

davidburke

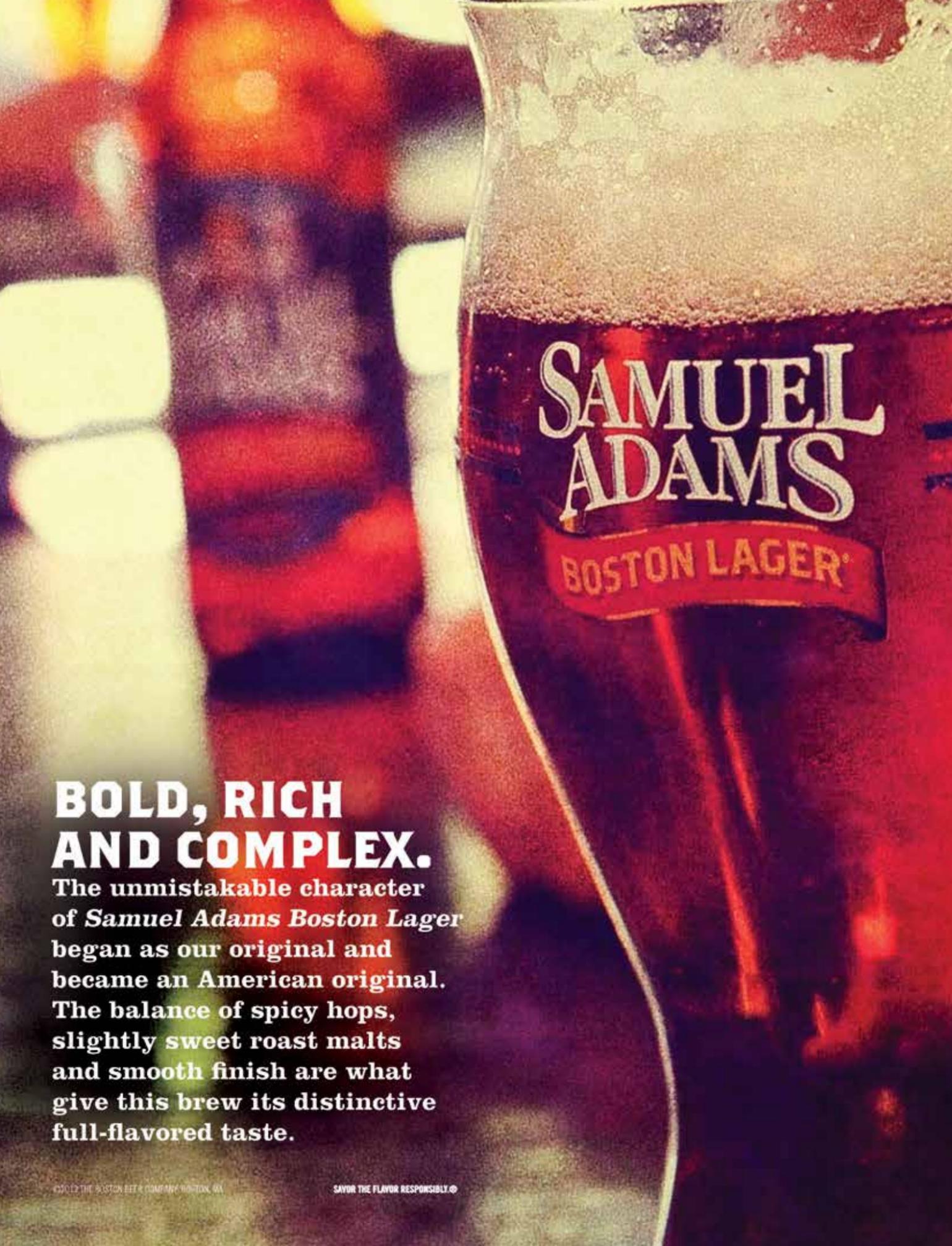
magazine



SUMMER IN THE CITY!

SUMMER GRILLING AND PICKLING

KEEPING IT LOCAL AT PRIME



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The unmistakable character of *Samuel Adams Boston Lager* began as our original and became an American original. The balance of spicy hops, slightly sweet roast malts and smooth finish are what give this brew its distinctive full-flavored taste.



welcome

With 2013 well under way, we have plenty going on at the David Burke Group! I am very excited about Fabrick, our latest project at the Archer Hotel in New York City's Garment District. I am involved in all facets of the planning—from design details in the dining room to, of course, menu details in the kitchen. You can get a preview of the restaurant's look and feel in this issue. We hope to be open at the beginning of 2014.

I am also thrilled to announce another Chicago location to the fold: a David Burke Kitchen at Hotel Indigo on Michigan Avenue. It's a fantastic old bank building with a subterranean vault that will create some incredible private dining spaces; on the ground floor, we'll have a huge bar and main dining room area. This will also be a 2014 opening.

The warm weather is upon us, and our executive chefs have prepared some amazing recipes to suit all your summer grilling needs. As we continue to forge new relationships with local purveyors, all of the dishes at our restaurants will feature only the freshest ingredients—some of which, as you will read, can be traced back to the farmer who raised them or the hour they were fished out of the waters. In fact, you will find a code on page 9 that will do just that for our Berkshire Pig dish at David Burke Prime at Foxwoods. Technology has raised the bar on culinary excellence in some incredible ways.

Please come visit us at all of our locations throughout the city, in Rumson and at Foxwoods, and at Primehouse in Chicago. And if you're flying through the Las Vegas airport, stop in for a bite at Burke in the Box. It's summer in the city, and it just doesn't get any better than that!

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SUMMERTIME MEANS THE PATIO IS OPEN!



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The David Burke Group is a leading client of the Mayim Water program, as part of the Group's commitment to reduce its carbon footprint. Mayim Water is now featured at Fishtail by David Burke, David Burke Townhouse, David Burke Kitchen, David Burke Prime Steakhouse, and David Burke Fromagerie, along with numerous other upscale restaurants in the New York metropolitan area.

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*We are proud to be serving
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—Chef David Burke



TEAM BURKE

FROM THE KITCHEN AND THE DINING ROOM TO THE BOARD ROOM, THE STAFF AT THE DAVID BURKE GROUP REFLECT A SINGULAR VISION.



SIDE BY SIDE

General Managers at the David Burke Group

AJ Merrit, GM at Fishtail by David Burke

DESCRIBE FISHTAIL'S CUISINE. Creative New American cuisine with a focus on seafood and an eye to sustainability and environmental awareness. **CAREER HIGHLIGHT BEFORE THIS POSITION.** Sommelier/beverage manager for BR Guest Hospitality; sommelier/beverage director at the Jumeirah Essex House. **FAVORITE MEAL AT DAVID BURKE KITCHEN?** Short rib and cavatelli with truffle mousse. **RECOMMENDATION TO A FIRST-TIME DINER AT FISHTAIL?** Signature dish of the pretzel-crusted crab cake and any of our whole fish. **SERVICE MANTRA?** Simply to take great care of our guests. **LAST THING YOU DO BEFORE YOU LEAVE THE RESTAURANT?** Review guest feedback and the next day's reservations to know who's coming in and address any special requests. **BIGGEST CHALLENGE ANY RESTAURANT GM FACES?** Finding the right balance between costs, labor, and time . . . all weighed against providing our guests with a memorable overall experience. **MOST REWARDING PART OF YOUR JOB?** Extending great hospitality to our guests and getting that affirmation that we have done so. **MOST SPECIAL THING ABOUT DINING AT FISHTAIL DURING SPRING AND SUMMER?** The food. Whatever is seasonal and local.



E. Thomas, GM at David Burke Kitchen

DESCRIBE KITCHEN'S CUISINE. Farm-to-table food prepared using the freshest ingredients sourced from local farmers and purveyors; whimsical American cuisine. **CAREER HIGHLIGHT BEFORE THIS POSITION.** Opening a 240-seat high-end Midtown steakhouse. **FAVORITE MEAL AT FISHTAIL?** The lemongrass black bass, and the "Can o' Cake" with lots of vanilla ice cream. **RECOMMENDATIONS TO A FIRST-TIME DINER AT KITCHEN?** The chicken for two—two ways for two days. Bring your significant other in and share a romantic country dinner, then have it for lunch the next day! **SERVICE MANTRA?** Pursue perfection, and along the way we will achieve excellence. **THE LAST THING YOU DO BEFORE YOU LEAVE THE RESTAURANT?** Check the weather to ensure our garden can stay open for service! **BIGGEST CHALLENGE ANY RESTAURANT GM FACES?** Keeping everyone positive and calm. **MOST REWARDING PART OF YOUR JOB?** Being a team builder for our staff, and satisfying our customers. **MOST SPECIAL THING ABOUT DB KITCHEN DURING SPRING AND SUMMER?** The garden, of course!

