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Newsletter
May 2017 35th Year

As I write the newsletter each May I always like to pay respects to Art Fischer who founded our group 35 years ago and passed away exactly one year ago this week (April 19th). For those not aware, Art actually bought the business name from a woman in Canada. Being the astute businessman that he was, he knew NYC needed an organization just like this, and The Single Gourmet was born. Since that transaction, The Single Gourmet has had a dinner event every week somewhere in the world for 35 years.

The May trip to **Portland and Seattle** is coming together and almost complete. We are dining at top restaurants, staying at 4-star accommodations and enjoying great tours. There are still a few spots left on this trip.

As you are reading this, I will be in California visiting a family member, so the next event for our group is Saturday, April 22nd at the top-rated Italian, **DEGRAZIA**. This is a beautiful, hidden restaurant under the streets of NYC, known and populated mostly by neighborhood foodies and businessmen. Degrazia is a gorgeous 'old-school' restaurant with incredible food. The following week Tuesday, April 25th join us at The **HIGHLINE BALLROOM** for the **PRESERVATION HALL JAZZ BAND**. The iconic legendary band has played worldwide and will be in NYC this April. If you missed them in New Orleans, here is a great chance to see them. Finally, on Sunday, April 30th, we head to a new restaurant for our group and for NYC, **GRAMERCY FARMER AND THE FISH**. The restaurant is owned by the farmers and fishermen delivering our food daily! As soon as I entered the space, I knew it was perfect for the group.

May starts off on Sunday, May 7th when we revisit an all-time favorite of everyone's **PATSY'S**. We will dine where Sinatra dined, and enjoy some of the best Italian red sauce in the country. This is our favorite Neapolitan ristorante in NYC and a handful of our members asked when we were returning. The following week, Wednesday, May 10th we walk around **Little Italy and Arthur Avenue Tour** sampling some of the best Italian foods in NYC. This tour is not only extremely informative and full of history, but it is extremely fulfilling for your belly. Our tour guide talks nonstop about the area, the food and the history. That Saturday, May 13th we keep our Italian theme going as we visit another Italian gem, **DA NOI**. Da Noi is giving us a 4-course Italian meal from a large list of their delicious specialties including a multi tasting/combination of pasta, salads, a combination dessert plate as well as choices of veal, chicken and fish. The space is gorgeous, the food phenomenal and their location in midtown, makes them a TRIPLE-CROWN winner. That week on Wednesday, May 17th join us as we celebrate our 35th year at **SHUN LEE WEST**. Clearly the top of the top in Chinese dining, Zagat goes on to say, "tried and true for high class Chinese dining, Shun Lee still runs like clockwork supplying elevated cuisine in a decorative setting." That Sunday, May 21st we head to **PANAME** where we dined last year with almost 40 members for a delicious French inspired meal from Bernard Ros who has been a chef for over 45 years. Although he has been in the kitchen all these years, he is still truly one of the nicest chef / owners that I have ever worked with: passionate, loyal and caring about the quality of the food he stands behind. Our last event in May is aboard **The Schooner Adirondack**: the first yacht of the Classic Harbor Line Fleet. Join us on this 1890 inspired sail boat as we enjoy champagne and wine and relax on a casual sunset boat ride on The Hudson taking in all the sites of the skyline, while enjoying a relaxing sail.

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

DeGrazia- 231 East 50th Street, between 2nd/3rd, Saturday, April 22nd, 7:15pm optional drinks, 8pm dinner \$81 3-course Dinner, gl of wine, tax/tip

Preservation Hall Band @ Highline Ballroom- 431 West 16th (9th/10th next to Western Beef). Tuesday, April 25th Meet at HBR 7:30pm, 8pm SHOWTIME, \$72 Show, 1 Entrée, coffee/soda, tax & tip

Gramercy Farmer and The Fish 245 Park Avenue South, between 19th / 20th, Sunday, April 30th, 5:30 pm optional drinks, 6:30 pm dinner, \$82 3-course dinner, glass of wine, coffee, tax / tip.

