



## NEWSLETTER

April 2016

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Normally, I like to start off the newsletter with a bit of humor or history about the current month or make a comment about the weather, but we have a lot of events coming up and I want to jump right into them. Before that, I need to mention something very important. When attending our events, you are expected to act with utmost respect towards other members, the wait-staff and the restaurant management. If you bring a guest, you are also responsible for their actions. Please understand that finding a restaurant that fits our needs is not easy and **A LOT** of work goes on behind the scenes. A lot of time, energy, negotiations and legwork is involved in putting a restaurant on our calendar and by being disruptive or impolite to staff you jeopardize relationships that sometimes we have had for **MANY YEARS** or took me months of work. This is not fair to myself, nor to every other member of our organization. It is understandable that you want perfection, and it is understandable for me to expect proper behavior. These restaurants are under a lot of stress to make our events great and serving 25-40 people is not simple. If there are issues, please bring them to **MY** attention, it should also go without saying that you should respect other members and the staff. If I see someone acting rude or out of line, I will cancel their membership.

**NOTE: NASHVILLE HAS 2 Spots left!!!**

Before we splash in the rain of April (I had to put a weather comment in here somewhere), there are 2 more March events left on our calendar. The first is this Sunday at the **THE WEST SIDE STEAKHOUSE**. This is one of **THE BEST** steaks I have ever eaten and this year Nick, the very friendly and accommodating owner, has added Filet Mignon to our 4-course menu! Our last March event is on Easter Sunday, the 27<sup>th</sup>. We head to the Highline Ballroom for brunch and an **EDITH PIAF** show. You will love this 90-minute show featuring the incredible voice of Yael Dray-Barel as she revisits Edith's life through songs, stories and history. I took my family for brunch and immediately knew the group would **LOVE** this show! **NOTE:** I've sold out of our initial group purchase and I am only adding a few more tickets upon new RSVP's, until the show sells out!

Our April starts off on April Fools at the **TRIBECCA ART FACTORY**. This date was moved from "Good Friday" the previous week. Enjoy a social event as we join about 50 others and watch live art being produced as we sip wine, champagne and eat lite bites while a painting is created. RSVP early as tickets are purchased in advance. On Sunday, April 3<sup>rd</sup>, we head to **I' TRULLI RISTORANTE**. Many members have recommended we dine here, and it took a great relationship with one member and the Marzovilla family to make it happen. Family owned since 1994, this top Italian will be on our list for years to come. On Saturday, April 9<sup>th</sup>, we dine at **OPIA**, the same owners of the popular Matisse, in midtown. This elegant restaurant was also recommended by 2 very active members and features a 3-piece jazz band. On Thursday, April 14<sup>th</sup>, we head to **NINO'S TUSCANY STEAKHOUSE**. We ate at "Nino's" in March and it was so good, we instantly planned our next visit here. Featuring a 100-year old piano player, "Nino's Tuscany" is another recommendation by a long standing member (I see a pattern here). On Saturday, April 16<sup>th</sup>, we have a street-art and studio walking tour of Bushwick. This tour was requested by our members and it includes wine and an art gift from the artists themselves. "Like a Local Tours" has put together great food walking tours for our group (Flatiron and Williamsburg) and we are certain this art tour will be just as amazing. On April 17<sup>th</sup>, we head to a casual, yet delicious Chinese dinner at **CHOP SHOP II**. This recently opened sister restaurant to the ever popular Chop Shop is near impossible to get a reservation on a weekend night. RSVP early as this one will sellout. On Thursday, April 21<sup>st</sup>, we have a waitlist for **Le Bocuse**, please contact me if interested in this event. Note: For Passover week, we are working on returning to our traditional Seder dinner, however as of the writing of this newsletter, nothing has been confirmed. Finally, Saturday, April 30<sup>th</sup>, we head to **PANAME**, a midtown French restaurant owned by Bernard Ros a NYC chef for 45 years. I ate here once for a business meeting, and knew the group would enjoy this delicious French meal!

