



NOVEMBER



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Newsletter
November 2016

November reminds me of the scene in ‘The Titanic’ when the crewmate says “Iceberg right ahead.” It just seems to be the month where we crash into something very cold ☺. Alas, some of us can look forward to our sold-out trip to Cuba coming up soon. I am putting together another trip, this time in February, most likely to my favorite US city, New Orleans. Details to follow. NOTE: Please RSVP to our dinners earlier in the week if possible. When our RSVPs go from 14 to 37 over the last 3 days prior to an event, restaurant service may not be well prepared. Of course, if you have to RSVP last minute, I welcome that and please do, but if you do know earlier that you are joining us, please let me know sooner in the week.

October continues this Saturday, October 15th, as we have rescheduled the **Inter-Borough Walking tour**. Join Ben, our great tour guide as he takes us on a history tour from Grand Central to Long Island City to Wall Street on an informative and fun walking tour. The forecast this weekend assures us a big smiling sun. The next day, Sunday October 16th, we attend a **flamenco dance and Brazilian music** brunch at the Highline Ballroom. Join us as world renown Brazilian flamenco artist Barbara Martinez leads this amazing show. Then on Wednesday October 19th, we return to one of our all-time favorite places, **SHUN LEE PALACE**. If you have never been to Shun Lee, you have no idea what the best of the best tastes like. Dinner starts at 6:15 and will be done before 8pm which is more than enough time to get home to the 3rd Presidential debate. The following Sunday, October 23rd, we head to an old-style classic Italian in midtown, **VILLA BERULIA**. New York Magazine says, “You may not find a wise guy in the joint, but you get the feeling Tony Soprano would approve.” Finally, on Halloween, join us for our traditional **4-course** French Halloween celebration at **Café Centro**. What better way to avoid giving out candy to a bunch of costumed kids than to join us for some delicious French food? I will be in costume (you can probably guess what I will be wearing based on my recent vacation). Costumes are very optional, but would be fun if more than just I am dressed up ☺.

November starts off on Sunday, November 6th, with a 12-piece band at **The Highline Ballroom**. We keep coming back because of the variety of their amazing musical performances. This time we attend their **Broadway Classics Jazz & Blues Brunch**. When was the last time you watched a 12-piece band with a well known singer, while dining in great surroundings? Random fact, The Highline is owned by The Blue Note. The following Wednesday, we head to midtown to enjoy some delicious haute Turkish food at **SIP SAK**. Orhan Tegan is the famous chef innovator of Turkish food in NYC and he welcomes us to an incredible and delicious 3-course meal. A few days later and we head out to Brooklyn for The NY Wine Event’s semi-annual **BROOKLYN WINE AND ARTISANAL FOOD FESTIVAL**. Sample unlimited wine from over 175 wines and enjoy tastings from dozens of artisanal food companies all while listening to live jazz and making new friends. We will meet at Union Square and take the train together. The next day, Sunday, November 13th we head back to an old classic of the group, **LE PERIGORD**. It’s been so long since we dined here that George the friendliest host in NYC called me up asking about us and the wonderful people of our group. Not only is the food delicious, but Le Perigord is usually very generous with hors d’oeuvres and copious amounts of wine. Speaking of wine, that following week is a world-wide wine celebration- ‘Beaujolais Nouveau day’! Therefore, on Thursday, November 17th, join us as we toast unlimited wine at a country style French restaurant, **TOUT VA BIEN**. We have been dining at this restaurant since the 80’s and they are as welcoming now as they have always been. For those who joined last year, you can attest to how much fun it was, and how many bottles our group enjoyed. Our November continues on Sunday, November 20th as we head to **I’ Trulli Ristorante**. If this name sounds familiar it is because we ate here just about 6 months ago. It was such a fabulous meal, and because they have a seasonal menu, we decided to head back once more. That same week is THANKSGIVING and as of this writing I do not have a Thanksgiving restaurant but the next newsletter will announce that restaurant. Finally, on Sunday, November 27th, join us at a very well-known and authentically delicious meal at **LE COLONIAL**. I am not sure if Art ever dined here with the group in NYC, but I do know that he took those traveling to Chicago to their location there. This is a top Vietnamese-French fusion restaurant!

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

1. **Inter Borough Walking Tour-** Saturday, October 15th @ 10:15am (starts 10:30am), Meet @ Northwest corner of Park and 40th- 3.5 hour history walking and ferry tour \$40 NOT including- \$6 ferry or metrocard

2. **Highline Ballroom Brazilian Flamenco Brunch**- 431 W 16th St (9th Ave / 10th Ave); Sunday, October 16th 11:30 am brunch, music 12:30-2pm \$59- Brunch Entrée, coffee, show, tax and tip.
3. **Shun Lee Palace**- 155 East 55th (Lex and 3rd), Wednesday, October 19th, 5:30 pm optional drinks, 6:15 pm dinner. \$74 dinner, tea, tax & tip (no wine).
4. **Villa Berulia Restaurant- 25 Zagat**- 107 E 34th St (Park and Lex)- Sunday, October 23rd, 5:30pm optional drinks, 6:30pm dinner- \$82- 3-course, glass wine, coffee, tax and tip.
5. **Café Centro- Halloween** - 200 Park Avenue @45th Street (Metlife), Monday, October 31st- 5:45 pm optional drinks, 6:30 pm dinner \$82 4-course meal, glass wine, coffee, t&t.