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



Patsy's

236 W 56th St (B'way and 8th ave)

Sunday, May 7th

5:00 pm optional drinks, 6:45 pm dinner

\$79 4-course Italian meal, gl wine, tax & tip

back to." Zagat rated 4.2, they say, "it doesn't get any more old-school than this 1944 vintage Midtown throwback, a favorite of Sinatra's and the heaping portions are fine as is."

Back by popular demand and many requests! Our founder Art Fischer had been bringing the group here since 1982. Clearly one of the best and well known red sauce joints in history. We will be dining on the tastiest pasta dishes around and savor their amazing desserts. As they like to say, "there are restaurants you go to, and restaurants you go



Bronx's Little Italy and Arthur Avenue Tour

Meet by Grand Central (Park Ave @ 42nd st)

Wednesday, May 10th @ 11am – 2pm

Walking tour plus plenty of food

\$36 (plus Metro North transportation)

with a three-hour excursion through Arthur Avenue. This Bronx neighborhood is teeming with Italian bakeries, specialty shops, fish markets, butcher shops and more. You will learn about the history of Belmont and Fordham Roads and the immigrants from Italy and Ireland who formed the neighborhood. Then visit the thriving business district of Little Italy to sample many culinary treats. We will sample small bites such as pastas, sauces, pastries, fresh mozzarella, meats, breads and much more. We will meet at Grand Central Station at 42nd and Park and then take a train ride to the Bronx. If you have never been out here, this is the tour for you. Meet me at 10:50am. RSVP EARLY and Non Refundable!

This was one of the best walking tours of last year, with a plethora of history, food and information, our guide really loves the Little Italy of the Bronx. Explore the area known as New York's culinary center



Da Noi Ristorante

214 East 49th Street (between 2nd/3rd)

Saturday, May 13th

7pm optional drinks, 7:45pm dinner

\$79 4-course, glass wine, coffee, tax & tip

(40+ years in the business), with 5-star service, and exceptional food makes this a "can't miss" dinner. A wildly successful hit in their first 3 locations in the Italian sections of Staten Island and NJ, and voted in Zagat top of the "Best of Staten Island" list, Da Noi opened up in Midtown to top rated reviews across every review site. They soon became a hit amongst the suit and tie midtown crowd. Family owned and run like the good-ole Italian restaurants of the past, "Da Noi" means "from/of us" in Italian, putting the family mark on all their recipes. Our traditional Italian 4-course meal includes salad, a tasting of multiple pastas, a selection of entrees (veal, fish, chicken), a tasting of multiple desserts, coffee and a glass of wine.

Zagat rated 4.2, they say, "old-world red-sauce cooking like nonna's draws fans to these congenial Italians where generous portions turn somewhat pricey tabs into money well spent; the crowd's right out of a scene from The Godfather." A fine-dining, family owned restaurant

HAPPY MOTHERS DAY!



Shun Lee West – 35th Anniversary
43 West 65th Street (CPW and Columbus)
Wednesday, May 17th
5:45pm optional drinks, 6:30pm dinner
\$72 Anniversary feast, tea (no wine), tax & tip

35 years ago, the first ever dinner for The Single Gourmet was held here and Michael Tong has continued to deliver for us. The New York Times did a half page story on us 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 as an “exemplar of upscale dining, fancy Chinese food dispatched by a top team in an exotic, space...there's a reason why it's been a neighborhood cornerstone since the 80's” and there is a reason why we visit here every May!!!



Paname
1068 2nd Avenue (56th and 57th)
Sunday, May 21st
5:45 pm optional drinks; 6:30pm Dinner
\$77 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 20th century, Paname is the brainchild of French Chef/Baker Bernard Ros formerly of Le Deauville and Meli Melo. 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, organic chicken breast with compote d’aubergines, beef Bourguignon, codfish à la nicoise with tomato fondant, sauteed shrimp vadouvan and selection of French desserts.