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

1. West Side Steakhouse-597 10th Avenue (44th and 43rd). Sunday, March 20th 5:15 optional drinks, 6:00pm dinner, 4-course dinner, glass of wine, coffee tax & tip included. \$82

2. Edith Piaf Show @ Highline Ballroom- 431 West 16th (9th and 10th Avenue), Sunday, March 27th  
11:30am brunch- Entrée and Coffee only (no alcohol), 12:30-2pm Edith Piaf show- \$68

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



**Tribeca Art Factory “Live Art”**  
**Friday, April 1<sup>st</sup> (RSVP by March 28<sup>th</sup>)**  
**55 Murray Street (btw- W. Bdway and Church)**  
**6pm – 9pm (people often stay till 11)**  
**\$49 lite bites, wine, champagne**

As seen on Chanel 11 News. Come join us for a social night of drinking wine and champagne, eating cupcakes, cheeses, breads and meats, and watch a local artist paint on canvas, mixing their thoughts with the ideas of those of the audience. Enjoy a Q & A with the artist and socialize with new friends in a fun and vibrant environment. You don't have to be an expert of art to come, relax, make friends, and enjoy the process as art is created right before your eyes. The Art Factory is giving our joining members a \$50 credit towards any art they purchase.



**I' Trulli Ristorante**  
**122 East 27<sup>th</sup> (Park and Lexington)**  
**Sunday, April 3<sup>rd</sup>**  
**5:45 optional drinks, 6:45 dinner**  
**\$77 3-course, gl of wine, tax and tip.**

Opened by restaurateur Nicola Marzovilla in 1994, I Trulli Ristorante is one of New York City's landmarks of fine Italian dining. TripAdvisor Recommended-Certificate of Excellence. Its menu celebrates the cuisine of the Marzovilla family's homeland, the region of Puglia. The pastas are

handmade daily by owner Dora Marzovilla. **Zagat** rated 23 for “Rustic but sophisticated, this Kips Bay Southern Italian purveys a trulli special Puglian menu.” **New York Magazine** review, “This is pretty much the only game in town when it comes to faithful renditions of Apulian regional dishes (Apulia is the heel of Italy's boot). The chef brings this rustic cuisine into sharp focus, and provides a welcome relief from typical Southern Italian red-sauce monotony.” **Michelin Guide** states “Warm, ambient, and widely appealing, this precious restaurant is known for crafting Italian food with a light touch. Neither young nor hip, it's a neighborhood stalwart that still lures locals with its sublime covered garden and charming dining room of white walls and flickering candles. Then there's the menu, which is unabashedly pleasing.” Our menu includes entrees such as black bass, braised shot ribs, organic chicken, home-made pastas and much more.



**Opia**  
**130 East 57th (btw Lexington & 3rd)**  
**Saturday, April 9<sup>th</sup> Live 3-piece jazz 8:00 – 11:30**  
**6:45pm optional drinks, 7:45 pm dinner**  
**\$75 3-course dinner, gl wine, coffee, tax/tip**

Founded in 2001, by illustrious restaurateurs Frederick Lesort and Antoine Blech (Frederick's, Jour et Nuit, Lemon, and Matisse), Opia embodies the vivacity of its founders' native and present cities: the mysterious cool of New York and the à la mode sophistication of Paris. Upon 2 members' recommendations, my wife and I, dined here recently and gave it 4 thumbs up. You will find that the accommodating and sumptuous ambiance makes for an unforgettable experience. Set inside the beautiful Renaissance Hotel, Opia screams opulence and elegance, and our 3-course meal includes: beet salad, quinoa salad, salmon tartare, New York strip steak, sole amandine, roasted chicken, spinach and ricotta ravioli, chocolate molten lava cake, dulce de leche flan and a chocolate mousse. There will be a 3-piece live jazz band playing as well. This will be a fun and music filled Saturday night!





**Nino's Tuscan Steakhouse**  
**117 W 58<sup>th</sup> (6<sup>th</sup> and 7<sup>th</sup> Avenue)**  
**Thursday, April 14th**  
**5:45pm optional drinks, 6:45pm dinner**  
**Famous 100-year old piano player- Irving Fields**  
**\$76- 3-course dinner, gl wine, coffee, t&t**

When we ate at Nino's in March, Nino turned to me and said, "let's do this again as soon as possible" and offered up his other restaurant in midtown! This

location was the original location referred to me by a long standing member of our group and friend of Irving Fields. I promised her in due time we will dine here and Nino made it happen! Zagat rated for "More than typical neighborhood Italian, this exudes old-world charm from the comfortable settings to the delicious, traditional cooking; maybe pricey, but smiling servers always enhance the experience." The piano player, Irving Fields is world famous and at 100 years old, he alone is worth coming to see.



**Bushwick Street Art & Warehouse Art Tour**  
**Saturday, April 16th**  
**11:20am meet at Union Square (L to Jefferson)**  
**12pm if meeting us in Brooklyn @ Jefferson.**  
**\$75- 2-hour tour, wine/snacks, take home art.**

On a past Williamsburg walking tour, our group discussed the desire to do a street-art tour of Bushwick and the same tour company, "Like a Local" has put together just that! Vogue recently named Bushwick the second coolest neighborhood on the planet! Join us as we visit this nexus of the street art world reminiscent of the SOHO art scene of the 1970s. We will meet in Union

Square and ride the L train for 15 minutes to the Jefferson stop where the tour kicks off. Once in Bushwick, we start with a half a mile walking tour through the famous "Five Points" featuring wall after wall of large scale street art, and we end up at a studio warehouse called the Parenthesis Art Space where many artists call home. The tour includes a welcome drink, an art curator led talk, an art swag bag with art gifts, two artist studio visits, a professional tour guide and concludes with refreshments / wine and a discussion. About 50% of the proceeds go to the artists and the art organization.



**Chop Shop II**  
**41 West 24<sup>th</sup> (between 5<sup>th</sup> and 6<sup>th</sup>) next to Raymi**  
**Sunday, April 17th**  
**5:15pm optional drinks 6 pm diner**  
**\$62- 10 Item Asian fusion family style (no wine/tea)**

This is the sister restaurant to 22 rated Chop Shop. CHOP-SHOP II just opened and is a collaboration between Danny Emerman, Mah Chan of **BOTTINO** Restaurant (where we ate 2 years ago), Jason Li and Robert Wu. CHOP-SHOP II brings together an eclectic experience of Asian cuisines with an international sensibility. 4.5 stars on TripAdvisor. My wife and I recently ate here and we were wowed by the flavors not often found in a typical Chinese restaurant. This is a small, hip space, and near impossible to get in on a weekend night, so our group size will be limited. This is also a more casual restaurant, where food tastes are more important than décor (hint: there is no décor). Our menu: salt and pepper shrimp, mango and avocado spring rolls, steamed lamb dumplings, pork belly buns, lo mein noodles with chicken and mushrooms, poached salmon and ginger scallion w/baby bok choy, marinated pan-seared flank steak with lemongrass and chop shop slaw, three cups organic chicken with shiitake mushrooms, sautéed Chinese broccoli with garlic and our dessert is gelato. All drinks will be purchased upon consumption or at the bar.



**Culinary Institute of America- With walking tour of CIA  
 The Bocuse Restaurant- Special Event 12 noon-4pm  
 April 21<sup>st</sup>, 9am from NYC- \$99 or @ restaurant \$72  
 SOLD OUT. Contact me if you want to get on the wait list.  
 -If meeting us there, as of this writing, there is room for one table seat & tour.**



**Paname  
 1068 2<sup>nd</sup> Avenue (56<sup>th</sup> and 57<sup>th</sup>)  
 Saturday, April 30th  
 6:15 pm optional drinks; 7:15pm Dinner  
 \$76 3-course French, gl of wine, coffee, tax & tip**

Named after the most famous and hip slang nickname for Paris, which originally came from the Panama hats worn by French men back in the early 20<sup>th</sup> century, Paname is the brainchild of French Chef/Baker Bernard Ros formerly of Le Deauville and Meli Melo and with over 45 years' of experience as a NYC chef, Chef Ros knows his way around a kitchen. Having first started in his parent's restaurant in Paris, Chef Ros has spent his entire life dedicated to French food. Paname is a classic, neighborhood style French bistro and has received 4 stars on yelp and 4.5 stars on Tripadvisor. The décor of Paname is French simplicity and the atmosphere is warm and inviting. The mayor of Paris once dined here and said it is like dining at a corner restaurant of Paris. Chef/Owner Ros personally shops for every menu ingredient daily and is the pastry chef for the restaurant. Our menu includes: escargots de bourgogne, crabcakes, caesar salad maison, organic chicken breast with compote d'aubergines, pine nuts and thyme blossom, scallopine de porc with mushroom giroffle and creme fraiche, sauteed Codfish à la nicoise with tomato fondant, sauteed shrimp vadouva and a chef selection of dessert.

