

THE BEST FOUNTAIN VIEW IN LAS VEGAS

# scarpetta

**Doing Scarpetta**

SCOOPING WITH CONSISTENCY

**UN-VEGAS IN SIN CITY**

THE APPROACHABLE STYLE OF D.O.C.G.

**In the Pan**

NEW RECIPES FROM CHEF CONANT

**MASTER OF THE VINES**

WINE SERVED WITH PERSONALITY



# CAPOSALDO PROSECCO.



## BUBBLY, ITALIAN STYLE!

# DOING SCARPETTA TOGETHER AND INDIVIDUALLY

**scarpetta** (skar pet ah) *n.* means “little shoe” in Italian. To do scarpetta, *adj.* *fare la scarpetta*, means taking a piece of bread and propelling through the sauce on your plate to scoop it up.

Now, more than ever, is the perfect time for us to hone our skills, tighten everything up, and focus on fine-tuning what we have created. Sure, we have worked hard to make people happy, but we can't sit back and rest on our laurels. We are always looking for what's next and how to do it better so we always stay relevant . . .

Last year, we opened up five different restaurants in four different markets. I shot two television shows, both of which were picked up for new seasons—*Chopped* and *24 Hour Restaurant Battle*. But most important, I had a baby girl! It was a super busy year; and we achieved a lot, but it doesn't stop there. Now, more than ever, is the perfect time for us to hone our skills, tighten everything up, really take the time to develop new recipes, and refocus to our satisfaction. Pleasing our customers is always at the forefront of what we do, and, sure, we might have made them happy, but we can't just stop there. We are constantly looking for the next idea, what's better; how to make sure we never get stale. In this business, the question is always: How do you stay relevant? How do you keep it fresh and exciting for the diner; and at the same time continue to motivate your staff?

Having five Scarpetta locations is really fulfilling, but it offers an interesting dilemma. On one hand, I think it's important to create a Scarpetta architecture, so that who we are translates into consistency at every level of the restaurant, from front of the house to back of the house. As a team, we need to all be speaking the same language. But I think it's equally imperative to strengthen the individual restaurants. It's the opposite approach from most restaurant groups that have multiple outposts with the same name. Yes, the name value adds a consistency, but often it is more of a matter of replication of a finished product, down to every detail. Each Scarpetta is continually in motion; there is a lot of work that needs to be done at each location to achieve a consistent product. A lot of soul goes into the cooking. Recipes need to be adapted; product selection is different by virtue of the simple fact that nature doesn't work the same way in every geographic location—we cannot always find the same product in every city, in every season.

So the goal is to teach everyone how to achieve a consistency while always making sure that honesty and integrity is present. That's why I believe individuality is very important. I know a lot of restaurant groups that prefer their people to stay within very strict confines. I'm not like that—I want people to be who they are, to represent the best versions of themselves, from the chef de cuisine to each and every server. I want my staff to express their creativity and energy for the good of what Scarpetta is, because it really is something bigger than all of us—it's family. And as with any family, the best way to strengthen it is to regroup, refocus on each person's strengths and weaknesses, and move forward together.





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# STAMP OF QUALITY

While most people associate D.O.C.G. (*Denominazione di Origine Controllata e Garantita*) with wine, this Italian government certification actually covers all sorts of products.

D.O.C.G. is a quality assurance label guaranteeing that a product will be produced using clearly defined standards with ingredients from specifically classified producers in a designated geographical region. In a nutshell, D.O.C.G. is a stamp of quality. D.O.C.G. products speak for themselves. So when Scott Conant decided to name his new restaurant D.O.C.G., it meant that he stood behind his product. He not only delivers quality, but also guarantees an easygoing, casual excellence in everything from the atmosphere to the food and wine.