CREATIVE EXPANSIONS

John Murray Vice President of Operations

It's a very exciting time to be a part of the David Burke Group, which has maturity but is also embarking on an aggressive growth plan. We are now in a position for David to share his vision with venues from coast to coast and to increase our presence in New York City. All of the concepts under the David Burke umbrella have excellent potential for expansion into new markets.

We are constantly tweaking things in every one of our restaurants to continually improve the dining experience. I firmly believe that our executive chefs could go toe-to-toe with any chef in New York. They all have different skill sets and desired techniques, but it is important that the final product on the plate is consistent and in line with David's vision.

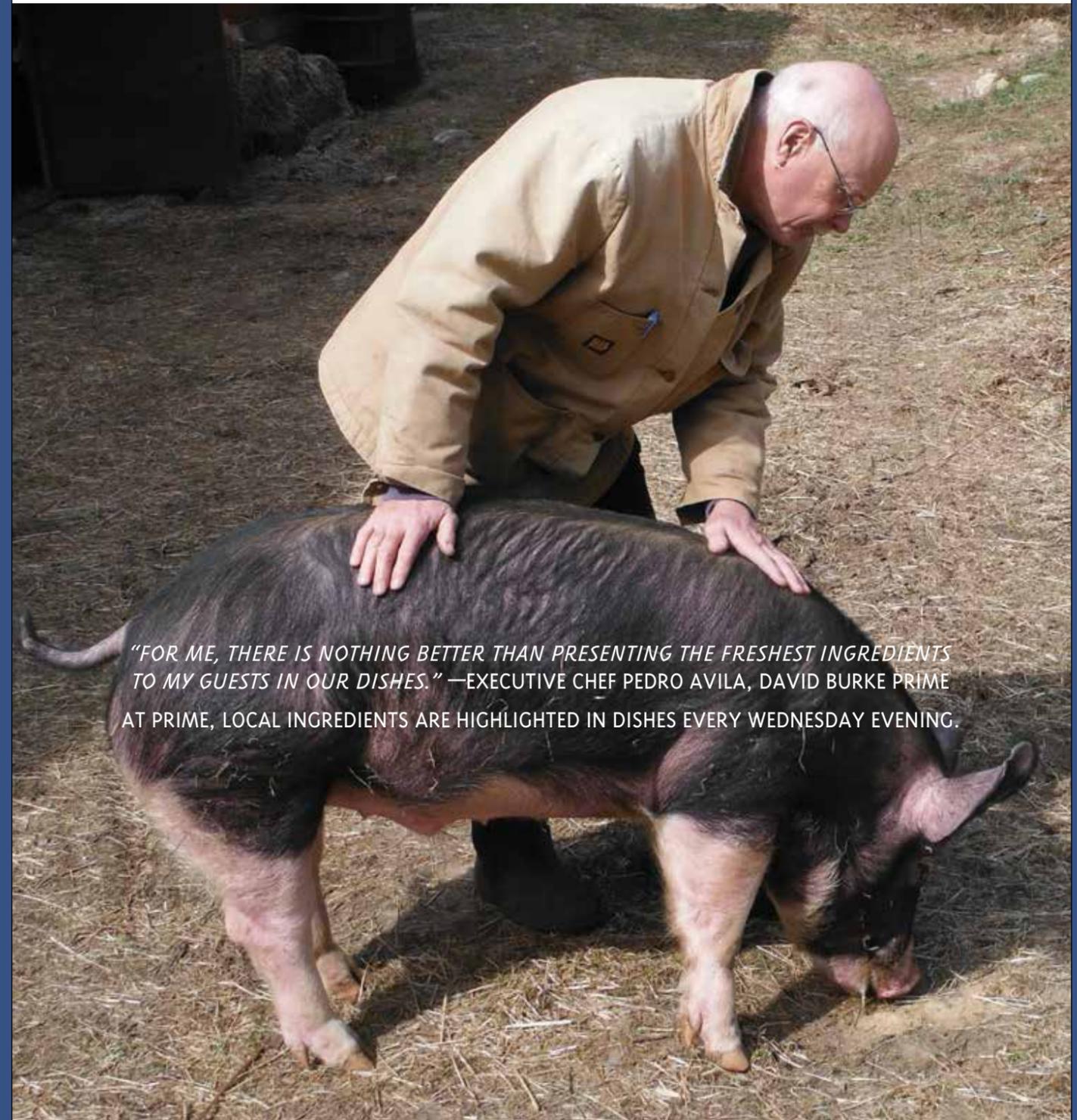
David has been and always will be the creative driving force behind the group. Each restaurant represents an unwavering commitment to quality and making sure that our diners' experience is never ordinary—and that what is on your plate is extraordinary!



BUILDING TRUST AT THE TABLE

Prime recently started working with Trace & Trust, an organization dedicated to connecting producers who take pride in what they raise with chefs who take pride in what they serve.

SINGLE VINEYARD – SINGLE MINDED



*"FOR ME, THERE IS NOTHING BETTER THAN PRESENTING THE FRESHEST INGREDIENTS TO MY GUESTS IN OUR DISHES." —EXECUTIVE CHEF PEDRO AVILA, DAVID BURKE PRIME
AT PRIME, LOCAL INGREDIENTS ARE HIGHLIGHTED IN DISHES EVERY WEDNESDAY EVENING.*


CRAGGY RANGE
NEW ZEALAND





In order to distinguish the uniqueness of each of their partner chefs, Trace & Trust meets with them face to face to fully understand their particular needs, which can include everything from distinctive breeds or cuts of meat to specific types of poultry eggs. After listening, they identify the right matches and arrange for the chefs to meet their partners. As founder Michael Clayton puts it, putting people together who are passionate about their respective trades usually sparks creativity.

Trace & Trust's goal is to provide the right choices not only to the chef but ultimately to the diner by allowing them to actually trace back their meal to its origins. Clayton explains, "Trace & Trust IDs and QR codes are printed right on the menus and provide diners with the ability to see the name of the farmer who raised their meat or the fisherman who caught their seafood—and when and where—right at the table." He also notes that before long, you will be able to send a note directly to that farmer

or fisherman to thank them for the delicious meal!

"Traceability is the foundation for a whole new level of communication and connection between diners and the people who take so much pride in creating their meals," Clayton adds. "This transparency reactivates individual accountability and leads to incredible quality."



SEPE FARM AND PIRRO FARM

As Sepe Farms in Sandy Hook, Connecticut, transitions into Pirro Farm in Granby, Connecticut—from father to daughter—Prime will purchase young lambs from the farms starting this spring. Families build the best fences and networks, and Erin Pirro, who has been raising sheep on her family's farm for over 20 years, is breaking out on her own for this new venture with her husband, Jonathan. Raised in a natural, stress-free environment on native-grass pastures, their lambs exhibit flavorful, meaty, muscular meat.



QR code to trace the Berkshire pig served at Prime.



ROWLAND FARM

This century-old, small-family farm is one of only two certified Berkshire pork producers in Connecticut. Its passion for raising heritage breeds results in exceptional flavor and tenderness. Trace the custom-raised pig that will be served at Prime in May and June through the Trace & Trust website using the QR code found at the top of this page.



KINGSTON TRAWLER

Working the waters off Point Judith, Rhode Island, for the past 30 years, Captain Steve Arnold strongly believes in the need for collaboration between the fishing industry and the scientific community to fully understand what is happening in the oceans. Even before Trace & Trust started, he led discussions about how to better inform local customers about the high quality of seafood he harvests.



PLYMOUTH ROCK OYSTER COMPANY

This sustainable family farm was started in 2010 by a group of growers who planted the seed for these perfectly sized, hand-nurtured oysters in the clean, crisp waters of Plymouth Bay. This nutrient rich, semi-sheltered area gives the oysters their distinctive sweet-and-salty taste and a great texture.