Sunset Sail on the Schooner Adirondack
Chelsea Pier @ 22nd (I will pick meeting spot)
Monday, May 22nd
6:30pm sailing for 2-hours
\$71 includes drinks and sailing

Enjoy a beautiful two-hour sunset sail aboard the Schooner Adirondack. This relaxing cruise on the elegant, 80-foot, 1890s-style pilot schooner lets you take in the city's world-famous sights, including Ellis Island, the New York City skyline, Battery Park and the Statue of Liberty. Along the way, you'll enjoy complimentary beer, wine, soda and champagne (3 drink max), and the friendly and attentive crew will shut off the engines and set sail for as much of the trip as possible. Please note: this is a ticked event and is **Non Refundable** and subject to selling out!

To reserve at any or all the events please go to our website or call us at (646-825-0268), email us at aaron@thesinglegourmet.net or mail checks to: The Single Gourmet, c/o Aaron Lefkowitz, 69 west 9th Street Apt #6A, New York, NY 10011.

1. DEGRAZIA- Top rated Italian	Sat, April 22 nd	7:15pm	\$81 _____
2. PRESERVATION HALL JAZZ BAND	Tue, April 25 th	7:30pm	\$72 _____
3. GRAMERCY FARMER AND THE FISH	Sun, April 30 th	5:30pm	\$82 _____
4 .Patsy’s OLD SCHOOL ITALIAN	Sun, May 7 th	5:00pm	\$79 _____
5. Arthur Avenue Walking Tour	Wed, May 10 th	11:00am	\$36 _____
6. De Noi- Top Italian	Sat, May 13 th	7:00pm	\$79 _____
7. SHUN LEE WEST 35 Years!!!!	Wed, May 17 th	5:45pm	\$72 _____
8. Paname- French in NYC	Sun, May 21 st	6:15pm	\$77 _____



PORTLAND AND SEATTLE

Wednesday May 24th to Wednesday May 31st

(\$4350, 7 nights, tours, taxes, 4-star hotel and included meals)

NOTE: **This price subject to change based on current airfare** at the time of your booking

(Deduct \$450 pp if sharing a room \$450 if flying alone)

We will be visiting Portland and Seattle May 24-31st with 4 nights and 3 full days in Portland and 3 nights and 3 days in Seattle. The trip includes 2 meals a day ***except on day of arrival and day of departure.***

The group is flying DIRECT out of Newark 3:55pm to 7:05pm and returning either 10:05-6:28pm to JFK or 1:15-9:51pm JFK, depending on if you want to leave earlier or later on May 31st.

The hotel in Portland is the beautiful 4-star **Benson Hotel**, one of the most well-known hotels in all of the Northwest. In Seattle, we are NOW staying in the centrally located, beautiful 4-star, 4-Tier **Grand Hyatt Hotel**. The Grand Hyatt is #6 on Trip Advisor in Seattle. Each room has floor to ceiling windows and is 100sf larger than the Kimpton.

Portland has always been known as a quirky, fun, foodie and music town with a somewhat “Austin” feel to it. In fact, Portland has the same motto as Austin- “Keep Portland Weird.” With its vibrant Downtown and eclectic neighborhoods, Portland promises an abundance of activities for almost any traveler. Foodies flock to the artisanal eateries, shoppers find plenty of design-savvy boutiques and nature lovers appreciate the wide ranging environment.

Lonely Planet just named Portland the 10th best city to travel to **IN THE WORLD**, 2017. The New York Times named Portland, “The West Coast Capital of Urban Cool,” Food & Wine put Portland in “U.S. and Canada’s Best Places to Eat.”

Note: This is an incomplete itinerary and timeline subject to change. These are just some highlights and set plans for the tour, there are other activities and tours being worked on.

We first take a bus tour through the various parts of the city from downtown Portland to the Pearl District to Nob Hill. See all the attractions including the sites of Pioneer Square and learn about the great diversity found in Portland’s downtown area, the historical importance it has played in the state’s history and the fast-growing culture that exists in Portland. We will learn about many prominent and notable citizens of Oregon. Experience sights of Portland famous food carts, visit the grounds of Pittock Mansion, head over to the International Rose Gardens inside the lush and beautiful Washington Park, featuring some of the most amazing cascade mountain views around. Our last stop is the Lan Su Chinese Garden one of Portland's greatest treasures and most interesting sites to see while visiting Portland. A result of a collaboration between the cities of Portland and Suzhou, the sister city in China's Jiangsu province that's famous for its beautiful Ming Dynasty gardens, Lan Su was built by Chinese artisans from Suzhou and is the most authentic Chinese garden outside of China.