## Scott Conant on D.O.C.G.

Opening D.O.C.G. was a labor of love for Scott. "It really was a lot of fun to put this restaurant together, and the type of food we are serving is something I've wanted to do for a long time. The goal was to fill a void in the Las Vegas scene—to take 'over the top' out of the restaurant equation." While Scott describes Scarpetta as "a relaxed yet fine dining experience in the sense that there is something very serious about it but it doesn't take itself too seriously," at D.O.C.G. you'll find

that same dedication to quality ingredients but with a more casual ambiance—"with food that is rustic yet refined," as Scott describes it. Everything is comfortable and approachable, from the simple and soulful décor that includes hardwood floors, brick walls, and marble tabletops down to the carefully curated wine list of more than 400 regional wines. The selection of pizzas, paninis, pastas, and dishes served in cast-iron containers capture a home-style touch. D.O.C.G. is perfect for

Las Vegas—"it is built for speed"—and guests can get in and out as they please, dictating their own type of experience. Some will have a quick beer and pasta, others will linger. "D.O.C.G. has captured an energy that is pretty unique, and I love it!" says Scott. "For as much time as I spend in Las Vegas, I have never found a restaurant quite like this—it's the kind of place I love to personally spend time in!"

## Antonello Paganuzzi on D.O.C.G.

With two restaurants side by side that offer variations on the traditional Italian dining experience, diners have access to the best of both worlds. Antonello Paganuzzi, Scott's partner and COO, explains the concept as universally pleasing: "There's a certain clientele for Scarpetta, but with D.O.C.G. we have an alternative for guests. If you want a more elegant evening, that's Scarpetta; if you want a more casual night, that's D.O.C.G."

"The idea for D.O.C.G. was conceived to be very flexible," explains Antonello. "We wanted it to be that grassroots spot people can come to every day and feel comfortable in. We essentially broke away from what has become the norm in Las Vegas: overpriced and glitzy. It has a non-Vegas feel for Vegas, and has quickly become a go-to spot for locals—hotel executives and managers, people in the biz. It's a small safe haven in the middle of the insanity that is Las Vegas." D.O.C.G. exemplifies the

concept of an honest restaurant with honest food. Instead of \$30 entrees, the menu is price sensitive; instead of big and shiny, the space is small enough for the staff to recognize their returning customers. "The interior style of D.O.C.G. doesn't really fit in with Vegas," adds Antonello. "The reclaimed wood and bricks give it warmth. The tables are tight and there is an incredibly festive feeling to the place, similar to what you would find in New York."

*“Antonello is a great leader. I call him the Vince Lombardi of the company. He really gets the whole team and is such a motivator. ‘Ant,’ as we call him, is constantly teaching the staff and leading by example. You will find him busing tables, doing all sorts of stuff, and his energy is infectious. When you work for him, you really feel like you are contributing. He is all about customer service and making the staff as well as the customer happy.”*  
—Scott Conant



## BISTECA FIORENTINA

32-oz porterhouse steak  
Salt and Pepper  
Rosemary  
Garlic  
Extra-virgin olive oil  
Grilled lemon  
2 oz salsa verde

### METHOD

Season steak heavily with salt and pepper on both sides. Place on very hot grill for 5 minutes, rotate 90 degrees, then let cook for 5 minutes more. Turn steak over and brush with rosemary, garlic, and olive oil, and repeat the same cooking process. Steak should be seared and crusty. Remove from grill and brush once more, allowing to rest for 8 minutes. Serve with a grilled lemon and salsa verde on the side.

## SALSA VERDE

1/2 cup cocktail onions, drained  
3 each anchovy fillets, rinsed well  
1 tbsp capers, drained and washed well  
1 cup pitted green olives  
1/4 cup cornichons  
1/2 bunch parsley, large stalks removed and washed well  
1 cup extra-virgin olive oil

### METHOD

In a blender, combine the cocktail onions, anchovies, capers, olives, and cornichons. Blend until smooth and set aside.

In a blender, puree the parsley with olive oil until smooth. Do not puree too long or it may get too hot and cause the parsley to darken. Combine the parsley puree and onion-caper puree, and serve.