Hangar 1

VODKA

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CATCH US BECAUSE YOU CAN

With Chris Brown Jr. from Brown Family Seafood

"The beauty of working with Brown Family Seafood is that as a day boat, they are able to turn around the freshest fish in a timely manner. And you can call them as they fish, so you know what they are running into as it happens. You feel as if you are on the boat with them!"

—Chef Geno Bernardo



Long before the sun has started the day, the fisherman cast off and head out, aiming to have their nets in the water at sunrise. They set out with clear intentions for their catch—but it's called fishing for a reason! Despite the uncertainty, one constant remains: great fish will end up on the plates at Prime thanks to hard work and good communication.

It's a long day for the men at sea. During the day, captains tow their nets, geared for a particular species. When a tow is complete, the crew hauls the net back on board, pours the fish on deck, and begins to sort through them. Each species is separated and then stored on ice in the fish hold below deck. When the day is over, the fishermen return to port to take out their fish. My brother, Sam, and I, are there waiting to further sort and box each order and make the deliveries.

The majority of communication between the chefs and the boats actually occurs directly

through us, the sons of Captain Chris Brown and co-owners of Brown Family Seafood. We stay in close contact with the captains about what they are catching and communicate that availability to chefs. At the same time, we can communicate the wants and needs of chefs back to the captains. We firmly believe that in fresh seafood, the only thing better than communication is ice! We have the ability to take orders in advance and then harvest accordingly, assuring the highest quality and freshness arrive at your door. As soon as the boats hit the dock, we work hard to get the seafood packaged for shipment. If the boats land in the morning or afternoon hours, we can have an order to David Burke Prime that same day, ready to be served that evening.

It's an interesting time in the fishing industry. Media attention and television has created more opportunities for us. People are now interested in knowing more about their

seafood, and we do our best to accommodate that. The commercial fishing industry is made up of long days of hard work in dangerous conditions with little rest. We are simply trying to do our part to improve the conditions by creating more value for the fishermen. By doing so, they will not have to go out as often, ultimately improving their lives and improving the health of the fish stocks. The fewer fish that they have to catch to make a living, the better it is for the fishermen and our oceans.

To all young fishermen, I would say: be a forward thinker. The old ways may not necessarily be the best ways anymore. Don't be afraid of new ideas or change. Learn as much as you can about not only the species of the ocean and how to catch but also the processes on land. And realize that you, as a fisherman, need to own your power as a harvester.

You can always check out what's in season at www.browfamilyseafood.com/blog/calendar.



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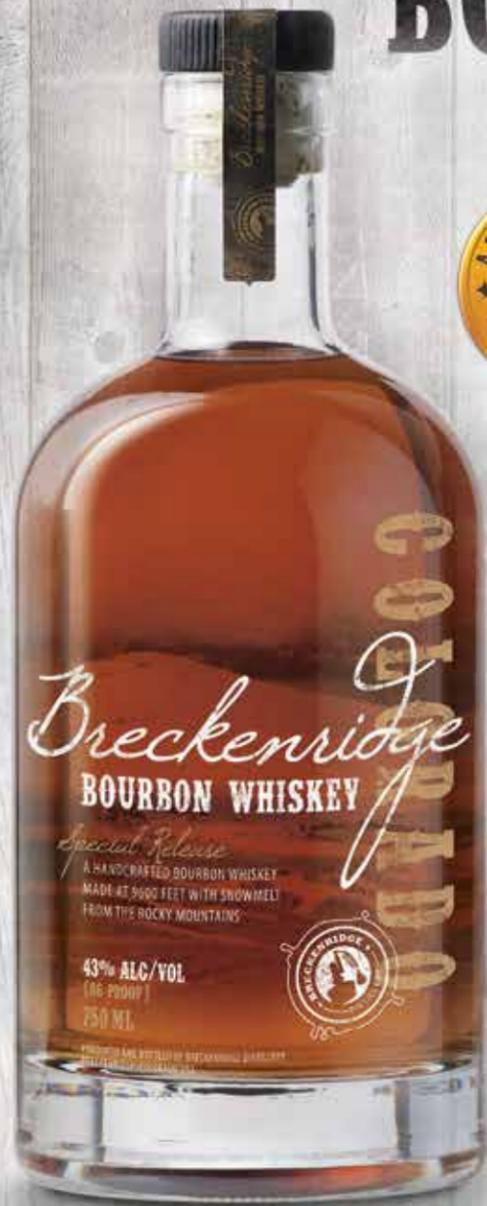
SUMMER GRILLIN', HAPPENED SO FAST!

BEFORE YOU KNOW IT, SUMMER IS UPON US, PROMPTING GRILLS TO BE SCRUBBED AND NEW RECIPES TO BE TRIED. HERE IS A SELECTION FROM THE EXECUTIVE CHEFS OF THE DAVID BURKE GROUP THAT WILL GET YOUR SUMMER OFF TO A SIZZLING START!

For an added bonus, turn to page 19 to get a new spin on pickling with some of Chef Burke's tried-and-true recipes!

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GENO BERNARDO
Executive Chef
David Burke Group

WHOLE GRILLED STRIPED BASS WITH ROASTED TOMATOES

Serves 4

6 to 8 pounds whole striped bass
(scaled)

Salt and pepper to taste

1 cup extra-virgin olive oil

1 bunch rosemary

1 bunch thyme

1 orange, sliced

1 lemon, sliced

8 vine-ripened tomatoes

4 cups bread crumbs

1 bunch parsley

METHOD

Rinse out the body cavity of the bass and trim off the fins, then open the fish out like a book. Place it flat down with the skin facing upward. With your fingers, press down along the backbone in order to loosen it.

Turn the fish over so that the skin is touching the board and then try to lift the whole of the backbone and rib cage out in one piece with one hand while gently freeing the bones with a thin, sharp knife in the other. Hold the knife parallel to the board and slide it underneath the bones. Once the backbone and rib cage have been removed, check for any stray bones and remove them with a pair of tweezers.

Rinse the fish under cold running water and dry with kitchen towels. Season the flesh with salt, pepper, 2 tablespoons of olive oil, and half of the rosemary and thyme. The fish may then be folded back into its original shape and filled with orange and lemon slices. Tie the fish with butchers string, or you can use a fish-grilling basket for greater ease.

Grill over high heat, turning the fish every 5 minutes until its internal temperature reaches 120°F. You can also place extra herbs on the grill while the fish is cooking to add extra herbal and smoky notes to the fish.

Cut the tomatoes in half and place horizontally on a baking sheet. Season with salt, pepper, olive oil, and thyme. Bake at 250°F for 1 hour or until tomatoes have shrunk by 1/4. This can be done 1 to 2 days in advance. When ready to serve, mix bread crumbs with chopped parsley and top each tomato with herbed crumbs. Drizzle with olive oil and bake at 350°F for 10 minutes. Bread crumbs should be golden brown and tomatoes should be gently bubbling. Serve along with grilled bass.

DRINK WITH a nice chilled rosé or chardonnay.



GRILLED RIB EYE WITH SALSA VERDE

Serves 4

1 bunch parsley

1 bunch thyme

1 bunch oregano

2 sprigs rosemary

1 garlic head

1/2 cup crushed black pepper

1 cup olive oil

4 to 6 rib eye steaks

Blend first 7 ingredients into a smooth paste. Add a little water if it's too thick. Marinate the rib eye steaks overnight or for a few hours. Make sure your steaks are all nicely covered.

SALSA VERDE

4 each garlic cloves

3 bunches parsley

3 each anchovies

1/2 cup bread crumbs

2 tablespoons Parmesan cheese

Chili flakes to taste

2 cups extra-virgin olive oil

Roughly chop together the first 6 ingredients. Add olive oil to make a little sauce.

METHOD

Get your grill really hot—the secret is to make sure you keep it covered until you're ready to grill. Once you open it up, add your meat by placing the fat side toward the back of the grill. This will melt and crisp the fat really quickly.

Once you get a nice char on one side, flip over the meat. Add the salsa verde and cook for 3 more minutes with the grill closed to lock in the flavor.

KEY TO THE FLAVOR IS THE meat marinade. **BEST PLACE TO SOURCE YOUR MEAT IS AT** a local farmers' market. **COOKING TIP:** Flip the steak with a long fork. Don't stab the meat in the middle. Work the meat by the bone. **DRINK WITH A** Sam Adams craft beer.



GRILLED WATERMELON "STEAK" AU POIVRE

Serves 4

PHIL DEFFINA
Executive Chef
David Burke Fromagerie



- 1 red seedless watermelon
- 2 cups olive oil
- 2 cups white balsamic vinegar
- 1/4 cup sugar
- 3 teaspoons salt
- 2 tablespoons pink peppercorns, crushed
- 2 tablespoons ground black peppercorns
- 2 tablespoons ground grains of paradise (optional)

METHOD

Cut the watermelon lengthwise in 2-inch pieces. They should be nice and thick. Cut the watermelon planks into 3 by 4-inch rectangles. Place them in a deep container and marinate with the oil and vinegar 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 pieces over for another 5 minutes. Serve with pickled watermelon, pea puree, and heirloom tomatoes.

KEY TO THE FLAVOR IS THE marinade mixture, especially the pink peppercorns and grains of paradise. They lend a sweet yet savory subtle flavor. **BEST PLACE TO SOURCE YOUR MEAT IS** either at your local farmers' market or straight from the farm! **COOKING TIP:** I always prefer a hot, clean grill. A good grill brush allows the grill to be clean and gives the product you are grilling a nice even sear. **DRINK WITH** Twelve Beverage makes a wonderful white nonalcoholic beverage that can be made into sangria.



GRILLED FIG AND PROSCIUTTO PIZZA

Makes 6 to 7 individual pizzas

ED COTTON
Executive Chef
Fishtail by David Burke

ROSEMARY PIZZA DOUGH

- 1 teaspoon dry active yeast
- 1 1/2 tablespoons sugar
- 1/4 cup extra-virgin olive oil
- 1 1/2 cups warm water
- 4 cups all-purpose flour
- 1 teaspoon sea salt
- 2 tablespoons chopped rosemary

METHOD

Place yeast, sugar, and olive oil in a bowl and add the warm water until the yeast starts to activate and becomes frothy. Once activated, mix in the flour, salt, and rosemary. Mix until fully incorporated and then knead the dough for about 10 minutes. Place the dough in a medium mixing bowl, drizzle with a bit of olive oil, and cover with plastic wrap. Let proof in a warm place until doubled in size, then size portion into 5-ounce balls.

FIG JAM

- 4 1/2 ounces (or 6 pieces) sliced shallots
- 2 tablespoons ginger
- 2 1/2 pounds dried figs, chopped
- 6 ounces brown sugar
- 2 1/2 cups balsamic vinegar
- 2 cups water
- 4 sprigs rosemary
- 6 sprigs thyme
- 1 bay leaf
- 2 ounces blended oil

METHOD

In a medium pot, sweat out shallots and ginger until soft and tender, then add chopped figs and cook for 5 minutes. Add brown sugar, balsamic vinegar, and water to the pot of figs. Secure the rosemary sprigs, thyme, and bay leaf in a tight bundle. Add the herb bundle to the pot of figs and bring to a boil.

Once the figs come to a boil, transfer to an ovenproof dish and cover with aluminum foil. Bake slow at 325°F on low fan for 1 hour. When the figs are fully cooked, remove from the oven and let cool until needed.

ADDITIONAL INGREDIENTS

- Thin slices of prosciutto di Parma
- Scallions, sliced thin on the bias
- Olive oil for drizzling
- Gorgonzola dolce
- Sea salt

METHOD

Roll out the portioned dough on a lightly floured surface into an oblong shape. Brush the dough with olive oil and some sea salt and place on a preheated grill to about 325°F. Grill on each side for about 1 to 2 minutes. Remove from the grill and place on a baking sheet.

Brush the pizza dough with a little more olive oil and add the toppings. Start by spreading the fig jam evenly all over the dough then top with the crumbled gorgonzola cheese, about 2 ounces for each pizza. Place the pizza back on the grill and cook until the cheese is fully melted. This should take about 3 to 4 minutes.

Remove from the grill and top with thin slices of prosciutto di Parma, about 3 to 4 pieces for each pizza. Top with sliced scallions and a drizzle of extra-virgin olive oil, and sprinkle with some sea salt.

Cut into 8 small pieces and serve.



GRILLED ARTICHOKE, LEMON VINAIGRETTE, AND VEGETABLE TABBLOULEH

Serves 6

JOSE MAX LAVARIEGA
Executive Chef, David Burke at Bloomingdale's



- 2 tablespoons olive oil
- 2 cloves garlic
- 1/2 white onion, sliced
- 1 bay leaf
- 3 whole black peppercorns
- 1 cup white wine
- 2 cups olive oil
- 6 artichokes, with insides removed
- 3 sprigs thyme

METHOD

In a large pot, sauté the garlic, onion, bay leaf, and peppercorns in a bit of olive oil. Cook down for 10 minutes, then add white wine and 2 cups of olive oil and bring to a boil. Add the artichokes and braise for about 20 minutes, until tender. Remove from heat, strain, and let them cool.

Heat grill to high. Grill artichokes for 2 minutes on each side.

LEMON VINAIGRETTE

- 1 cup artichoke leaves
- 2 tablespoons Dijon mustard
- 3 tablespoons sherry vinegar
- 4 tablespoons lemon juice
- 1 sprig chopped thyme
- 2 tablespoons chopped parsley
- 2 cups braising artichoke oil
- 1 teaspoon salt
- 1 teaspoon pepper

METHOD

Put artichoke leaves, mustard, vinegar, lemon juice, thyme, and parsley into a blender and puree until smooth. Add the oil to incorporate, and season with salt and pepper. Strain mixture with a fine colander.

Pour over grilled artichokes and serve with a vegetable tabbouleh.

GRILLED SALMON WITH QUINOA TABBLOULEH, CUMIN-GLAZED EGGPLANT, AND TOMATO MARMALADE

Serves 4

CHRIS SHEA
Executive Chef, David Burke Kitchen



TABBLOULEH

- 2 cups cooked quinoa
- 1 red onion, finely chopped
- 1 bunch parsley, large stems removed, finely chopped
- 1 bunch mint leaves, stems removed, finely chopped
- 2 large beefsteak tomatoes, seeded and cut into small dice
- 1/2 cup extra-virgin olive oil
- 1/4 cup sherry vinegar
- Juice and zest of 1 lemon

Toss all ingredients together and season with salt and pepper to taste.

TOMATO MARMALADE

- 1/2 cup honey
- 5 Beefsteak tomatoes, diced medium
- 1/2 each small-diced white onion
- 1 cup orange juice
- 1 cup red wine vinegar
- 1 cup tomato juice
- 1 tablespoons butcher's black peppercorn
- Zest of 5 oranges and segments

In medium pot, caramelize honey. Add remaining ingredients and cook until marmalade consistency.

EGGPLANT GLAZE

- 1 tablespoon cumin
- 1 tablespoon black peppercorn
- 1 tablespoon coriander seed
- 2 cups orange marmalade
- 2 cups sherry vinegar
- Juice and zest of 2 lemons
- Juice and zest of 1 orange

Toast the dry spices. Add marmalade and vinegar. Reduce by 1/3 and add citrus juice and zest. Strain.

ADDITIONAL INGREDIENTS

- Four 6-ounce salmon filets, skin on
- Salt and pepper to taste
- Olive oil
- 1 large Japanese eggplant, julienne
- 1 teaspoon chopped shallot
- Eggplant glaze
- 1 teaspoon red pepper flakes
- Yellow pea shoots
- 8 peeled cherry tomatoes

TO ASSEMBLE

Season the salmon with salt and pepper and rub skin with olive oil. Grill about 5 minutes to medium rare. In a hot skillet, sauté eggplant with shallots, and toss with some glaze and red pepper flakes. Mound tabbouleh in the center of each plate and place salmon on top. Arrange eggplant slices around the salmon and garnish with pea shoots and peeled tomato. Spoon a dollop of marmalade on top of each salmon.