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 [aaron@thesinglegourmet.net](mailto:aaron@thesinglegourmet.net) or mail checks with events chosen to:

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

- |  |  |                   |
|--|--|-------------------|
| 1. West Side Steakhouse- Delicious steakhouse        | Sun, March 20 <sup>th</sup> 5:15pm           | \$82 _____        |
| 2. Edith Piaf Brunch @ Highline Ballroom             | Sun, March 27 <sup>th</sup> 11:30am          | \$68 _____        |
| 3. Tribeca Art Factory- Friday Night Social          | Fri, April 1 <sup>st</sup> 6pm               | \$49 _____        |
| 4. I' Trulli Ristorante- Puglian Italian             | Sun, April 3 <sup>rd</sup> 5:45pm            | \$77 _____        |
| 5. Opia- Modern French Live Jazz                     | Sat, April 9 <sup>th</sup> 6:45              | \$75 _____        |
| 6. Nino's Tuscany Steakhouse- Italian, piano player. | Thu, April 14 <sup>th</sup> 5:45pm           | \$76 _____        |
| 7. Art Tour of Brooklyn/Bushwick Art Studios-        | Sat, April 16 <sup>th</sup> 11:20am (12-2pm) | \$75 _____        |
| 8. Chop Shop II – Chelsea Asian Fusion               | Sun, April 17 <sup>th</sup> 5:15pm           | \$62 _____        |
| 9. Bocuse- waitlist only- 1 table seat left          | Thu, April 21 <sup>st</sup> 9:00am NYC       | \$72 / \$99 _____ |
| 10. Paname- Classic French Dining                    | Sat, April 30 <sup>th</sup> 6:15pm           | \$76 _____        |
| 11. Flat Iron food walking tour- SAVE THE DATE       | Sat, May 7 <sup>th</sup>                     |                   |
| 12. Shun Lee West- SAVE THE DATE- 34 years in a row  | Wed, May 11 <sup>th</sup>                    |                   |
| 13. Swing 46- SAVE THE DATE-                         | Sun May 15 <sup>th</sup>                     |                   |
| 14. Vice Vera- SAVE THE DATE                         | Sat, May 21 <sup>st</sup>                    |                   |
| 15. Bottino- SAVE THE DATE                           | Wed, May 25 <sup>th</sup>                    |                   |

**Nashville & Memphis- 2 Spots Left- Memorial Weekend Thursday May 26th- May 31<sup>st</sup>-\$3375 Due April 9th**

Name: \_\_\_\_\_

Check \_\_\_\_\_ or CC Number \_\_\_\_\_ Expiration \_\_\_\_\_ ZIP \_\_\_\_\_

Phone number \_\_\_\_\_ email \_\_\_\_\_ - \_\_\_\_\_

Signature \_\_\_\_\_ I understand these events /deposits are non-refundable





## Nashville and Memphis (Memorial Weekend) ONLY 2 Spots Left

Spend 5 nights in Nashville with 1 full day-trip to Memphis: Thursday May 26<sup>th</sup> to Tuesday May 31<sup>st</sup>- \$3375.

Includes airfare tours, lunches, dinners, 5 nights' accommodation at The Omni Downtown Nashville, Voted by Conde Nast as the #1 hotel in Nashville and #18 in the entire southern USA. Beautiful, elegant, top tier hotel opened in 2014. Certificate of Excellence.

Deduct \$200 if choosing NOT to go to Memphis, deduct \$250 if flying on your own, deduct \$300 if sharing a room.

RSVP ASAP with deposit- It is important to our tour schedules, hotel reservations and to guarantee Opry tickets! For those who were unaware, I lived in Nashville for 5+ years and I know the city and nightlife extremely well.

Historically weather is 60-80 degrees. We land in Nashville 9:20am Thursday and leave 3:10pm Tuesday direct LGA.

