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NEWSLETTER
May 2015
33rd Year Anniversary



This is our non-member newsletter, to get the date and the time of these events, you must be a paid member.

In April 1982, Art Fischer sat down at an old typewriter and typed the first Single Gourmet newsletter. The membership price was \$35 a year (for those wondering)! For over 32 years Art used that typewriter and brought you his humor, excitement and expertise on delicious restaurants. He went on to introduce 1000's of singles, leading to many marriages and he licensed the group all across the country. I have taken over that role of writing the newsletters and realize what time and energy and effort he must have put in all those years combined to make the group so successful. Just being a company for over 33 years is a big accomplishment in itself and so a great thank you goes to Art for making The Single Gourmet a success, an institution and a fun time for past, present and future members.

Happy 33 years to us!!!

As we move away from the typewriter to the web, those whose email addresses I have, have been informed of how to log in to the website. For those who do not have an email with us, but would like to log in, please contact me.

Here is what is currently on our April agenda. We visit one of the best restaurants in David Burke's family, **Fishtail**. Following Fishtail, we rock out to blues as we eat at **BB Kings** with **The Harlem Blues Project- RSVP is due April 16th** (with your entrée choice). Our last event in April we head to a little French bistro in Greenwich Village, **Le Baratin**. From the sons of the owner of Tout Va Bien and Les Sans Culottes, they remember us dining at their parents' places when they were just kids!

In May join us at **Pera Soho**, the sister restaurant of Pera Brasserie, where we visited in December. Our meat-centric Mediterranean meal will leave you saying "Lezzetli." The following event we visit another one of Chef Richard Sandoval's hot spots, **Pampano**. Every year we try to find a slot for all of his NYC restaurants, and this is the first time in a few years we have been back here. Seafood lovers unite, if you loved Zengo (and you all did), this one will be just as fantastic. Next celebrate our 33 year with us at **Shun Lee West**. Clearly the top of the top and though you may be hungry an hour later (that joke gets old!), at least that hour after dinner you will savor what you just ate. Following Shun Lee West we have our first revisit of a new restaurant from last year. Next join us in the West Village at **Phillip Marie**. We loved it our first time, we will definitely love it again. They are welcoming us back with arms wide open and we are running into them with a plate, knife and fork. While some are heading to the beach, others will be heading for some Jazz at **THE BLUE NOTE**. Join us for The Steven Feifke Septet. Not only do you get a drink, and a brunch entrée, but you also get 7 musicians playing Jazz. What a deal ☺ ! Finally we end our month on at **Circus**. No joke, this happens to be one of the top Brazilian restaurants around and that means lots of meat and happy people. Brazilians love meat, and they love to drink and party and they are providing us with some **live Brazilian music** as well. They also are giving us Gluten-free and vegetarian options.

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

1. **Fishtail-** 135 East 62nd (Park & Lex)
2. **BB-Kings All Star Blues Night-** 237 West 42nd (7th and 8th)

3. **Le Baratin**-26 Greenwich Ave. (6th Ave & 7th Ave)

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



Pera Soho- Mediterranean
54 Thompson (@Broome Street)

\$72 “Mediterranean Meats Festival” family-style
Glass of wine, coffee/tea, tax & tip

Pera Soho is part of the same restaurant group that brought us Pera Brasserie the Mediterranean restaurant that we visited in December. Pera Brasserie is the “elegant older sister, as Pera Soho is the adventurous, bubbly, younger version.” Pera Brasserie is all business, while Pera Soho is celebration, in tune with the SOHO neighborhood. A sleek design, a skydeck rooftop view of NYC and a large patio makes this a very warm and welcoming dinner location. “A no brainer” according to Zagat and a “solid bet for Turkish accented Mediterranean fare.” Pera derives its name from a neighborhood in Istanbul that has served as the melting pot for many cultures and cuisines. Our family style meal is their “meats festival menu” because our main course options are lamb, sirloin and chicken. Bring your appetite, there is plenty of meze & they promise no one leaves here hungry.



Pampano- Richard Sandoval
209 East 49th (2nd and 3rd ave)

\$79 3 course, 1 glass wine/beer/margarita,
coffee, tax & tip

Another Richard Sandoval masterpiece (and a partnership with Placido Domingo). An impressive Zagat 24 where the food “hits the high notes at this top drawer” Chef Sandoval, a Bravo’s top Chef Master, is known for taking gourmet Mexican and Latin

flavor to a new level. With over 30 Latin restaurants across the United States, Europe, Mexico and the Middle East, Richard Sandoval is a global pioneer. Nine of his restaurants have been voted best in their category. He was also nominated for James Beard Outstanding Restaurateur. Our menu will be as great as Zengo’s was, with a costal Mexican seafood theme. Over 4 stars on all review sites, and NY magazine rated them as their critics pick.