BEER-STEAMED, MESQUITE-GRILLED WHOLE CHICKEN

Serves 4

PEDRO AVILA

Executive Chef
David Burke Prime



One 3- to 4-pound whole chicken
Mesquite wood chips
Olive oil
1 ounce smoked paprika
1 ounce chili powder
1 ounce garlic powder
2 ounces black pepper
1 ounce cumin
16-ounce can Guinness beer

METHOD

Brine the chicken. Soak the mesquite wood chips in cold water in advance.

Preheat grill to between 350°F and 375°F with the wood chips. On a sheet pan, lay the chicken down and smear with olive oil and some spices.

Make a 1/2-inch hole in the side the beer can and remove about 4 ounces of liquid. Then add the rest of the spices into the beer.

Place the chicken on the beer can. Put the can and the chicken on a small tripod stand and set it on

the grill. Do not place the beer can directly on grill. Cook for 1 1/2 hours. The beer will add moisture to the chicken, and the wood chips will give it that mesquite flavor.

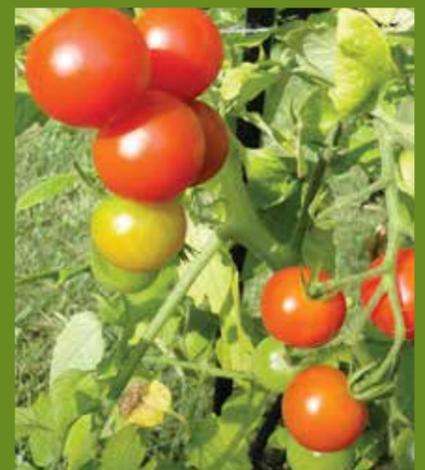
KEY TO THE FLAVOR IS the mesquite chips, as they really enhance the flavors. **BEST PLACE TO SOURCE YOUR MEAT IS** at a local farm. **COOKING TIP:** Find a small but sturdy tripod to set on the grill. **DRINK WITH** a watermelon-cucumber margarita!

SUMMER PICKLING

CHEF DAVID BURKE

Pickling Recipes from *Cooking with David Burke*

Many people think of pickling primarily to preserve food. But the pickling I do is meant to add flavor—sweet, sour, or spicy—to vegetables that are then used in combinations with other foods, adding an unusual fillip to many dishes. It's a fun, easy way to put an extra zip into summer cooking!



MUSTARD PICKLING LIQUID

1 pint white wine vinegar
1 pint water
2 bay leaves
8 to 10 whole peppercorns
1 teaspoon cinnamon
6 tablespoons dry mustard powder
2 tablespoons mustard oil
1/2 cup sugar

METHOD

Combine all ingredients in a nonreactive saucepan and bring to a boil. Cook for 10 minutes. Then chill. The pickling liquid will keep for about 2 months in the refrigerator.

Use mustard pickling liquid to pickle watermelon, tomatoes, carrots, turnips, cucumbers, leeks, and shiitake mushrooms.

WHITE WINE PICKLING LIQUID

1/2 cup white wine, preferably Burgundy
1/2 cup white wine vinegar
1/2 cup sugar
1 tablespoon whole peppercorns
1 teaspoon coarse or kosher salt

METHOD

Combine all ingredients in a nonreactive saucepan and bring to a boil. Reduce to a simmer and cook for 5 minutes. Allow to cool and strain into a glass jar. The pickling liquid will keep for 3 months or more in the refrigerator.

Use white wine pickling liquid to pickle tomatoes, carrots, turnips, cucumbers, leeks, and fish. Also quick poach shrimp: pickle them first then poach quickly.

RED WINE PICKLING LIQUID

1/2 cup red wine, preferably Burgundy
1/2 cup red wine vinegar
1/2 cup sugar
2 tablespoons black peppercorns
1 teaspoon cayenne pepper (optional)
2 tablespoons coarse or kosher salt

METHOD

Combine all ingredients in a nonreactive saucepan and bring to a boil. Reduce to a simmer and cook for 5 minutes. Allow to cool and strain into a glass jar. The pickling liquid will keep for 3 months or more in the refrigerator.

Use red wine pickling liquid to pickle beets, tomatoes, carrots, turnips, cucumbers, and leeks.

Sia Maria

WHEN THE SUN GOES DOWN



www.SiaMaria.com

Ta Maria® Liqueur ©2013 Imported by Kobrand Corporation New York, NY www.kobrandwineandspirits.com 26.5% ALC. BY VOL. Please enjoy responsibly.

HOPS

COOKING OUTSIDE THE BOTTLE

WHEN IT COMES TO PUTTING A SPIN ON A CLASSIC AMERICAN DISH, CHEF DAVID BURKE IS THE EXPERT.

Cooking with beer—sure, he’s mastered that. But now he’s isolating a key beer flavor component by using hops as an ingredient in a dish. “Cooking with hops puts a hop in your step and your meal,” says Chef Burke, who created his Donut Ice Cream Sliders using Tett nang Tett nanger hops, which is found in Samuel Adams Boston Lager.

Adds Samuel Adams Founder Jim Koch: “Beer drinkers and foodies are starting to appreciate craft beer in the same way they would a fine wine. They are experimenting with the wide range of flavors that craft beer offers, and even cooking with it. A trend we’re seeing as an extension of this experimentation is using hops, the spice in beer, as an ingredient in the kitchen.”

Koch turned to Chef Burke to show him how hops can add dimension to a recipe, just like it does for beer. “For example, when brewing with Tett nang Tett nanger and Hallertau Mittelfrüh hops, like in our Samuel Adams Boston Lager, the hops contribute to a bright piney, citrusy, and floral hops character and leave a subtle lingering hop bitterness on the palate. Cooking with hops is uncharted territory, but we knew David could put an unexpected twist on dishes using one of our signature ingredients.”

Tett nanger is considered to be one of the finest “noble” aromatic hops of Germany and is cultivated on century-old vines in the foothills of the Alps in Baden-Württemberg. “It gives food an earthy flavor—a taste that’s hard to get from other ingredients,” explains Burke. “Its nice, piney aroma works well with pastas and rice and can also be a perfect finish on chicken, similar to cracked pepper.” In this dish, the citrus notes from the hops in Samuel Adams Boston Lager complement the orange notes in the hops-infused ice cream.

In addition, Burke suggests testing hops as a condiment—a garnish for mashed potatoes, or sprinkled on soup, perhaps. “Hops can certainly work wonders on a meal by adding lots of robust flavors, aromas, and textures.” Chalk it up to thinking and cooking outside of the bottle, Burke style.



SAMUEL ADAMS BOSTON LAGER DONUT ICE CREAM SLIDERS

by Chef David Burke

Yields 5 large or 24 small servings

2 ounces butter
1 cup all-purpose flour
1/2 cup sugar
1 teaspoon baking powder
1/4 teaspoon salt
2 eggs
3 ounces Samuel Adams Boston Lager
Cinnamon sugar
1/4 cup milk
Strawberry jam, for serving (assembly below)

METHOD

Melt butter and let cool a little so it’s not hot. Sift flour, sugar, baking powder, and salt in a mixing bowl. In a separate bowl, whisk eggs, melted butter, and Samuel Adams Boston Lager until well blended. Pour the liquid mixture into the flour mixture and stir until just incorporated. **Do not overmix or the dough will be tough.** Set the fryer temperature (or vegetable oil in a deep frying pan) to 375°F. Using an ice cream scoop, form donuts about the size of a golf ball. Fry until golden, about 2 minutes. Roll in cinnamon sugar and slice in half.

SAMUEL ADAMS BOSTON LAGER ORANGE CARAMEL SAUCE

2 cups sugar
1/2 cup water
1/2 cup heavy cream
Pinch salt
3/4 cup Samuel Adams Boston Lager
1 teaspoon orange blossom water (found in specialty markets)

METHOD

Combine sugar and water in a small high-sided saucepan. Without stirring, cook the mixture until dark amber in color. Reduce heat to low, carefully adding heavy cream into the caramel. (Warning: it may splash and form bubbles.) Stir to combine. Remove pan from heat and add salt and Samuel Adams Boston Lager.