Thursday- we dine at the 28 rated Etch (Zagat 2014 top restaurant in the USA and 2016 top 10 restaurants in the USA) 4+hour "Discover Nashville" van tour. See sites such as Bicentennial Capitol State Park, Vanderbilt University, The Parthenon (see why Nashville is called, "The Athens of The South"), Tennessee State Capitol, Riverfront Park, Music Row (record labels and studios), "Honky Tonk" Row (music venues), Fort Nashborough and Downtown Nashville. Take a personal tour of the **Ryman Auditorium** (one of the most famous concert halls in history), **RCA Studio B** (Elvis recorded 262 songs at Studio B, his piano is housed here, Dolly Parton, Eddy Arnold, Tammy Wynette, Charlie Pride and Roy Orbison recorded here and over 1000 hits were recorded here) and a self-guided tour of the **Country Music Hall of Fame Museum**. Lunch and Dinner at top Zagat restaurant (We can go out after for music downtown)

Friday- 10am—10pm: First climb aboard the **General Jackson-*The largest showboat in the world*** that will take guests past natural and historical sites along the banks of Nashville's beautiful Cumberland River. Four massive decks offer excellent opportunities to see the beautiful scenery of Nashville skyline and the stunning countryside of central Tennessee. This majestic vessel was designed to recreate the impressive showboats that cruised the waters of America's rivers in the 19th century. Then enjoy a savory Southern-style buffet in the Victorian theater (drinks not included) as we listen to a lively variety show called "Nashville Live." The world-class cast includes two country artists, a fiddle player, guitar soloists and a live band. After the cruise we then head off to tour **the stage and backstage dressing room** of the **Grand Ole Opry** to get a behind-the-scenes, look at country's most famous show. Hear the stories that

make up the history of the Opry, and stand in the very circle where the brightest and best of Country Music plays. Then visit the beautiful and famous **Gaylord Opryland Resort** and enjoy a guided tour of the incredible nine-acre resort with beautiful lush indoor gardens and waterfalls. After an early 'casual' dinner on Friday night we head to The **Grand Ole Opry** 7pm-9:30 show. For more than 90 years the greatest country music stars in the world grace the Opry stage for its terrific show. This is one of the most famous music shows in the world! What began as a simple radio broadcast in 1925 is today a live entertainment phenomenon, dedicated to honoring country music's rich history and dynamic present. The Grand Ole Opry showcases a mix of country legends and the contemporary chart-toppers who have followed in their footsteps. The Opry, an American icon and Nashville's number-one attraction, is world-famous for creating one-of-a-kind entertainment experiences. It's been called the "home of American music" and "country's most famous stage."

- Day 3- Saturday: Day trip to **Memphis**: 7am-10pm. (-\$200 if opting out of this). Come experience the legendary character of Memphis, TN and see why this city is mentioned in more song lyrics than any other place on Earth! Memphis is the birthplace of Rock 'n' Roll, the capitol of Blues and home to some of the best BBQ. We walk in the footsteps of legends and celebrate 60 years of Rock 'n' Roll with a visit to Elvis Presley's home, **Graceland**. We will see the burial site of Elvis, walk through his car museum and see airplanes that he used for tours then we will have a casual quick lunch is at Graceland. In the afternoon, we are off to learn what accident set Rock 'n' Roll in motion at **Sun Studios** in the heart of Downtown. Take a guided tour to see what the recording process used to be like and hear the stories of how the legends got their start: Johnny Cash, Roy Orbison, Jerry Lee Lewis, and the King. Take time on your own to explore **Beale Street** and dive into some Blues. We might see the famous Peabody Ducks if we have time, then enjoy one of the best BBQ dinner's before heading back.

- Sunday- **Historic Nashville Tour**- 9am-4pm- first we visit **The Hermitage**- the home of President Andrew Jackson, the seventh President of the United States. Considered to be the most authentic early presidential home in the nation, the Hermitage consists of the Jackson family mansion, garden, slave quarters, and the original log cabin the family occupied in 1804. The Hermitage is one of the largest and most visited presidential homes in the United States. Today, The Hermitage is a 1,120-acre National Historic Landmark with over 30 historic buildings, that welcome 200,000 annual visitors. Historians consider President Jackson's Hermitage the best preserved early presidential home. A guided tour of the mansion and self-guided audio tour of the museum and grounds are included as we explore The Hermitage just as President Jackson and his staff did back in 1836. Stroll the lovely formal gardens, then visit the slave quarters, the estate's original 1804 cabin and the sight where the President and his wife were laid to rest. The Hermitage was once home to 150 slaves in addition to the Jackson family. A trip through the plantation grounds gives us an idea of what it would have been like to be a member of an elite family - or a slave - in the Antebellum South. Next we have a guided tour of **The Belle Meade Plantation**-As the premier thoroughbred racing and breeding farm in the South for over a century, The Belle Meade Plantation was THE center of hospitality in the 1800s. Established in 1807, this home-site tells the history of the Harding and Jackson families and the impact they had on the city of Nashville and their contribution to the development of thoroughbred racing horses in the US. Five United States Presidents have enjoyed the hospitality of the Harding and Jackson families, and the 5,400 acres that made up the Plantation were home to some of the greatest horses in racing history. As we wander the mansion and cross the grounds, our guide divulges facts about famous visitors, such as President Cleveland and General Ulysses S. Grant. After the tour of the Greek-Revival mansion and grounds, enjoy a **wine tasting** at the on-site winery. Includes a Southern-style cuisine at the **Harding House** restaurant located on the plantation grounds.

- Memorial Day- 9am-4pm We will visit the historic town of **Franklin TN** est. 1799 (where I owned my music venue), 14 miles from Nashville, Downtown Franklin boasts an award-winning Main Street, brick sidewalks, a stunning collection of Victorian buildings and a host of "Best of" accolades. It continues to earn national recognition as an authentic place that offers an atmosphere that reminds locals and visitors alike of a simpler time in our history – a place where community mattered. Honored as one of the best downtown areas in the nation when it received the "Great

American Main Street” award held by the National Trust for Historic Preservation, Franklin’s accolades have included the “Best Small Town in Tennessee,” “America’s Most Romantic Main Street,” and “One of America’s Greatest Antique Destinations,”. Franklin was ranked #4 “Best Places to Visit for Historic Preservation.” Travel + Leisure Magazine named Franklin 8th best town in the nation and Garden & Gun ☺ magazine named Franklin the “Best Southern Town.” Fittingly it is on Memorial Day, that we visit Franklin and step back in time to 1864 and the Civil War’s **Battle of Franklin** on a guided, 7-hour tour. The Battle of Franklin was one of the worst disasters of the war for the Confederate Army, known as the five bloodiest hours of the Civil War and THE turning point that ended the Confederacy. During the American Civil War, the Battle of Franklin was fought in the city resulting in 10,000 casualties. We will see parts of the landmarked historic town of Franklin, view its historic sites and visit the Lotz House and/or Carter House and the Carnton Plantation for guided tours to learn about their roles during the Civil War and American History. Our casual southern lunch is at the famous Puckett’s Grocery. Dinner back in Nashville at a top rated restaurant.

Restaurants are the last thing I work on as it is easier when I know the group size but these are a few we are working with already. Subject to change unless confirmed.

Confirmed- Etch- 28 food, 26 décor and Service. Zagat, 2014 Zagat #1 restaurant in the USA, 4.5 stars on YELP. Trip Advisor Certificate of Excellence. 2016 top 10 restaurants in USA- Zagat

Confirmed- The Southern- 25 food, 25 décor Zagat- “Incredible” “gourmet twists” on Southern classics keep the room “buzzing” at this all-day SoBro eatery, a “real winner” for “high-grade” grass-fed steaks and a “phenomenal” oyster bar in “super-cool” environs that “put you in a good mood”; with “fantastic” servers to round out the ever-“popular” experience, most agree “you’re getting your money’s worth.”

Confirmed- M-restaurant- Zagat “E” Set in a historic warehouse with floor-to-ceiling windows, a long bar and white tablecloths, this chic and light-filled Downtown hot spot delivers ambitious Southern eats, as well as wine and cocktails

Prima- 23 Food, 27 Décor- Sleek” and “oozing sex appeal”, this “breathtaking” This Gulch Area New American gives off a “movie-set feel” with “dramatic” optical-fiber chandeliers, “luxurious booths” and a marble bar; the “thoughtful” cuisine and “exceptional” service round out a “must-try” experience – provided “you’re willing to spend a pretty penny.”

Capitol Grille- 26 food, 26 décor-Diners celebrating “special occasions” fill this “old-school” Downtowner in the “beautifully restored” Hermitage Hotel for “top-notch” Southern classics; “outstanding” service comes with the territory, along with an “expensive bill”, and don’t miss a peek at its “world-famous” art deco men’s room.