## On the Plate at D.O.C.G.

So, finally, there's a place in Vegas where you can come in and get some cheese, salume, and a glass of wine and still have money for the blackjack table. With menus printed right on the place mats and a pizza oven in the corner, the food had to be equally as casual. "Scott designed the menu to not go over anyone's head," says Antonello. "You can start with cured meats and cheeses or stromboli, garlic nodini, and a warm olives plate, and then choose from 10 different Neapolitan-style pizzas that are very straightforward, from the fresh mozzarella with pure and simple tomatoes to Italian sausages. Since the name *D.O.C.G.* comes from the little pink label you see on bottles of Italian

wine, it's our nod to a guarantee of quality. We designed this as an Italian *enoteca*, so the pastas are more rustic with more in-your-face flavor."

Other notable dishes include the Berkshire pork chop with a balsamic glaze and the maccheroni with tomatoes and polpettine (little meatballs). Says Scott, "I had never made a dish like this before, and I wanted to make sure it was something I could stand behind." The result is a soul-satisfying union of stout, thick pasta in a home-style tomato *sugo*. Expect meats to make more of an appearance on the menu as it progresses, since Scott recognizes the importance of steak appeal to the Vegas

diner. It will be presented as steak fiorentina, in keeping with the overall tone of cuisine.

Scott is equally excited about the viability of *D.O.C.G.* in other markets. "Conceptually, it has a lot of soul, great products, and the kind of ambiance people are looking for, right down to the music. Nothing is offensive, nothing is too loud; it's just a space with a lot of great energy and potential." Antonello adds that their price points are on par with most coffee shops, the difference being that the food is incredible. "It's a quality-driven concept with a value perception behind it."



# ALL WATERS ARE NOT CREATED EQUAL.

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*Pici*—hand-rolled spaghetti with duck.

#### CLAMS AL FORNO

1 tsp extra-virgin olive oil  
10 cherry tomatoes  
16 oz manila clams  
1 slice of grilled bread

#### FOR THE SAUCE

3 oz white onion, chopped fine  
3 oz garlic, chopped fine  
1 bunch parsley, chopped fine  
1 tbsp red chili flakes  
1/2 can peeled tomatoes  
3 Roma tomatoes, diced  
1/2 tsp oregano  
Salt and pepper

#### METHOD

Sweat white onion and garlic and add parsley and chili flakes until oils from chili flakes are released. Add the canned tomatoes and the Roma tomatoes and cook for 45 minutes. Season with oregano, salt, and pepper.

#### FOR THE CLAMS

In a sauté pan, add extra-virgin olive oil and sweat the cherry tomatoes until they release their juices. Add the clams and 2 tablespoons of sauce, and cook for 8 minutes in the oven.

#### TO SERVE

Transfer to a serving dish and finish with chopped parsley and a drizzle of extra-virgin olive oil. Serve with plenty of grilled bread on the side.

## LAS VEGAS, FAMILY STYLE

STEFANO CHIARUGI  
Chef de Cuisine at D.O.C.G.

Having worked in Las Vegas for most of his career, Antonello Paganuzzi has his finger on the pulse when it comes to the city's dining scene and the restaurant talent around town. So when it came time to open D.O.C.G., Antonello knew right away who he would bring in as part of team—colleagues but, more important, great friends that have become like family. He had worked with both Stefano Chiarugi, who would become chef de cuisine, and Paolo Barbieri, who would become wine director, at various spots around Las Vegas, including Osteria del Circo at Bellagio. “Stefano is a perfect fit for this restaurant. I worked with him for over four and a half years, and I know his food and his work ethic,” says Antonello. “Paolo is one of the best, if not the best in town. It is an honor and a privilege for me to be able to work with him again.” Together again, Antonello, Stefano, and Paolo make up one harmonious trio at D.O.C.G.

Stefano Chiarugi is ready to rumble in the Las Vegas culinary ring. In the red, green, and white corner, hailing from the land of leaning towers, Pisa, Italy, Stefano grew up on his grandfather's farm in Tuscany, where he learned to cook according to the seasons. Since bringing his talents to the United States, he has honed his skills at some of the best restaurants on the West Coast, including positions at Encore at Wynn Las Vegas and Osteria del Circo at Bellagio, before Antonello Paganuzzi sought him out to become the chef de cuisine at D.O.C.G. Stefano works closely with Scott Conant to fine-tune the flavor profiles of every dish. It is the perfect one-two combination of Scott's own touch on Italian cuisine and Stefano's innate sensibilities.

Nothing makes him prouder than when fellow Italians compliment the food by telling him it tastes like it does in Italy. On that note, he insists that his knockout menu item is the *pici*—hand-rolled spaghetti with duck. “It's better than you would find in Italy,” he claims with the eye of the tiger.

Even though he has worked in Las Vegas for 11 years, Stefano's cooking stays true to his Italian origins. But his experience in the States has also given him the ability to understand the American palate, and he delivers the right combination of flavors at D.O.C.G. to help Americans find the food approachable and Italians who come into the restaurant feel right at home.



## PORK LOIN

2 cups molasses  
1 tbsp red chili flakes  
1/4 cup ground mustard powder  
One 8-lb pork loin  
2 sprigs of fresh rosemary  
4 sprigs of fresh thyme  
2 cloves of garlic, sliced thin  
2 cups of water

### METHOD

Preheat oven to 250°F. In a bowl, combine the molasses, chili, and mustard. Season the pork with salt and coat the loin with the molasses mixture. Allow to sit for 30 minutes. Continue to rub the molasses over as it runs off the pork loin.

Place the pork loin on a wire rack in a roasting pan. Place the rosemary, thyme, and garlic over the top. Place the water in a small pot and place in the

*“Stefano and I collaborate on the menus. He is so important here because my number-one goal at D.O.C.G. is authenticity. As much as I have exposed myself to and educated myself about Italian cooking over the years—including my family background—I did not breathe the air in Italy as he has. I did not grow up with this food in that place as he did. And I really leaned on Stefano as we developed the menu to incorporate that fine balance between what Americans want and what an enoteca is all about. In addition to being an outstanding chef, Stefano adds food integrity to the plate.”*

—Scott Conant

oven as well. This will increase the humidity in the oven and allow the pork to remain moister during cooking.

Cook the pork loin in the oven until the meat thermometer reads 140°F, around 90 minutes. Remove the pork loin from the oven and allow it to rest about 20 minutes before serving. Before serving, brush with a little glaze.





## MACCHERONI WITH POLPETTINE

### FOR THE SAUCE

1/2 lb beef chuck, cut in 2-inch pieces  
1/2 sliced white onion  
1 garlic clove  
2 celery stalks, sliced  
10 Roma tomatoes, quartered  
1 can tomato purée  
1 tbsp dry oregano  
5 leaves of basil  
1 tsp red pepper flakes  
Salt and pepper

### METHOD

Roast the beef chuck with onion, garlic, and celery until browned. Add the Roma tomatoes and cook for 30 minutes longer. Add the purée, oregano, basil, red pepper, salt, and pepper and cook for 1 hour. Take out the meat and pass the sauce through a food mill. Season with salt and pepper.

### FOR THE POLPETTINE

2 lbs prime beef chuck, ground  
1 oz chopped parsley  
2.5 oz white bread soaked in milk, chopped  
5 oz ricotta fresh  
1 tsp chopped garlic  
3 oz Parmesan cheese  
1 tsp dry oregano  
2 whole eggs

### METHOD

Place all ingredients into a large bowl and mix well. Season with salt and pepper. Cook a small patty to taste for seasoning and adjust if necessary. Scoop and roll into small balls the size of a large marble. Reserve for preparation of pasta.

### TO SERVE

3 oz fresh spaghetti or high-quality dried pasta  
Salt  
15 polpettine  
6 oz sauce  
2 tbsp freshly grated Parmigiano-Reggiano  
1/2 tablespoon butter, unsalted  
1 tbsp extra-virgin olive oil

Place a large pot of water on the stove. Heavily season with salt, until it tastes as salty as a broth would. Bring to a boil. Cook the spaghetti in the water and remove when it is just shy of al dente—3 minutes for fresh pasta and 10 minutes for dried.