SAMUEL ADAMS HOPS-INFUSED ICE CREAM

4 cups milk
1 cup Tett nang Tett nanger hops flowers (can substitute U.S. Tett nang hops)
2 cups sugar
10 large egg yolks
2 cups heavy cream

METHOD

In a saucepan, bring milk to heat. When it simmers, add hops and steep about 15 minutes. Then strain milk, squeezing out as much liquid as possible. Put milk and 1 cup of sugar back to saucepan. Bring to heat, until just about to boil.

In a mixing bowl, whisk together the remaining 1 cup of sugar and egg yolks until they lighten in color. Pour milk mixture into eggs by adding small amounts gradually, until about 1/3 of the milk mixture has been added. Pour the egg mixture back to the saucepan, and heat over low. Cook, stirring frequently, until the mixture thickens slightly to coat the back of a spoon or rubber spatula. Remove from heat and add heavy cream. Mix well.

Strain the mixture and put in a container. To avoid condensation on the lid, let the mixture cool before placing it into refrigerator. Cover and store in refrigerator for 4 to 8 hours, or overnight.

Pour chilled mixture into an ice cream maker and process according to manufacturer’s directions.

TO ASSEMBLE

Place half a donut on a dish. Spread a layer of strawberry jam onto the open side of the donut and place a scoop of ice cream on top. Using a small squeeze bottle, drizzle a layer of the orange caramel sauce on the ice cream and top with the other donut half.



VOTED WORLD'S BEST TASTING TEQUILA



WINE

MAJOLINI

WHEN THE MAIOLINI FAMILY FIRST ARRIVED AT THEIR FARM IN BRESCIA, ITALY, BACK IN THE 15TH CENTURY, THEY HAD NO IDEA WHAT WOULD BE IN STORE.



The winds of fortune would blow in their favor and, due to instantaneous ties to the viticulture of the land, the native grape of the region would henceforth bear the name “Maiolina.”

Centuries later, Valentino Maiolini decided to make his farm into a fully functioning winery. He began to experiment with a variety of grapes in the 1960s. Little did he know that his efforts would contribute to the emergence of the region as the source of one of the world’s most admirable sparkling wines.

In the coming decades, this region known as Franciacorta would become one of the leading purveyors of sparkling wine made in the *metodo classico*. This method of winemaking involves aging still wines on the lees and, later, creating a secondary fermentation in the bottle that yields a distinctive sparkling wine.

The hilly terrain in the village of Ome naturally lends itself to making Franciacorta. Fortunate

to be the beneficiaries of limestone-filled soil known as *medolo*, the Maiolini family extracts the minerality and complexity from the land, creating outstanding chardonnay and pinot noir—two of the grapes sanctioned in this region for the production of Franciacorta. These grapes also benefit from Franciacorta’s unique microclimate: its Lake Iseo bestows the rare gifts of taming the summer’s heat and keeping winter’s cool temperatures at bay.

Playful with their grapes and mindful of different palates, Majolini Vineyards aims to make different wine styles that cater to various wine lovers. Simone Maiolini, Valentino’s grandson and now managing director of the winery, explains, “It is essential to have fresh ideas that go beyond merely redesigning a pretty label, that translate to and define new, great-tasting wines.” Simone makes an outstanding

Pas Dose, a wine with no extra sugar added on secondary fermentation. On the opposite end

of the spectrum, his winery is one of the few that creates a demi-sec Franciacorta, which creates a sweeter version of rosé out of pinot noir grapes. He also crafts styles of wine that fall in-between: some with many years of age, some with oak influence, and all with various levels of chardonnay and pinot noir, depending on flavor and profile preferences.

Constantly looking toward innovation, Simone now runs the winery with a firm stance on passion and uncompromising quality. He is always open to learning about new ways to express the wines and expand the capabilities of his grapes. In many ways, Simone himself is the best expression of his family’s connection to the land and the centuries-old Maiolina grape. And Majolini is the best expression of his family’s embedded passion and connection to its roots among the vines.

A TWIST OF SPIRIT

DAVID BURKE MIXOLOGISTS HAVE CRAFTED COCKTAILS WITH A TWIST USING CLASSIC SPIRITS AND ELEVATED BY UNIQUE INGREDIENTS AND A SENSE OF FUN.



COUGAR'S CUP

1 1/2 oz Spring 44 Old Tom gin
1 oz Crème de Pamplemousse Rose
1/4 oz Campari
1/2 oz fresh lime juice
Splash of simple syrup
Orange wheel, halved

Combine ingredients in mixing glass with ice. Strain over one large ice cube in a rocks glass. Sprinkle raw sugar over half an orange wheel and brulée with a flame. You'll know it's ready when the sugar crystals turn golden and you can smell the sweet caramelization. Take bites of the orange while you sip on the Cougar's Cup.

MIXOLOGIST Heidi Turzyn, Beverage Director

INSPIRATION I started with the unique flavor profile of Old Tom Gin—toast, butterscotch, and spice—and then built from there. After creating this beautiful cocktail, I needed a name to match it. The history behind an Old Tom black cat involves a ban on gin in the 18th century. The sign of a black cat on a wall next to a pub indicated it served gin on the sly: you'd stick a penny in a slot by the cat, put your lips to a tube by its paws, and a shot of gin would come out. Being pink in color with a touch of sweetness, I imagined that cougars might enjoy this in their cup.



JOE GRINDER

1 double espresso, chilled
1 1/2 oz Tia Maria
3/4 oz Kahlua
3 bar spoons of cream

Add espresso, Tia Maria, and Kahlua into a pint glass filled with ice. Stir and strain over fresh ice (or crushed ice). Shake cream with ice and gently pour, floating on top. Garnish with dark chocolate pieces.

MIXOLOGIST Heidi Turzyn, Beverage Director

INSPIRATION I wanted an exciting alternative to the espresso martini, and I found it in the Joe Grinder. A great after-dinner drink to perk you up so that you can continue your night out on the town.



ANGER B

1 1/2 oz Hangar One Chipotle Vodka
1 oz crème de rose
3/4 oz fresh lemon juice and simple syrup mix

Shake and strain all ingredients over fresh ice in a rocks glass. Garnish with lime wheel and one spoon of cassis pearls.

MIXOLOGIST Jackie Jeske, Townhouse

INSPIRATION I wanted to give a Mexican twist to that sweet spiciness you often find in Thai cuisine. My base is the super-interesting Hangar One Roasted Chipotle Vodka. I balance the heat from the vodka with some sweetness from crème de rose. The harmony of the flavors creates a memorable cocktail, perfect for the summer.

EVERYONE LOVES A CLASSIC COCKTAIL. SADDLE UP TO THE BARS AT DAVID BURKE RESTAURANTS AND YOU CAN ENJOY AN OLD-SCHOOL DRINK—AND THEN ASK FOR “SOMETHING LIKE THIS, BUT DIFFERENT.”



BOURBON BLOOD SMASH

2 blood orange wedges
Splash OJ
1 oz mint-honey syrup (cut honey with hot water, add fresh mint, let stand, and then strain)
2 oz Breckenridge Bourbon

Squeeze oranges into rocks glass, top with ice. Pour remaining ingredients into glass, shake well and pour over fresh ice. Garnish with blood orange twist and fresh mint.

MIXOLOGIST Steve Temple, Prime

INSPIRATION I wanted to pay tribute to one of the oldest cocktails in American history, while adapting it to something more seasonal. The sweetness and tartness of the blood orange made perfect sense. When paired with honey and mint, it balances well with the bourbon to make a smooth but strong cocktail.



FILTHY RICH

2 1/2 oz Double Cross Vodka
1/2 oz olive juice
Splash dry vermouth

Stir or shake ingredients and strain into martini glass. Garnish with truffle-infused, blue cheese-stuffed olives.

MIXOLOGIST: Heidi Turzyn, Townhouse

INSPIRATION: The martini being dirty—filthy—with the luxury of truffle-infused, blue cheese-stuffed olives, making it rich.



LITTLE HOTTIE

1 1/2 oz Avion Reposado Tequila
1/2 oz cinnamon agave
1/2 oz Canton Ginger Liqueur
1/2 oz fresh lime juice
1/4 oz fresh lemon juice
2 drops Tabasco

Combine ingredients in a mixing glass with ice. Shake and strain into a martini glass with a cayenne sugar crust and garnish with beef jerky.

MIXOLOGIST Mario Jurkovsky, Townhouse

INSPIRATION A little sweet, a little spicy, just like my little hottie.