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



**Highline Ballroom- 12-piece band
Broadway Classics Jazz & Blues Brunch
431 W 16th St (9th Ave / 10th Ave)
Sunday, November 6th
11:30 am brunch, music 12:30-2pm
\$62- Brunch Entrée, coffee, show, tax and tip**

Accomplished singer and entertainer Beverly Taki brings her exciting mix of pop, Broadway classics, and R&B to The Highline Ballroom, backed by a 12-piece band of top musicians and performers under the music direction of David Shenton.

Beverly Taki is an accomplished singer, entertainer and author. She began singing professionally at the age of 11 when she came to the attention of the legendary comedy team Allen & Rossi, who brought her to Las Vegas to be their opening act. She has performed at numerous New York venues, including Carnegie Hall, Symphony Space, the Plaza Hotel, the Iridium, the Metropolitan Room, Theater East, the Delmonico Hotel, Caroline's Comedy Club, and the United Nations. She has also appeared in Las Vegas, Reno, and Lake Tahoe, and has toured extensively throughout Europe. Brunch included, entrée, show ticket, coffee, tax and tip.



**Sip Sak
928 2nd Ave (Between 49th and 50th)
Wednesday, November 9th
5:30 pm optional drinks, 6:30 dinner
\$70- 3-course meal, glass wine, coffee, tax and tip**

Orhan Tegan was considered the founder of Turkish food in New York City. Singlehandedly, he made us respect the quality of that cuisine and the nuances that made it one of the world's great cooking traditions. Having opened up more than a half dozen restaurants in his youth (including Turkish Kitchen) he came out of

retirement in 2004 to open Sip Sak (pronounced in Turkish "ship shock.") Now ,for over 30 years he has been bringing NYC the best food of his country. 'Serious Eats' magazine says, "Sip Sak's cooking so resembles what you'll find in Turkey that it's hard not to imagine yourself there." An eccentric chef, whose genius and quirks can be mistaken as slightly abrasive states about his food, "What you are eating here is my culture...It has to be like this. There can be no other way." SIP SAK rates on YELP 4 stars, Zagat 23 and Michelin Guide recommended as, "Inspector favorite- Bib Gourmand."



**Brooklyn Wine & Artisanal Food Festival
Saturday, November 12th 3pm-6pm
34 35th Street Brooklyn (Industry City #4)
Meet in Union Square 14th /Broadway (Citibank)
2pm. The N,R train takes us 1 block away (36th).
You can also take the D train to 36th, 1 block away.
175 wines to sample tons of artisanal food
Live jazz music- Event starts 3pm
\$77 includes food, 175 wine samples and glass.**

Brooklyn Wine & Artisanal Food Festival! Just like the past parties in Long Island and NYC this will be full of people, food, jazz and of course vino, LOTS OF VINO! We sold out our last 3 of these events and expect the same this time. New York Wine Events is transforming Industry City into an East Coast Napa Valley. Attendees will

get the chance to sample a curated selection of over 175 wines, complemented by artisanal fare and hors d'oeuvres sourced straight from Brooklyn. Experience the event Thrillist said was one of the things "You Absolutely Have to Do in NYC." Don't worry about getting there, we will meet at Union Square and go together on the N or R train, which will take us right to the location or meet us there yourself. Join almost 400 people who will be at this event. This takes place in a huge warehouse. Meet us at Citibank @ 14th and Broadway and we take the 30 min train ride together. Restaurant samples- Fonda (Park Slope), Sweet Chick (Williamsburg), Hometown Bar-B-Que (Red Hook) & Table 87 (Sunset Park).



Le Périgord
405 East 52nd (Between FDR & 1st Avenue)
Sunday, November 13th
5:30pm optional drinks, 6:15pm dinner
\$88 3-courses, hors d'oeuvres, wine, coffee, tax & tip

Crowned the "Most Elegant Restaurant" in NYC by the 2014 Concierge Choice Awards, Le Périgord proves that elegance and fine dining never go out of style. 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." 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." Zagat says "White glove all the way, this Sutton Place bastion of civility has been a treat for adults since 1964 thanks to a menu of exquisite French classics served with grace by "old-school" staff; it's still less costly than a "trip to Paris."



