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NEWSLETTER March 2015

March is around the corner and believe it or not, so is spring. Besides March Madness, and the fun antics on Saint Patrick's Day, we look forward to hunting for eggs, and The Single Gourmet dinners. February was an interesting month as two of our events had to be rescheduled due to poor weather, but the good news for those who could not make the events the first time around, is that we have rescheduled them for March.

Before we bunny hop into our March events, we still have one dinner to discuss for February and it happens to be an all-time favorite of our founder Art Fischer, **SAJU BISTRO** on February 28th. Our meal will consist of their delicious mussels, hanger steak, chicken verdonnaisse and salmon provençal as well as wine, coffee, appetizer and desserts.

If our March newsletter looks similar to the February newsletter, it is because we rescheduled our first dinner at **PIGALLE** on March 8th. Pigalle is owned by the NYC restaurant group, Tour De France, who recently had their 9 restaurants certified by the Green Business Bureau. The following Saturday, March 14th, we head to the best Latin fusion in NYC, **ZENGO**. A past favorite of our group, Richard Sandoval's ZENGO, promises us another glorious meal with signature steak, chicken and salmon dishes. That following Wednesday is another make-up event, this time at **GENE's**, on March 18th. Gene's is one of the oldest Italian restaurants in all of NYC. The following Sunday, March 22nd, we head to the East Village to a newcomer to the group, **PORSENA**. Just a few blocks from Astor Place, Porsena is a casual and rustic trattoria in the convivial Italian tradition where friends and neighbors gather. Owner/Chef Sara Jenkins has drawn on memories of her Tuscan and Roman childhood to create a pasta-centric menu featuring Italy's finest artisanal pastas, served with traditional and imaginative twists. Our final restaurant for the month is on Sunday, March 29th, and is one of the best restaurants in NYC, **Le PERIGORD**. A true masterpiece and one of our most favorite restaurants of The Single Gourmet. We have been dining here for many years, and with each visit we are completely overwhelmed with delight.

-Travel with The Single Gourmet-

Sept 4th-7th-10th: Austin and San Antonio TX- This year our domestic trip is going to be combination of two cities deep in the heart of Texas. First, we spend 3 nights in Austin, voted the 3rd "coolest" city to visit by Forbes 2014, based on entertainment options, local restaurants per capita and population growth. Conde Nast Travel states, "Austin's ever-evolving food scene just keeps getting better" and has also voted Austin one of "the best American cities for foodies." Conde Naste Travel also says, Austin is "a little blue island in a red state, Austin has been dubbed the 'Third Coast'. As the capital of Texas, it is home to numerous museums and thousands of acres of parks...Austin's thumping music scene is the draw for most visitors, with more than 100 clubs booking two or three acts per night. Forbes ranks Austin fastest growing city four years in a row, best city to live under 30, and it is now the music capital of the world. If you watch the food network many episodes rave about the Austin food scene. Austin has been on lists such as: friendliest city, fittest city, most tech savvy city, safest city, #1 economy in the country, # 1 to start a small business in the country, and dozens of other lists. We will be staying at the 4-star Hilton located right in downtown and steps from everything. We will tour the city via a hop on hop off bus tour, walking tours, a winery tour, a museum tour, listen to the best live music, eat the best BBQ and other incredible meals. This

trip will be Labor Day Weekend which is Sept 4th – 7th. For those who want to extend the trip, we have an optional “excursion” where we will drive (2 hours) to San Antonio and stay 3 additional nights. In San Antonio, we will stay at the 4-star Hyatt Regency right in the center of the River walk. We will tour the city on a hop on hop off bus as well as walking tours. We will visit the Alamo, sail on a Riverboat Ride, visit the Mission Concepcion, Mission San Jose, Japanese Sunken Gardens, Buckhorn Saloon and Museum, Texas Ranger Museum and El Mercado as well as eat out at top rated restaurants . You will have the choice of just seeing Austin Friday to Monday, and heading back to NYC on Labor Day without the group (Single room \$1995, double \$1750) or join us 3 additional nights and head to San Antonio (\$3445 Single, \$2995 double). Non-refundable deposit \$600 holds your spot to Austin, \$1000 non-refundable for both cities. If you are flying on your own you can deduct \$300. Please let us know ASAP as booking 2 trips requires deposits and commitments.