OUR OLD TOM IS PERFECT BY NATURE

Old Tom Gin is a classic, lightly sweetened style of Gin that dates back to 18th century England. The name “Old Tom” originates from black cat-shaped plaques in public walkways. After depositing a penny in the cat’s mouth, customers were served a dram of this spirit. Many classic cocktails, such as the Tom Collins and Martinez, call for Old Tom Gin. We combine juniper, toasted coriander, lemon grass, orris root, galangal root, fresh grapefruit peel, and fresh rosemary in new American Oak barrels to create this sublime spirit.

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OLD TOM GIN
BARRELLED IN AMERICAN OAK

DAVID BURKE PRESENTS:

COUGAR’S CUP

- 1.5 OZ SPRING44 OLD TOM GIN
- 1 OZ CRÈME DE PAMPLEMOUSSE ROSE
- .25 OZ CAMPARI
- .5 OZ FRESH LIME JUICE
- SPLASH OF SIMPLE SYRUP
- ORANGE WHEEL, HALVED



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 SPRING44 OLD TOM GIN 44% ALC. BY VOL. (88 PROOF)



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IT'S ALL IN THE WATER

SITUATED IN THE ROCKY MOUNTAINS, TWO DISTILLERIES FLOW WITH THE SNOWMELT.



Spring 44

American Spirit, American Water

Start with the water: sourced from a spring at 9,044 feet in Colorado’s Rocky Mountains, where owners Jeff Lindauer and Russ Wall used to visit as children to drink the “liquid energy.” Add in a unique American-grown grain blend of wheat, corn, and rye that contributes to the character of the spirits. Rather than filtering out these grain flavors, Spring 44 celebrates their nutty, peppery, sweet flavors in an artful fusion. Case in point: their vodka that’s initially slightly sweet but settles into hints of slate and rainwater, and whose creamy, velvety texture is finished with a long rye spiciness. Now produce the gin with a blend of all-natural botanicals that delivers floral and citrus notes to the front palate; juniper, cinnamon, and green tea mid palate; and finishes with jasmine and lavender. Round it off with a honey vodka that exhibits lavender aromas and honey, locally sourced honeycombs, warm vanilla, floral notes, and toasted nut flavors in a long finish. It’s an all-American story using a homegrown tapestry of ingredients and the terroir of a pristine landscape to create a new chapter in artisanal distillery benchmarks.

Breckenridge Distillery

Pure Water, Pure Balance

Water—perhaps not what you’d imagine a distillery would attribute to the unique profile of its handcrafted, small-batch spirits. Then it’s not every day that you’d find one situated at 9,600 feet above sea level, making it the highest in the world. Located in the heart of the Rocky Mountains, Breckenridge Distillery profits from pristine water, courtesy of massive snowfall and the glaciers atop Quandary Peak. The snowmelt water’s unique pH balance and minerals lend a distinctive flavor and texture that owner Bryan Nolt compares to how salt adds flavor to food. “You just can’t underestimate the importance of the water in any spirit,” Nolt says. “It accounts for greater than half the volume.”

To this end, the water remains unfiltered for their vodka and only slightly filtered for the whiskey. Add to that an unusually high rye content that gives the bourbon depth and complexity, and it’s easy to see why Breckenridge Distillery spirits are turning heads.



AGRICOLA PUNICA

IN THE SOUTH-WESTERN REGION OF SARDINIA ANOTHER STAR IS BORN ...

MONTESSU I.G.T. ISOLA DEI NURAGHI



CUP OF CHOICE

GINGERBREAD, COCOA, HAZELNUT, CARDAMOM? THE TERROIR OF COFFEE BEANS COUNTS.



COLOMBIA LA SUIZA ESTATE

ADMINISTRATOR: John Jaime Cadavid

LOCATION: Fredonia, Colombia

LATITUDE: 05854.005°N / LONGITUDE: 75840.190°W

ALTITUDE: 1,550–1,750 meters

VARIETAL: Colombia Castillo, Typica

PROCESS: Washed; cold fermentation for three days in the tank.

FLAVOR PROFILE: Dry aromas of gingerbread and cocoa on the nose with hints of hazelnut and cardamom. Winery coffee cherry with layers of lime, molasses, and sweet rambutan in the cup.

We are sitting in David Burke Kitchen, taking in the aromas of their latest Colombian roasts, courtesy of Coffee Afficionado. But if it weren't for the warmth from the glass, and the absence of alcohol, we could just as easily be at a blind wine tasting.

“That’s exactly it,” explains Coffee Afficionado Founder Adam Bossie. “Bean varieties and terroir play as integral a role in coffee as they do in wine. Take it one step further and maximize those natural characteristics through your process—much like vinification. It’s precisely this understanding that separates exceptional coffee from the rest.”

Over the past five years, Coffee Afficionado’s quest for a cup above the rest has taken Bossie to some of the most remote coffee regions in the world. Today, just about every roaster will tout freshness and farm-direct relationships, but it’s the growth of the coffee bean and the way it’s processed that reveals the true quality of the cup.

“It’s interesting to go out to dinner and learn about every aspect of a wine from a sommelier, the kind of earth and environment that shaped the grape,” says Bossie. “And it’s important that we pay attention to these key attributes of coffee as well.”

Chef David Burke shares the same philosophy, remaining loyal to artisanal, hands-on purveyors like Coffee Afficionado. In step with the company’s growth in production—to 200,000 pounds of coffee per year, including a new direct-to-consumer trade—Bossie has maintained the brand’s original focus: a fundamental understanding of the source and its impact on the product, an honest connection with the farmer, and a unique art in the processing method.

La Suiza Estate, Chef Burke’s choice coffee, exhibits the best of what Colombia has to offer. What’s more, the Echavarria family, owners of the estate, shares a unique relationship with Coffee Afficionado that goes well beyond the

typical ties of farmer and roaster. Together, they have applied knowledge and experience to a special three-phase fermentation process that enhances the flavor profile. In normal processing, coffee is picked and placed into fermentation tanks to allow the pH to rise and enzymes to break down the fruit of the coffee cherry. With too little fermentation, the flavors won’t fully develop and the coffee will have muddled acidity; on the other hand, overfermenting also results in an undesirable flavor. By integrating coffee cherry throughout the fermentation process, pH levels are kept in check, and the result is a coffee loaded with fruit flavor and that sought-after “winery” acidity.

The journey of bean to cup, both organic and innovative, is also a direct reflection of Chef Burke’s approach to his culinary craft. Through attention to detail, creativity, technique, and loyal relationships comes a product that is truly exceptional.



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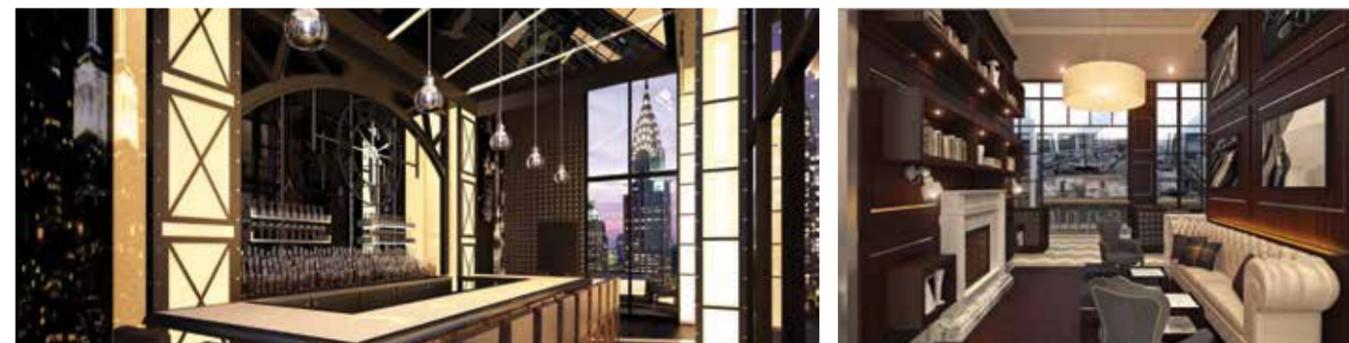


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FABRICK

RIGHT ON TARGET AT THE ARCHER HOTEL

IF THE NAME IS ANY INDICATION, THE SYNERGY BETWEEN THE SPACE INSIDE AND THE SPACE OUTSIDE OF THIS RESTAURANT IS ALREADY UNDER WAY.