**Tours**- According to TripAdvisor we will be doing the #1,#2,#3,#5,#6,#8,#10 top things to do in Nashville.

Why Nashville?- In 2015 Nashville was crowned "Destination of the Year" in **Travel + Leisure** magazine's Readers Choice poll. They go on to say- “Receiving 15.8 percent of the votes -- nearly twice as many as second-place destination, Charleston. Music City topped the list of ALL international and domestic locations beating out international hot spots like Australia, Cuba, Greece, Iceland, Istanbul and Paris as well as fellow domestic darling, New Orleans.” According to Travel + Leisure, “Nashville is a perennial tourist favorite, reveling in its ‘It-City’ status for a while now, but the Tennessee capital only gets more exciting each year... **the real pull for travelers visiting Nashville in 2015 was the food!!!**”.

“Constant restaurant openings by top chefs are solidifying Nashville’s place as THE culinary capital in the new ‘American South’. According to **GQ**- Nashville has “Food Worth Flying For”- The city's creative energy touches everybody - and the ingenious chefs are no exception. This is talent you can literally taste. Whether it's humble Southern fare or haute cuisine you're after- you'll find authentic Nashville flavors all over town.”

The **New York Times** writes, “Nashville’s farm-to-table eateries are making major waves on the foodie scene, with an infusion of creative genius-chefs moving to Tennessee’s capital to carve out a name for themselves in this emerging epicurean culture.” Eateries throughout Nashville have also received accolades from **Conde Nast**- “New hotels and



tours, emerging food scenes, and special events makes Nashville one of the hottest travel destinations with enterprising chefs that are now the new country-music stars, bringing refined yet unfussy restaurants to Music City. Conde Nast goes on to say, “Nashville seems to be where everyone has just been or is on their way to right now, from friends to colleagues everyone is heading out there and there's enough going on food-wise to warrant a trip solely for eating, which we and local tastemakers have been telling you about for a while. If you don't get out to Nashville soon, you might find yourself in the tragically unhip category.”- **Conde Nast**

Nashville is No. 5 on **Forbes.com's** list of cities Americans are "flocking to", and The New York Times lists Music City #15 on their list of “52 Places to Go”, and more impressively, one of the most “coveted **international** travel destinations” for foreigners. In fact, **Tripadvisor listed Nashville #1 for international travelers.**

The Times goes on to tout Nashville’s music scene as well, “Nashville’s music scene rivals the other greats such as Austin, New Orleans, New York, Chicago, and Los Angeles.” It ranked second on Travel+Leisure’s, “America’s Favorite Cities” survey and 2<sup>nd</sup> for America’s best live music city (after New Orleans) though the experts (journalists, musicians, academics, producers) ranked Nashville #1 Best Live Music City!

According to **Forbes**, “Nashville scored highest in a Metro Music Index as a center for musicians and the music industry. Almost every venue in town offers live music: coffee shops, restaurants, bars and even the airport! Music continues to define this city's heart and soul. No doubt about it: Nashville is the center of the universe for country music fans. Just take a short walk down almost any street to see the countless clubs, bars, and restaurants made famous by country stars, past and present. And none of these venues is more legendary than the Grand Ole Opry. Everyone who's anyone has performed there.”

Nashville is the **only U.S. city** on **Lonely Planet's** high-profile Top 10 list for 2016- “‘Music City’ pulls off a neat trick: meeting your expectations at the same time as subverting them. Yes, country is still the soul of the place, but Nashville is also experiencing rapid gentrification....the crooners on lower Broadway may still sing of heartbreak and ruin, but everyone else is having a ball in this Southern boom town....as tastemakers are busy opening hip breweries, coffee roasters and independent fashion stores and transforming once-abandoned warehouses into creative retail space and top notch restaurants. The new dining scene in particular is unrecognizable: while carnivores shouldn’t miss the region’s signature barbecue and ‘meat and three’, celebrated chefs and food talent are bringing a sleeker brand of eatery to town. Many new Nashville restaurants have been listed as some of the country’s finest new restaurants.”- Lonely Planet. The popularity of the TV show "Nashville" has helped boost tourism as Nashville hosted a record-breaking 13.1 million tourists and it continues to grow. Times are good in Nashville and the spoils are there for the taking.

**Join us- Nashville & Memphis  
Memorial Weekend- May 26<sup>th</sup>-May 31<sup>st</sup>  
646-825-0268 or [aaron@thesinglegourmet.ne](mailto:aaron@thesinglegourmet.ne)**