Shun Lee West – 33rd Anniversary
43 West 65th Street (CPW and Columbus)

\$72 Anniversary feast, tea (no wine), tax & tip

33 years ago the first ever dinner for TSG was held here and Michael Tong, a good friend, has continued to deliver. In 1982, The NY Times did a half page story and the rest is history. Our menu is the best of the best with multiple choices such as soft shell crab, chicken soong, boiled wontons, Beijing duck and much more. Zagat 22 an “exemplar of upscale dining, fancy food dispatched by a top team in an exotic, space...there's a reason why it's been a neighborhood cornerstone since the '80s.” and there is a reason why we visit here every year.



Philip Marie- 4 courses
569 Hudson Street

\$79 Includes 4-course meal, gl wine, coffee, tt

The first repeat of a new restaurant from last year, and it deserves it. A townhouse in the heart of the West Village, close to the Highline, Philip Marie boasts both a history as a speakeasy (the basement goes down 3 levels where they hid the booze) to one of the more romantic spots in NYC (a private table for two deep underground in their wine cellar). Chef Joh Greco, whose bio sounds like an around-the-world culinary tour is well known throughout the restaurant communities of New York, Rome, Milan, Frankfurt and Brazil. He is a graduate of the Culinary Institute of America. Before Philip Marie, he worked at such renowned establishments as Imola in Italy; Cipriani (Venice and NYC), San Domenico, Le Cirque and Torre di Pisa in New York. He was a finalist on the TV show, "Chopped." 4 courses including the Cap'n Crunch™ Coated Mediterranean Sea Bass, grilled spinach and artichoke stuffed chicken Breast as well as the sautéed double cut stuffed pork chop!



The Blue Note: Jazz- Steven Feifke Septet
131 West 3rd (off 6th Avenue @ West 4th Subway)

\$49 Live Show, Brunch Entree, 1 drink, tax & tip



The Steven Feifke Septet is comprised of seven stars on the modern jazz horizon. The group performs an exciting variety of original compositions and arranged music. Pianist, composer and arranger Steven Feifke has been called "a virtuoso and a highly communicative and creative musician" by Grammy Award winning trumpeter Brian Lynch. Feifke "is one of the brightest new talents to appear on the modern jazz horizon in some time." At just 23 years old, Steven has performed all over the world including Jazz at Lincoln Center, Rockefeller Center, the Blue Note just to name a few in NYC. Steven was selected as a semifinalist to the prestigious Thelonious Monk Competition. His original compositions and arrangements have also been played around the world. This includes 1 brunch entrée (not 3 courses), a drink, and 2 hour show. RSVP before the 21st

Circus- Fine Brazilian Cuisine
With Bosa Nova Band
132 East 61st (Lexington and Park)

\$65 3-course, gl wine/house drink, coffee, tax/t



This is our first visit to Circus and it is going to be party (they are giving us a band). Zagat say's "There's no clowning around in the kitchen at this Brazilian sleeper near Bloomie's where a marvelous, meat-centric menu is served by a jolly staff...intimate digs with a circus motif adds to the pleasant vibe." New York Times claims, "Circus serves the food your mother might cook if you were raised in Sao Paulo or Bahia." Our menu is Portuguese and Brazilian themed as we start with Traditional croquettes filled w/ catupiri (Brazilian cheese), Traditional black bean soup with herbs, crispy pastry filled w/ choice of chicken, beef or queijo, mixed greens with cherry tomato, parmesan & aged sherry vinaigrette traditional chicken stroganoff, traditional diced beef sirloin served with poached egg, seared market fish with sautéed julienne vegetables and shrimp sauce, and a Brazilian vegetarian stew.



Travel with The Single Gourmet

Sept 4th-7th-10th: Austin and San Antonio TX

Madrid & Barcelona- Dec 26th –Jan 3rd

THIS IS AN ALL INCLUSIVE TRIP- 3 Meals, Airfare, Hotels and Tours (except shopping and optional tours)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.” 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). \$1000 non-refundable deposit due June 31.

Details on our New Year's trip 2016 will come in future newsletters, but we are planning an incredible trip to Madrid and Barcelona. Spend your New Year's Eve in Barcelona with us!

To reserve at any or all the events please go to our website and view your dashboard event calendar or call us at (646-825-0268), email us at singourmetny@aol.com or mail checks to: