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NEWSLETTER-Non Member December 2015

This is the NON MEMBER newsletter. In order to see dates and times of these events, you must be a paid member of our group. The holiday season is soon upon us and there is no avoiding the Christmas decorations that have replaced the pumpkins. December brings holiday parties, snow storms, Santa Claus, menorahs, jazz on New Year's Eve and Single Gourmet events. Most either love this time of year, or hate it. Some will be traveling with us to Madrid and Barcelona, others will travel elsewhere on their own and the rest will try to avoid NYC tourists! If you still want to travel with us to Spain, please reach out to me as soon as possible. Finally, in keeping form with the holiday spirit, if you purchase a membership for a friend who is NOT a current member (from now until New Year's Eve), I will return the gift to you by renewing your membership for an additional year for FREE. Pay \$99 for a friend to join the group, and your renewal is covered for an entire year from your next renewal date! You can also refer a friend who joins our group and you will receive \$15 credit towards your next dinner ©.

Our November events continue this week with a French wine tradition- Beaujolais Nouveau day! This Thursday, drink unlimited wine along with a fabulous French dinner at **TOUT VA BIEN.** We have been dining with the family that owns this restaurant since the 80's and they are as welcoming now as they have always been. This Saturday, we head to Midtown to dine at **MONTEBELLO RISTORANTE**, a recommendation from a long standing member. This Northern Italian restaurant promises to be a delicious, upscale meal which will certainly be on our stomping ground for years to come! Next week we meet on Thanksgiving Day at **SAN MARTIN** for their Mediterranean accented turkey feast. Our host Ramone San Martin will make sure the turkey, the trimmings and the dessert will keep coming until we are "stuffed." Finally, we head to **YERBA BUENA PERRY**. This popular Latin fusion will remind us all of our favorite *Richard Sandoval* restaurants. The reason for this: the chef of Yerba Buena, Julian Medina, was <u>The Executive Chef for ALL of Richard Sandoval's locations</u> and he opened and created the menu for both Maya and Pampano!

Our December starts off with gospel brunch at the "speakeasy" inside **The Red Rooster** in Harlem- **Ginny's Supper Club**. We have had sold out dinners at The Red Rooster in the past and this time we expect another large group. Join us for an unlimited breakfast buffet and their live music gospel brunch. A few days later we are co-sponsoring a single's event for our members interested in learning how to handle and maneuver the dating scene this holiday season. The hosts of the event are the owners of the website, "**He Dates, She Dates,**" Dane Colon, facilitator of the NY Men's Group, "No More Mr. Nice Guy," and Melanie Rubin, author of the book "What Women Really Want from Men: A Step-by-Step Dating Manual." The event includes sit down discussions, information from Melanie's book and Danes advice to men. We then head to **GENTE** for a Chanukah and Italian dinner with multiple wine tastings and a fantastic 4-course meal. The following week we head to another Patina Group owned restaurant, **CUCINA & COMPANY** for a Mediterranean inspired meal. Patina Group owns more than 60 restaurants nationwide including Café Centro, Brasserie and La Fonda Del Sol. On Christmas day we return to **MARSEILLE** for a French Christmas dinner. The menu will be similar to last year's, so don't eat lunch and save room for an early Christmas meal with us. Finally, on New Year's Eve we toast the midnight bubbly at **SARABETH's** on Central Park South. We dined here earlier this year with a group of 44 and they have welcomed us back with an incredible 4- course meal with a live Jazz band! There will be party favors, bubbly toasts and live music to welcome in 2016.

The following November events are still available for Single Gourmet Members and their guests: 1. Tout Va Bien- "Beaujolais Nouveau Day"-

2. Montebello Ristorante-

3. San Martin-

4. Yerba Buena- Richard Sandoval Protégé



Ginny's Supper Club @ The Red Rooster Gospel Brunch w/Live Music

310 Lenox Avenue (125th and 126th)
The 2,3 to 125th & Lenox stop is steps away.
The ABCD lines at 125th St and Saint Nicholas are 3 blocks away. The 102 & 7 bus stops directly in front of Red Rooster.
12:00pm opt. drinks, 12:30-3pm brunch Live Gospel Music 1-3pm
Tickets are limited and paid in advance
\$72 Brunch Buffet, gl of wine, tax, tip

Wander downstairs at the Red Rooster in Harlem and you'll soon pick up the trail of its spirited sister venue. With a hat tipped to Harlem's Renaissance, Ginny's Supper Club is a modern reincarnation of the glamorous speakeasies and Harlem nights of the Twenties - an intimate lounge with a warm bourbon glow and an even warmer welcome. Kindled by the hottest live music, creative cocktails, soulful food, and Harlem's vibrant culture, Ginny's is devoted to style, culture and genuine down home fun for everyone. Enjoy a scrumptious buffet brunch, including fried yard bird, macand-greens, corn bread, eggs, various breakfast pastries and much more, accompanied by rousing gospel tunes in a 'Speak Easy" Supper club atmosphere. A first-time event for The Single Gourmet, though we have visited Chef Marcus Samuelsson's hot spot before, this time we head there for their famous Gospel Brunch. Chef Samuelsson, formerly of Aquavit, another 4-star restaurant, combines down-home Southern cooking with his Swedish background, to give those living uptown a top restaurant. This event WILL SELL OUT (tickets are limited). Zagat rated 23 for food, 24 décor, they says-Ginny's is "a riff on legendary Harlem nightspots like the Cotton Club, this relaxed supper club in the basement of Marcus Samuelsson's Red Rooster serves New American fare with soul-food accents, along with great live jazz and a speakeasy vibe that add to the overall fun scene." They go on to say this "a scene to say the least at this jumping Harlem joint that provides delicious Southern-accented American fare and wow cocktails with a side of superb people-watching." This event is prepaid in advance to the restaurant and there is a limited space- no refunds RSVP ASAP!



