket with Samuel Adams Summer Ale-Honey Mustard Miso

Yields about 32 pigs

1 sheet puff pastry
Dijon mustard to brush on pastry
+ 3 tbs
1 lb. Kobe beef cocktail franks (if
unavailable, any high-quality
cocktail frank will do)
Eggs, for egg wash
1/2 cup miso paste
1/4 cup mirin
1/4 cup Samuel Adams Summer
Ale (approximately 1/6 of a
bottle)
3 tbs honey
2 tsp soy sauce
Salt and pepper to taste
*Togarashi for sprinkling

Method

Brush the sheet of puff pastry with Dijon mustard, then cut into 1 1/2-inch strips, wide enough to roll a cocktail frank and leave a 1/2-inch overlap. Begin rolling the first pig-in-a-blanket, leaving enough puff pastry to fold over and seal the cocktail frank. Brush the ends of the puff pastry strip with egg wash to seal over the cocktail frank. Continue rolling the cocktail franks in the puff pastry, cutting and sealing as you go.

Place the rolled pigs-in-a-blanket, seam-side down, on a parchment-lined sheet tray, and brush with egg wash.

*For the spicy "wild and crazy" kick, sprinkle *togarashi* over the egg-washed pastry.

Bake at 375°F for 15 minutes, or until golden brown.

Samuel Adams Summer Ale-Honey Mustard Miso

In a bowl, whisk together the miso paste, mirin, Samuel Adams Summer Ale, honey, 3 tablespoons Dijon mustard, soy sauce, salt, and pepper. Place in a serving bowl and serve room temperature to warm as a dipping sauce for the pigs-in-a-blanket.



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Ode to TOMATOES

Immortalized by the words of Chilean poet and Nobel Laureate Pablo Neruda, today tomatoes have solidified themselves as one of the shining stars of summer. Homegrown in the gardens of Fromagerie this season, here is a guide to some of the biggest names in the Heirloom game!



Big Rainbow
Stunning in shades from gold to scarlet, this large-fruited tomato stands out in color but retains a true old-fashioned tomato taste: mild, sweet, a rich balance of acids and sugars. Can get up to two pounds and rarely cracks!



Black Russian
These Russian heirloom medium-sized gems are dark mahogany brown in color. A rich, complex flavor obtained from a delicious blend of acid and sugar. Grows well indoors and out.



Brandywine
An heirloom tomato standard in a luscious red-pink shade, these large beefsteak-shaped fruit can develop an incredible fine and sweet flavor. Distinctive for their large potato-leaved foliage, they ripen late but are worth the wait.



Green Zebra
This attractive and high-yielding fruit will catch your eye with its chartreuse coloring and deep lime-green stripes, and will capture your palate with its rich and sweet taste, with a sharp bite of bright green flesh.



Persimmon
These medium to large, golden-orange beauties are low in acid and juicy and flavorful. They boast a unique creamy flavor and few seeds. Meaty tomatoes perfect for slicing in salads or on sandwiches.



Speckled Roman
As beautiful as it is tasty, these gorgeous five-inch-long red fruits are marked with jagged orange and yellow stripes. Meaty flesh with few seeds, they are ideal for canning and sauces.



Chef Phil Deffina at Fromagerie will be growing many heirloom tomato varieties in his restaurant's garden this summer.

Seasonal Bounty AT THEIR BACK DOOR



It was a long winter in Rumson, New Jersey. Chef Phil Deffina has been carefully tending his seedlings indoors, waiting for the right moment to transport them to the outside beds he built last spring. Blue tape marks up the trays that he hopes to soon see spilling over with tomatoes in their smart summer red and yellow uniforms, and herbs of all varieties. Already the pea sprouts are 3 inches tall and growing beautifully.

Spring has finally sprung, and the kitchen is restless with anticipation. Slowly the produce will start to trickle in, and then the dam will burst with the goodness of the earth on their counters. For Chef Deffina, it's been a long time coming. "The spring and summer ingredients allow us to do more, to be inventive and interesting." He recalls the produce he was able to grow last year and is proud to say there were months at a time that he didn't have to buy herbs for the restaurant. "Rosemary, thyme, mint—so much mint—cilantro, and so many varieties of basil," he reels them off. "Lemon and lime basil—I had never heard of lime basil before, but it's awesome. Add it to fresh crudo or a nice chilled fish, and it's great in drinks as well." He also cultivated a decent crop of edible wildflowers, from borage to marigolds, a welcome splash of primary color on any plate.