While the pasta is cooking, brown the meatballs in a sauté pan. Add the sauce and allow to simmer with meatballs for 5 minutes. Add the pasta to the sauté pan along with a bit of pasta water; to add starch and seasoning, and allow to finish cooking over medium-high heat. The sauce should coat the pasta and look cohesive. When you shake the pan, the sauce and pasta should move together. Remove from the heat and add the cheese, butter, and extra-virgin olive oil. Toss until well incorporated. Adjust seasoning and serve immediately.



## SHORT RIB

4 lbs beef short rib  
 3 whole garlic cloves  
 Sprig of thyme  
 Sprig of rosemary  
 1 small onion, chopped fine  
 1 lb mirepoix  
 1/2 bottle red wine  
 1/4 quart red wine vinegar  
 1/4 can tomatoes  
 Brown chicken base stock as needed

### METHOD

Trim beef short rib of any excess fat, especially around the bones. Lightly season the ribs and sear until golden brown. Set aside.

In a small saucepan, heat a little oil. Add garlic, thyme, rosemary, and onion. Cook until well caramelized. In a separate saucepan, caramelize the mirepoix. Deglaze with red wine and vinegar. Reduce by half. Add tomatoes and reduce by half until thick.



Place ribs in a rondeau. Add chicken base to cover. Bring to a boil then reduce to simmer.

Cover with aluminum foil and cook in a 400°F oven for 2 1/2 hours. When done, remove ribs from liquid and allow to cool. Strain the sauce through a chinois. Reduce to consistency, strain again, cool, and reserve. When ribs are cold, trim off any additional fat. Discard the waste and square off the ribs. Serve with polenta and roasted vegetables.



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## WARM HERBS & OLIVES

1 tbsp extra-virgin olive oil	Rosemary
Shaved garlic	Sage
Red pepper flakes	Thyme
Red Cerignola olives	Basil
Green Cerignola olives	Parsley
Gaeta olives	
Castelvetrano olives	
Taggiasca olives	

### METHOD

Warm extra-virgin oil in a sauté pan with shaved garlic and a pinch of red pepper flakes. Add the olives and herbs, and warm together for 5 minutes.



# MASTERING THE VINES

WITH PAOLO BARBIERI



## BARBIERI WINE COMPANY

Paolo Barbieri, owner and winemaker of Barbieri Wine Company, chose Santa Barbara County specifically because its terroir was a perfect fit with his love of Rhône varietals. Barbieri Wine uses simple winemaking techniques to preserve the characteristics and expression of the grapes from three exceptional vineyard sites.

Colson Canyon Vineyard is in the northwest of Santa Maria Valley. It is a warm, dry vineyard that bakes in afternoon sunshine, built in a steep canyon on limestone rocky soils that contribute an underlying minerality to the wine, which is uncommon for most Californian syrahs. Three Creek Vineyard is located in the most southeastern corner of the Santa Ynez Valley in Happy Canyon. Long warm days and the cool coastal influence of the Pacific Ocean makes it ideal for Rhône varietals. The soil is primarily low-nutrient clay loam mixed with gravel, red chert, and serpentine. Also in Santa Ynez, Reeves Ranch Vineyard sits high in the hills, facing west. Barbieri's block, called Indian Hill, consists of tightly packed plants that allow farming only by hand. The soil is medium gravelly with chalk and limestone rocks.

"Wine is my life's passion," says Paolo Barbieri, master sommelier and wine director of Scarpetta and D.O.C.G. "Since I was a teenager in Italy, I always worked the harvests. There is something about being outdoors, the history, and the craftsmanship of making wine that makes this almost an obsession for me."