"A Different Kind of Singles Mixer" The Triad Theater, 158 West 72nd Street

Please arrive on time \$25 + Two drink minimum at the theater Light hors d'oeuvres included

Join us for an eventful singles mixer run by hosts Dane Colon andMelanie Rubin, the author of "What Women Really Want from Men: A Step-by-Step Dating Manual." Melanie and Dane have been working in different parts of the US with groups of single men and women to help make meeting others fun and interesting, as well as interviewing men and women about what they're looking for when they're dating. This event will be in conjunction with a variety of groups that serve singles with ages ranging from mid 30's to mid 60's. It will include activities to make it fun and easy to meet potential dates, as well as small-group discussions to help you get to know both men and women for friendship and dating. All activities support you in building dating skills that will be useful at any time of the year. This also includes a discussion of tips for enjoying the holidays single, with a quick reference sheet. There will be prize drawings and giveaways throughout the night and anonymous opportunities to let someone know you are interested. Space is limited for this event so please RSVP soon.



Gente Ristorante- Chanukah

7pm optional drinks, 8pm dinner 153 East 45th (Lexington and 3rd) \$84- 4- courses/ wine pairings, coffee espresso/ cappuccino, tax and tip.

Join us during Chanukah for an Italian and potato latke meal in Midtown with cuisine directly inspired by owner and executive chef Jay B. Mitchell's hundreds of past visits to Italy. "The trick, I believe," wrote a reporter for Short and Sweet NYC, "is when combining local produce with unmatchable Italian staples, Gente manages to produce the essence of a 'local' Italian dining experience in a neighborhood notorious for grab -and-go commuter clientele". We start off with an antipasti combo of carcofi alla judea & Heirloom tomatoes with buratta then a pasta combo of pumpkin ravioli and multigrain spaghetti with zucchini & pine nuts paired with a wine tasting of Orvieto Secco (white), then entrée choices of filet of sole al'Italienne or rack of lamb with warm apples & lentils paired with Nero Davola (red) and we end our meal with pastichiera cheese cake or macedonia fruit salad.



Cucina & Company

200 Park Avenue @45th- Metlife Bldg <u>Meet for drinks next door at Naples 45</u> 6pm optional drinks, 6:45pm dinner \$TBD 3-course, gl of wine, coffee, tax/tip

Cucina & Co.'s three Midtown Manhattan locations offer a diverse market selection of freshly prepared, home-style Mediterranean

culinary classics. Cucina & Company was designed by architect Roberto Magris of Florence to reflect the comfortable environment and mood of an old-style European kitchen, however there is no bar area to sit at, so please note we will be meeting next door at Naples 45 for optional drinks. Patina Group owns over 60 restaurants, many of them we dine at regularly for their ambiance, food and service and Cucina & Company is no different. Call for the price of this event.



Marseille- Christmas Dinner 630 9th Avenue (Corner 44th Street) 3:15pm optional drinks, 4pm Dinner \$87- 3-course dinner, gl of wine, t & t

Celebrate the Christmas spirit the French way at this popular French brasserie that according to Zagat, "feels like being in Paris". Michelin

Guide says, "Marseille marries the charm of a classic French bistro with the inimitable style of New York City and the skilled and truly professional kitchen prepares an impressive cuisine bursting with pronounced balanced flavors- Think Casablanca." Marseille hails from the same restaurant group that owns Café D'Alsace, Maison, French Roast, Le Monde, Nice Matin, Pigalle and L'Express. Our meal last Christmas was one of the best of the year and consisted of braised lamb shank, roast beef rib eye, heirloom pork, honey glazed duck breast, Christmas turkey, grilled salmon, plus wonderful choices of French appetizers and desserts. Please RSVP early, the restaurant completely sells out every Christmas and this event will have limited seating.



Jazz Band New Year's Eve

Sarabeth's-the Atrium Room 40 Central Park South (5th/6th) Thursday December, 31st 8:30 optional drinks 9:30 pm dinner Live jazz band till 12:30am Midnight bubbly toast Party favors \$110 RSVP before Christmas \$115 RSVP after Christmas 4-course meal, glass wine, toast, coffee, tax & tip

Join us as another wonderful year passes by as we toast the bubby to a live jazz band at Sarabeth's! We had an exceptional dinner here with 44 members in late May and expect another great turn out. Last year over 350 people dined here on New Year's Eve so be prepared for a fun night out! We will be in their Atrium room in the back with party favors, a midnight toast, 4-courses and a glass of wine. There is no reason to be anywhere else on New Year's Eve unless you are in Spain! Please RSVP early. One of our amazing members, Marianne, will be there to check you in and make sure things run smoothly. **NOTE: I will be in Spain after Christmas, so if you just mail a check, I will NOT KNOW you are going unless your check arrives before the 24th or unless you EMAIL or call me that you are coming. It is best if you call me or email me your reservation early or send a check to arrive before Dec. 25th. After the 25th I will be checking my voice messages from Spain, but I will NOT be calling you back to confirm. You can assume you will be on the list if you leave me a message, but I will not be returning a call to confirm.**

To reserve at any or all the events please go to our website and view our dashboard event calendar or call us at (646-825-0268), email us at <u>aaron@thesingelgourmet.net</u> or mail checks with events chosen to: The Single Gourmet, c/o Aaron Lefkowitz, 69 west 9th Street Apartment #6A, New York, NY 10011

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