Tout Va Bien- "Beaujolais Nouveau Day"
311 West 51st (8th and 9th avenue)
Thursday, November 17th
5:45pm optional drinks, 6:30 dinner
\$76 3-course meal, unlimited Beaujolais wine, t/t

This 1948 family run restaurant is one of the best French "country" restaurants in the theater district and has been a regular for our group for dozens of years. As in years past, they are welcoming us to celebrate another November tradition, Beaujolais Nouveau Day. At 12:01am on the third Thursday of each November, millions of cases of Beaujolais Nouveau begin their journey to Paris for immediate shipment worldwide: "Le Beaujolais Nouveau est arrivé!" By the time it is over, *65 million bottles*, will be distributed around the world. The grapes, by

law, must be picked by hand (only Champagne shares this requirement too), and must come from the Beaujolais AOC. Beaujolais Nouveau is intended for immediate drinking, as it doesn't improve with age and is best served slightly chilled. This fresh and fruity red is the result of a quick fermentation process that ends up with a tasty, clean wine that is enjoyed by palates all over the world. The most well-known producer is Georges Duboeuf, who is credited as one of the marketing geniuses behind the wine. As we know, it has become a worldwide race to be the first to try the new wine after the harvest and we will be drinking it all night at our dinner- the FIRST day it arrives! NOTE: this is a Beaujolais party. ONE glass of white wine is included to those who DO NOT drink the Beaujolais.



I' Trulli Ristorante
122 East 27th (Park and Lexington)
Sunday, November 20th
5:30 optional drinks, 6:30 dinner
\$77 3-course, gl of wine, tax and tip.

We came here less than a year ago, marking this my first dinner to repeat within the same year as it was just that good! But since they have a seasonal menu, don't expect the same exact menu this time. 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**

reviews, "This is pretty much the only game in town when it comes to faithful renditions of Apulian regional dishes. 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."

THANKSGIVING DINNER WILL BE ANNOUNCED VIA EMAIL SOON AND THE NEXT NEWSLETTER



Le Colonial- A Haute French Indochinese Feast
149 E 57th St (Lexington and 3rd)
Sunday, November 27th
5:30 optional drinks, 6:30 dinner
\$72 3-course, glass of wine, tax and tip

Le Colonial NYC is a truly delightful culinary experience. Like stepping into French Colonial Southeast Asia, this two-story restaurant, designed by Greg Jordan, consists of a main dining room with louvered wall panels, colorful tile floors, and vintage photos of Vietnam, it is like stepping into French Colonial Southeast Asia. Zagat rated 22, they say "at this gorgeous East Midtowner, you'll be transported to an exotic place where the spirit of 1920s colonial Indochine is in the air and on the plate in the form of terrific French-Vietnamese fare." Serving French-infused Vietnamese dishes in an elegant and relaxed French Colonial Southwest Atmosphere, true pleasure for your taste buds as they taste flavors they might never have experienced before. Enjoy choices of Classic Pho - Oxtail broth, rice noodles, beef tenderloin, bean sprouts and fresh herbs, Cha Gio - Crispy rolls of pork and shrimp, Nuoc cham sauce, fresh herbs and lettuce, Goi Ngo Sen - Lotus root and tofu salad, cucumbers, lime soy dressing and entrees such as Ca Tuyet Voi Sa - Pan seared Cod, spicy lemongrass crust, shiitake, bok choy and green curry emulsion, Bo Luc Lac - Seared filet mignon, watercress, baby heirloom tomatoes, black pepper vinaigrette, Ga Xao Xa Ot - caramelized chicken with lemongrass and thai chilies or Rau Mi Xao Don - Stir fried mix vegetables, rice noodles, cashews, fresh herbs desserts such as coconut Tapioca pudding with cayenne spiced fresh mango- Sorbets and Ice cream chef selection

To reserve at any or all the events please go to our website or 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 Apt #6A, New York, NY 10011.

1. Interborough Walking Tour	Sat. Oct 15 th	10:30 tour start	\$40 (plus \$6)
2. Highline Ballroom Brazilian Flamenco Brunch	Sun. Oct. 16 th	11:30-2pm	\$59 _____
3. Shun Lee Palace- Haute Asian Cuisine	Wed. Oct 19 th	5:30 pm	\$74 _____
4. Villa Berulia- Top Croatian Italian Meal	Sun. Oct 23 rd	5:30pm	\$82 _____
5. Café Centro- Halloween	Mon. Oct 31 st	5:30pm	\$82 _____
6. Highline Ballroom Broadway 12-piece band	Sun. Nov 6 th	11:30pm	\$62 _____
7. SIP SAK- Top Turkish Chef	Wed. Nov 9 th	5:30pm	\$70 _____
8. Brooklyn Wine and Food Festival	Sat. Nov 12 th	3-6pm	\$77 _____
9. Le Perigord- Fine French Dining	Sun. Nov 13 th	5:30pm	\$88 _____
10. Tout Va Bien- Beaujolais Nouveau Day	Thu.Nov 17 th	5:45pm	\$76 _____
11. I' Trulli Ristorante- Top Italian	Sun. Nov 20 th	5:30pm	\$77 _____
12. Thanksgiving TBD in next newsletter	Thu.Nov 24th	TBD	TBD
13. Le Colonia- Southeast Asian / French	Sun. Nov 27 th	5:30pm	\$72 _____
14. New Orleans- Pre Mardi Gra Fun	Please call with interest		