This year, there will be a tangle of heirloom tomatoes in his garden beds—Green Zebra to Brandywines in addition to purple

and Thumbelina carrots that you might find pickled and served with the bread basket at some point. "It's a nice touch," Deffina points out, "to have a starter without the carbs and gluten—it gets noticed."

And while it's fresh, they will use it: fava beans, ramps, you name it. Open up the back door to the kitchen and let it all in—along with the occasional cooler of fish, compliments of David Burke Group restaurant partner Jeffrey Citron, an avid fisherman. "Somedays we get a knock on the back door and it's two coolers full of a couple of 300-pound fish Mr. Citron caught 12 hours ago," Deffina says, clearly delighted at his luck. Fish is a big part of his summer menu as it is. This bonus makes for exciting specials. Fish sausages, perhaps? Don't be too surprised! Fromagerie has quite the production going on when it comes to charcuterie. "We went from venison and boar in the winter to chicken sausages, using the necks as casings," he explains. Next up, lamb and fish sausages. "Sausages is a great utilization tool in a kitchen, and I appreciate the artisan process that is a lost art in this day and age."

It's going to be an exciting next few months at Fromagerie, and Chef Deffina plans on enjoying every moment of it. In the kitchen or in the garden, with only a back door between them.

Ode To Tomatoes by Pablo Neruda

The street filled with tomatoes , midday, summer, light is halved like a tomato , its juice runs through the streets. In December, unabated, the tomato invades the kitchen,	it enters at lunchtime, takes its ease on countertops, among glasses, butter dishes, blue saltcellars. It sheds its own light, benign majesty. Unfortunately, we must murder it: the knife sinks into living flesh, red viscera	a cool sun, profound, inexhaustible, populates the salads of Chile, happily, it is wed to the clear onion, and to celebrate the union we pour oil, essential child of the olive, onto its halved hemispheres, pepper adds	its fragrance, salt, its magnetism; it is the wedding of the day, parsley hoists its flag, potatoes bubble vigorously, the aroma of the roast knocks at the door, it's time! come on! and, on the table, at the midpoint	of summer, the tomato , star of earth, recurrent and fertile star, displays its convolutions, its canals, its remarkable amplitude and abundance, no pit, no husk, no leaves or thorns, the tomato offers its gift of fiery color and cool completeness.
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Pablo Neruda

Archer

RIGHT ON THE MARK

Set on the ground floor of the vibrant new boutique Archer New York, the inviting yet industrial David Burke fabrick restaurant opened in May. Derived from the Latin word *faber*, meaning “artisan,” and intentionally spelled with a “ck,” fabrick’s unique moniker is not only a nod to the brick-and-mortar facades common in the restaurant’s historic Garment District neighborhood and the bricks of pink Himalayan salt that line chef Burke’s patented beef dry-aging room—it’s also a nod to the City of New York itself.

True to form, Chef Burke’s fabrick menu will feature a variety of playful yet polished dishes ranging from snacks and small plates to hearty entrees and indulgent desserts.

Here, we talk with Archer about the hotel and collaboration with David Burke.

Why did you decide to open a hotel in New York City’s Garment District? Aesthetically, what attracted you to this location? The heritage and history of the neighborhood, which we have pulled into the design of Archer New York, were the initial sparks that drew us to this part of Manhattan. There is a renaissance of the area that we wanted to be a part of.

Talk about the design details in this hotel. What gives it an elegant industrial feel? The exposed brick and steel, complemented by butcher-block tile flooring, certainly is a nod to the industrial nature of the Garment District. We like to say, there’s an eclectic elegance that comes into play with our custom-designed and curated furniture collection dotting the spaces that have rough, yet polished, touches. The elegant wood-paneled millwork is one example of this. The Archer rooms, nearly two dozen of them, have wood floors and an exposed brick wall at the head of the bed.

You are the ultimate host. You are a connoisseur of exceptional taste in style, travel, and luxury items. How can your guests make these connections during their stay with you? Hosting is a pure pleasure. The people we meet and the stories they share are incredible. We see it as welcoming guests into our home, and we are obsessed with the details. It starts with our guestrooms, where we have a quartet of design palettes. Just as you wouldn’t design two rooms in your house the same, we looked to have varied accommodations reflecting a certain charm. There is a beauty in the randomness of your stay and an element of guestroom roulette.

We worked with a Manhattan-based art advisor to select handpicked pieces for our living spaces. The first selection for Archer New York, the pièce de résistance in the lobby, is a creation by 28-year-old digital and video artist Artie Vierkant, who *Forbes* recognized as one of its “Art and Style 30 Under 30.”

From our curated retail items selected from local artisans to our nightly turndown treats, there is a thoughtfulness entwined with every touch point at the hotel. Then there’s the obvious: complimentary newspapers and Internet, an on-site fitness room, and more to blur the line between home and away.

As far as your amenities offered, what can your guests expect that is out of the ordinary? The nightly turndown ritual, with an eight-item rotation, is unique. Baked by Melissa cupcakes, Fatty Sundays & Co. pretzels, and chocolate-dipped Fancy Fortune Cookies with Archer messages, to name a few, make every night a ritual of surprise. Chef Burke has lent his expertise to this experience, as well as mini black-and-white cookies, fruit pops, and truffles.

The goal is to delight guests with touches big and small. We would tell you more—but then it wouldn’t be a surprise, now would it?

How did you and Chef David Burke meet? Like many of the best introductions, we met through a mutual friend. Steven Kamali and his group at Steven Kamali Hospitality played matchmaker. All parties involved are highly interested in Midtown and the renaissance of the Garment District, which made this an even more ideal connection.



Why is Chef Burke’s food such a good fit at the hotel? We see the hotel as a new American classic. It’s a place that might have been here before, timeless in some ways, yet of today in many more. Ironically, David has a cookbook by the same name. The creative twist to classic recipes mirrors much of what we are doing in the hotel space.

I was drawn to David’s artistry and love for comfort food. Most of all, we appreciate David’s absolute approachability and affability. He is a guy who loves to create incredible food and experiences for guests. David is a serious chef who doesn’t take himself too seriously.

We are a bit like long-lost brothers who had an instant chemistry and shared passion for hosting.

What will you order tonight at fabrick? I will certainly try one of the specials, but you can never go wrong with his amazing dry-aged beef. Incredible.

If we met at the rooftop bar for a drink, what would I get you? I have an appreciation for variety and a sense of adventure, so I would trust the mixologist’s suggestion and try the latest handcrafted creation.

We hear you like to play cards. You even offer your guests Destination Joker cards to collect every time you stay at an Archer hotel and earn rewards. How does that work, exactly? Guests receive a Destination Joker on arrival, which is immediately worth \$10 throughout the hotel or can be collected

and used on subsequent stays. It’s an instantaneous loyalty program, so to speak. As the hotel collection expands from New York to Napa and Austin, guests are encouraged to collect Destination Jokers from Archer’s various residences to make an “Archer Flush,” good for a free night at a property of the guest’s choosing.

Archer’s Playing Cards, a house deck featuring timeless tips of courtesy and etiquette, will be part of the fun with a larger purpose. The 50-plus reminders, such as “Present Your Presence” (“Focus on your current company. Eye contact, and reflected social cues make it clear that you are where you want to be. You are gracious that way, aren’t you?”), will be more than fun notes to guests. They are core to how our inner circle, the hotel staff, will operate. The deck is considered an addendum to the employee handbook.

There are bonus cards for those on their best behavior. If a member of the Archer team observes a guest displaying an act of kindness, courtesy, or etiquette from the deck of cards, they could receive a Class Act card. These special cards are worth \$10 and can be collected, combined, and used throughout the hotel, including at the lobby bar or fabrick.

Will your guests ever get to meet you? Let’s just say that our guests will get a sense of my tastes, thoughts, personality, and hospitality through each and every one of our team members. Our hosts are incredible people. I will be well represented. It’s a joy.