Paolo's professional wine career started at a five-star restaurant near Southampton, England, in the early 1980s. Then he moved on to the Princess Cruise Lines. San Francisco lured him off the ocean, and he worked in the Bay Area for 11 years. The opportunity to come to Las Vegas arose when he came to Circo and Le Cirque at Bellagio, then joined Alex at Wynn to open the restaurant in 2005. Paolo not only has built a reputation for having one of the best palates in the business but also has the knowledge to back it up, having completed the arduous requirements to become a Master of Wine. "What Paolo brings to the table is not only his incredible wine expertise but also

his personality. It is so refreshing for our customers, especially in a casual atmosphere like this, to be able to speak to someone who knows so much but is equally easygoing, so they feel comfortable that they are learning something without being judged," explains Scott. "Paolo clearly chooses wines for guests that fit what they are there for."

"I have enjoyed the challenge of establishing an Italian-focused wine list that goes with a vast range of Italian cuisine, not to mention the different clientele between Scarpetta and D.O.C.G.," Paolo says of his current position as head sommelier. With more than 400 selections, the current list does cover the world, from Burgundy to Australia, but it is decidedly Italian with a slight focus on Piedmonte and Tuscany. "Italian wines work best with the cuisine here," he adds. At D.O.C.G. Paolo keeps the price point approachable. "Enoteca, in itself, means wine bar. We want this to be a casual place to drink wine." To prove his point, there are 30 wines by the glass.

Paolo Barbieri also owns the Barbieri Wine Company in Santa Barbara County, California. Learn more at [www.barbieriwines.com](http://www.barbieriwines.com).

CHAMPAGNE  
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# ROOM WITH A VIEW

You don't need a room for the night to take in a Strip view. Some of the most jaw-dropping views, particularly of the Bellagio fountains, can be seen from the Scarpetta dining room in the Cosmopolitan Hotel. Arrive before dusk to take in the daytime scenery of the valley's mountains, and then take your time enjoying some appetizers as night falls and the Bellagio fountains are illuminated.



GET OUTSIDE ONCE AND A WHILE. IT'S PRETTY BREATHTAKING. AND THAT'S NOT THE OXYGEN THEY'RE PUMPING IN. HERE ARE A FEW OF THE MOST AMAZING PLACES ON EARTH. AT LEAST, WE THINK SO.

MOUNT CHARLESTON is 35 miles from Las Vegas and about 20 to 30 degrees cooler, with an elevation of almost 12,000 feet at its peak—perfect for picnicking, hiking, and horseback riding in the summer and skiing in the winter. Plus, it's right next to RED ROCK CANYON, arguably one of the prettiest spots in all of Nevada! You can pet and feed the wild burros that roam free around there. And while you're in the area, check out BONNIE SPRINGS, a replica of an 1880s mining town complete with a cowboy show.

On the opposite side, outside of town about 30 miles, sits LAKE MEAD, the largest man-made lake and reservoir in the world—great for boating, fishing, water-skiing, swimming, and dinner cruises in the evening.

In the mood for a little Las Vegas nostalgia? History buffs take note! Head to the BONEYARD: a three-acre site that houses some of Las Vegas's most famous, now-defunct signs—like the Mint and the Silver Slipper, even the big cowboy that used to wave down on Fremont Street—dating from the 1940s on. An official museum is in the works. You can view the signs by appointment only.

Go to [www.neonmuseum.org](http://www.neonmuseum.org).

Lastly, take a trip to LAKE LAS VEGAS, located in Henderson, again about 20 minutes from town. It's another man-made lake on the way to Lake Mead, this time nestled between some luxury resorts like the Ritz-Carlton and the Loews. You can stroll through a little shopping and dining area and feel as if you're in your own world outside of Las Vegas. Great for brunch, wine walks, fairs, boat cruises, and even gondola rides—it's amazing!



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**HAUTEVENTS**

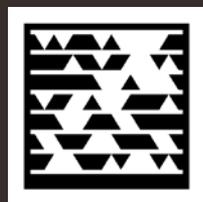
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Saturday's event, **Epicurean Fields**, will feature several unforgettable culinary and wine experiences.



Photos courtesy of Bocuse d'Or USA and Natirar



Tickets on sale now at [meetatnatirar.com](http://meetatnatirar.com).

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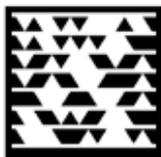
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