Details on our New Year’s trip 2016 will come in future newsletters, but looks like we will be visiting Barcelona, Dec 26th to Monday January 4th, and other areas of Spain staying at the luxurious Renaissance Hotel in downtown Barcelona. Please let us know your interests, so we can get pricing and itinerary finalized as soon as possible.

The following February events are still available for Single Gourmet Members and their guests:

1. **Saju Bistro-** 120 West 44th (btw 5th/6th), inside Hotel Mela, Saturday Feb 28th, 7:15pm Optional Drinks, 8pm Dinner. \$79 Includes 3-course meal, gl wine, coffee, tax and tip.

The following March events are available for Single Gourmet Members and their guests:



Pigalle

790 8th Avenue (corner of 48th/8th)

Sunday, March 8th (rescheduled)

5:00pm optional drinks, 5:45pm dinner

\$72 3-course meal, gl wine, soda/coffee t & tip

Rescheduled due to the weather, **please RSVP again even if we had you initially confirmed.** From the restaurant group that brought us Marseille on Christmas, Café D’Alsace, in November and 7 other NYC French restaurants, Pigalle will definitely make you feel like you walked right into a bustling French Brasserie. Named after the sculptor Jean-Baptiste Pigalle, Pigalle is famous for

being a tourist district in France, with theatre and adult shows. The neighborhood’s raunchy reputation led to its Second World War nickname of “Pig Alley” by Allied soldiers. The Divan du Monde and the Moulin Rouge, the world-famous cabaret, are both located in Pigalle. Join us for a great 3-course French meal in the heart of the Theatre District that starts with a choice of French onion soup, escargots or Caesar’s salad, then a choice of steak frites, seared codfish or roasted chicken and ends with chocolate mousse or ice cream/sorbet for dessert.





ZENGO

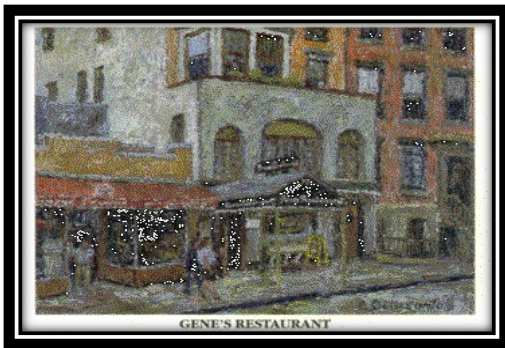
622 3rd Ave @40th Street

Saturday, March 14th

6:45pm optional drinks; 7:30pm dinner

\$80 Includes 3-course meal, gl wine, coffee/tea, tax/tip

Zengo translates into “give & take” and represents Chef Richard Sandoval’s signature culinary style. Perhaps you have seen Chef Sandoval on Bravo’s top Chef Masters, as he is known for taking gourmet Mexican and Latin flavor to a new level. We have followed him from here to DC, to San Francisco to Las Vegas, and at each location he raises the bar. With over 30 Latin restaurants across the United States, Europe, Mexico and the Middle East, Richard Sandoval is a global pioneer in contemporary Latin cuisine. Nine of his restaurants have been voted best in their category. For his work, Chef Sandoval has been awarded Mexico’s National Toque d’Oro, Bon Appetit Restaurateur of the Year and Cordon d’Or Restaurateur of the Year. He was also nominated for James Beard Outstanding Restaurateur. Zagat gives Zengo a 22 for a “special experience” in dining. Come join us for a great Saturday night meal!



Genes Restaurant

73 West 11th (Btw 5th and 6th Ave)

Wednesday, March 18th (rescheduled)

5:45pm optional drinks, 6:30pm dinner

\$69 Includes 3-course meal, gl of wine, coffee

Rescheduled due to the weather, **please RSVP again even if we had you initially confirmed.** This Old World Italian has been satisfying Greenwich Village locals **since 1919.** With impeccable service, a great menu and a very loyal clientele of “90% regulars,” Genes manages to be packed on a nightly basis. The kitchen, run by longtime veteran chef Hector Delgado, highlights snappy renditions of Italian and French favorites. Almost the entire kitchen staff has been there for 30 years. Be prepared to walk into a classic, almost 100-year old NYC landmark restaurant and be prepared to walk out satisfied and filled with delicious food. Our menu entrée options include fish of the day (snapper or sea bass), stuffed lamb chop, home-made linguine & sirloin steak, plus appetizers, desserts and a glass wine and coffee.