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Summer Cocktails



Four and Twenty Blackbirds

4 muddled blackberries

2 muddled orange wedges

2 oz Mount Gay Black Barrel Rum

1.25 oz pomegranate juice

0.75 oz pineapple juice

0.25 oz orange blossom water

Muddle blackberries and orange wedges. Pour remaining ingredients into a glass, shake well, and pour over fresh ice. Garnish with blackberries and fresh mint.



PUSHING SPRING

- 2 oz Hangar 1 Chipotle Vodka
- 1 oz Combiér Pamplemousse Rose
- 0.5 oz lemon juice
- Splash of soda
- Splash of Chambord

Shake and strain vodka, Pamplemousse Rose, and lemon juice over fresh ice in a rocks glass. Add a splash of soda and a splash of Chambord. Garnish with a lime wedge.



MOCHA MARIA

- 1 oz Bailey's Irish Cream
- 1 oz Tia Maria
- 1 oz Tanteo Cocoa Tequila
- 2 dashes Aztec Chocolate Bitters
- 0.25 oz coffee extract

Combine all ingredients in a mixing glass with ice. Shake and strain into a martini glass. Garnish with a chocolate straw.



RABBIT HUNTER

- Fresh mint
- 0.25 oz freshly squeezed lime juice
- 2 oz Breckenridge Bourbon
- 0.25 oz ginger beer

Lightly muddle the fresh mint and lime juice in a rocks glass. Add bourbon and ice to glass. Tumble between rocks glass and mixing glass 2 to 3 times. Top off with ice and add ginger beer to fill.

FOUR AND TWENTY BLACKBIRDS

The inspiration for this cocktail started with a rum punch, but with a less traditional and less sweet take on the classic summer drink. The blackberries bring a bitterness to the flavor that perfectly complements the tang of the orange blossom water and the spicy sweetness of the Mount Gay Black Barrel Rum. The name was inspired by the old children's rhyme, hence the use of four blackberries and the Black Barrel rum.

PUSHING SPRING

This cocktail is a play on one served at our sister restaurant, David Burke Fishtail. It's called Pushing Spring because the pale pink color combined with the light and fresh taste, with that little chipotle kick, makes you want to sip it outdoors on that perfect spring day!

MOCHA MARIA

This cocktail is similar to your classic espresso martini, with a Latin twist! The chocolate bitters and coffee extract (you can also use espresso if needed) combined with the Tia Maria and Tanteo Cocoa Tequila create a zesty mocha flavor that is perfect to satisfy that sweet tooth!

RABBIT HUNTER

This cocktail has become a classic at David Burke restaurants and in particular at Kitchen, where the logo is a rabbit. The ginger beer adds a slight twist to Mint Julep, and is meant to be heavy on the bourbon and light on the ginger.



KITCHEN ARNOLD PALMER

- 1. 5 oz Spring44 Honey Vodka
- 0.5 oz agave syrup
- 1 oz lemon juice
- Meyer lemon tea

Shake and strain all ingredients over fresh ice in a rocks glass. Garnish with a lemon wedge.

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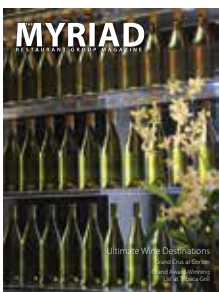
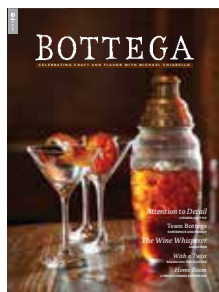
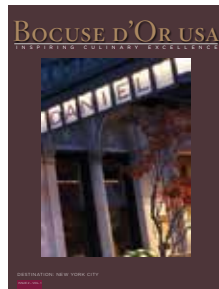
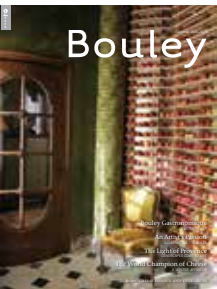
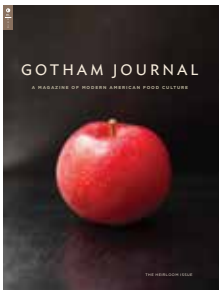
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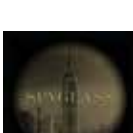
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