Housed in the 21-story, 180-room Archer Hotel, Fabrick by David Burke brings the very essence of the neighborhood—New York City's Garment District—into David Burke's kitchen, with typical Burke panache. Expect the pink-tinged Himalayan salt bricks that are a signature part of his dry-aging process and service presentation to have a strong presence.

The boutique hotel is recessed mid-block, and its brick-framed, mullioned windows and

industrial motif harkens back to the district's former factories—some of which still exist on this very block.

The dining spaces, designed by Glen Coben of Glen & Company, will be throughout the lobby and ground floor of the hotel. In warmer weather, café seating will be arranged at the entrance of the hotel on the sidewalk for alfresco dining. Walk through the bar and enter into the main dining room: a grand, open, airy space,

two stories and compelling. The building itself is every bit a New American classic. In fact, it could fit right in on a David Burke menu, it's such a match with his ideology.

The David Burke Group will also host a bar on the top floor of the hotel that boasts a straight shot of the Empire State Building. In addition to handling all of the hotel's food and beverage needs, the David Burke Group will also be responsible for room service.

On the Road with David Burke

Destination Miami

HOME AWAY FROM HOME

The Perry South Beach Hotel, the W South Beach, and the recently opened James Hotel in Miami.

jameshotels.com/miami
perrysouthbeachhotel.com
wsouthbeach.com

MEMBERS-ONLY INSIDER SPOTS

Michael's Genuine Food & Drink, Catch Miami at the James, outdoor seating at Smith & Wollensky.

michaelsingenuine.com
jameshotels.com
miamismithandwollensky.com

AROUND TOWN AND NOT TO BE MISSED

People watching on Ocean Avenue.

DRINK HERE NOW

Drinks outside at Smith & Wollensky and the rooftop deck at STK (now under renovation, but can't wait for the one in 2014).

ULTIMATE QUICK HUNGER FIX

Cuban-style street fare.

KEEPING IT LOCAL

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drodriguezcuba.com

IN THE MARKET FOR . . .

For fish, head to Joe's Stone Crab.

joesstonecrab.com

SAVOR THIS MEMORABLE MEAL

Prime 112 and Michael's Genuine Food & Drink.

mylesrestaurantgroup.com

SAVE ROOM FOR . . .

A shaved ice from one of the carts on Miami Beach!



Destination Chicago

HOME AWAY FROM HOME

The James, the Omni Chicago Hotel, and the Peninsula.

jameshotels.com/chicago
omnihotels.com/Chicago
peninsula.com/Chicago

MEMBERS-ONLY INSIDER SPOTS

Shopping at Allen Edmonds.

Drinks at the bar on the second floor of Le Colonial.

allenedmonds.com
lecolonialchicago.com

AROUND TOWN AND NOT TO BE MISSED

A walk along Michigan Avenue and the Navy Pier.

DRINK HERE NOW

The bar at the Peninsula, or the Grill at Smith & Wollensky.

smithandwollensky.com/sw-chicago

ULTIMATE QUICK HUNGER FIX

DMK Burger Bar, Ristorante Quartino, Urbanbelly, King Cafe, and Wow Bao.

dmkburgerbar.com
quartinochicago.com
urbanbellychicago.com
kingcafechicago.com
wowbao.com

KEEPING IT LOCAL

Don't leave Chicago without trying my patented dry-aged steaks and award-winning—one of *Food & Wine's* 2013 Best Burgers—dry-aged burger at Primehouse!

IN THE MARKET FOR . . .

Head to Lincoln Park on Wednesdays and Saturdays for their great produce market.

Go to GT Fish & Oyster for great fish!

Chef Paul Kahan has a great butcher shop: Publican Quality Meats.

greencitymarket.org
gtoyster.com
publicanqualitymeats.com

SAVOR THIS MEMORABLE MEAL

Le Colonial, Keefer's, and—my favorite—Spiaggia.

keefersrestaurant.com
spiaggiarestaurant.com

SAVE ROOM FOR . . .

Mindy's Hot Chocolate.

www.hotchocolatechicago.com

The lobby at the Peninsula for great little desserts.

The summer pop-up ice cream cart at the James Hotel.





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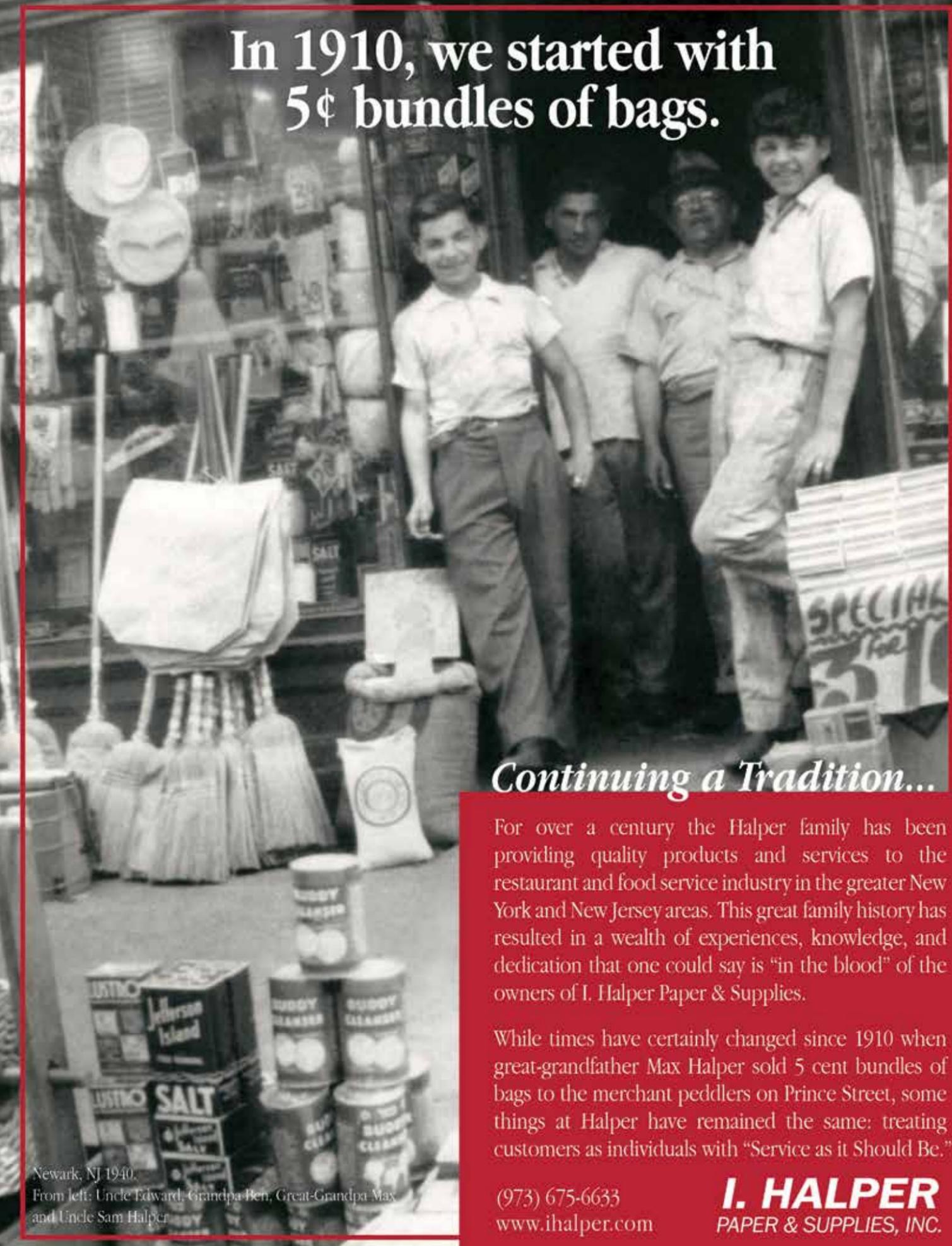
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Newark, NJ 1940.
From left: Uncle Edward, Grandpa Ben, Great-Grandpa Max and Uncle Sam Halper

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