Porsena

21 East 7th St (Between 2nd and 3rd)

Sunday, March 22nd

5:30 pm optional drinks, 6:15 pm dinner

(They open at 5:30, please show up after that!)

\$73 Italian meal, gl wine, tax & tip

A **New York Magazine** critics pick, “Porsena, is the terrific, refreshingly grown-up East Village spot recently opened by Sara Jenkins, a seasoned chef who’s bopped around New York kitchens and found fame.” **Zagat** rated 22 for “elevated heavenly pastas and other delicious straightforward Italian staples at this friendly east villager, down to earth date spot.” Chef Jenkins culinary pedigree shines through as “one can expect from the daughter of a food critic who spent her childhood frequenting the trattorias of Tuscany and Rome.” Mario Batali called Jenkins “one of the few chefs in America who understands Italy and how Italians eat.” Modeled after the simple restaurants in Italy that serve as neighborhood dining rooms, Porsena is just the kind of colorful neighborhood restaurant you might be thrilled to find in the narrow back streets of Rome or Florence. **Michelin Guide** recommended, “Sara Jenkins fans gather where her flavorful and approachable style to Italian food shines bright.” Our menu will consist of family style appetizers such as wilted escarole salad with hot anchovy dressing, Baccala with salt cod whipped with potato and garlic and entrees such as home-made anelloni pasta with spicy lamb sausage, mustard greens and toasted breadcrumbs, a fish specialty and Berkshire pork chop, dessert will be family style Panna Cotta with pistachio and chocolate and a lemon olive oil cake with lemon curd.



Le Périgord

405 East 52nd (Between FDR & 1st Avenue)

Sunday, March 29th

5:30pm optional drinks, 6:15pm dinner

\$88 Full french Meal, hors d'oeuvres, gl of wine, t&t

Crowned the “Most Elegant Restaurant” in NYC by the 2014 Concierge Choice Awards and now celebrating 50 years, Le Périgord proves that elegance and fine dining never go out of style. Guest reviews are a critical factor in the concierges’

reviews and as Fredrick Bigler of the Peninsula Hotel said, “We send our guests there they come back raving.” A whopping **Zagat rated 25** for both food and service, Zagat says, “Classic to the core this 50 year old exemplar of the way fine dining used to be offers true French haute cuisine overseen by pampering staffers....pure pleasure.” We have been dining here for years, and it just keeps getting better and better. Gerry Frank’s # 1 NYC guide book states, “Superb! Charming diners for half a century. Civilized is the word to describe, it’s like dining in one of the great rooms of Manhattan in the ‘good old days’...everything is class personified...the luxurious setting makes one appreciate what gracious dining is all about.” Join us for drinks and enjoy the hors d’oeuvres.

To reserve at any or all the events please call us at (646-825-0268), email us at singourmetny@aol.com or mail checks to:

The Single Gourmet, c/o Aaron Lefkowitz, 69 west 9th Street Apartment #6A, New York, NY 10011

I enclose a check or credit card information to cover these events.

Please Check

1. Saju Bistro- Old Favorite French of TSG	Sat, Feb 28 th	7:15pm	\$79 _____
2. Pigalle- Paris in Midtown	Sun, March 8th	5:00pm	\$72 _____
3. Zengo- Richard Sandovas’ finest.	Sat, March 14 th	6:45 pm	\$80 _____
4. Gene’s- Old School Favorite Since 1919!!!	Wed, March 18th,	5:45pm	\$69 _____
5. Porcena- Sara Jenkins at her best	Sun, March 22	5:30 pm	\$73 _____
6. LE PERIGORD-Best of the Best-25 Zagat	Sun, March 29th	5:30pm	\$88 _____

Name: _____

Phone: _____ Cell _____

_____ Check _____ Visa _____ Mastercard _____ AMEX (check appropriate space)

CC Number _____ Expiration _____ ZIP CODE _____

Email _____

Signature _____