May in Oregon is wine month and the week leading into Memorial Day is a big celebration in wine country! We will head out of town on a wine and waterfall tour, exploring the amazing wineries and waterfalls found in this part of the country during this time of celebration as well as heading to a few tastings to see for ourselves why this part of the country is considered to be the next Napa Valley.

Epicurean tour- A unique and delicious walking tour (1 mile) where you'll taste food and sip wine while discovering Portland's amazing culinary scene. Portland has become a go-to destination for foodies. Even though you'll sample a number of various food and drink items on every tour, the real journey is all about understanding what makes up the food that satisfies us. While having fun, you'll also achieve an honorary diploma of culinary knowledge as you experience firsthand how fortunate we are to "eat local" and how this locavore philosophy is driving Portland's exciting food scene. The tour typically visits 7-8 different local vendors and artisan producers in under 3.5 hours and visits farm to table locations as well as food carts and sit down establishments.

We are currently booked at **ANDINA** the **#1 restaurant on TripAdvisor** in Portland. This restaurant is #2 on Zagat best restaurant in Portland with a 4.7 rating for food. The website "USA today 10best.com" says, "One restaurant that appears on everybody's best-of Portland list is Andina. Andina has taken traditional South American cuisine to the level of fine art. Located in the heart of Portland's Pearl District, Andina has a formal dining room and a more casual bar featuring live, Latin-influenced music every night of the week." Andina is also listed in the essential 38 Portland restaurants. Zagat lists Andina in Portland's "Best Restaurant Décor," and "Portland's Best Restaurant" list.

We are also dining at **HIGGINS RESTURANT**- A James Beard Award winner for Best Chef in Northwest, Chef Greg Higgins recipes and writing have been published in numerous periodicals & books as well as his many television appearances. Chef Higgins brings farm to table dining to life. Listed in Portland's Eater- "Best Restaurants to Eat 2017." Listed in Zagat best restaurants in downtown Portland, Zagat says, " This "farm-to-table downtown landmark exudes a professional air from its high-quality menu of sustainably sourced Pacific NW cuisine to the knowledgeable staffers; though it can be pricey, patrons feel it's worth it for the pride in preparation and care for the ingredients." And TripAdvisor ranks Higgins # 8 of 3446. Oregon Live lists it in their list of best restaurants in 2016 and they say, "One of the Pacific Northwest's most influential restaurants." Higgin's is listed #7 on 38 Portland's Essential Restaurants.

Seattle is the 4th fastest growing city in the USA. Travel + Leisure Magazine recently ranked Seattle as being among the "Top Best Cities for Foodies." Seattle's epic climb to national food fame has been broadcast globally with being the host city for Top Chef Season 10, featured on The Layover with Anthony Bourdain, and Bizarre Foods With Andrew Zimmern. With Seattle's unique geographical surroundings of pristine cold waters and hot desert-like climate, it makes for ideal conditions for fresh seafood, incredible wine grapes, and bountiful fresh produce.

After we arrive Sunday as usual we will do a guided bus tour of city covering sites such as Pike Place Market, Olympic & Cascade mountain views, Seattle waterfront, Historic Pioneer Square, Waterfall Garden Park, Chinatown and International District, Lake Washington I-90 Floating Bridge, Space Needle and much more.

After this tour on Sunday we will jump right back into a food coma with the #1 tour group and their top tour, "The Dinner Soiree." This is a 2-hour lively progressive four-course meal exploring four of Seattle's top chefs' restaurants, including several James Beard Award honorees. Each location corresponds to a course – two appetizers, a main, and a dessert. These four chefs have come together to create delicious and unique dishes just for us. The menu for this tour is seafood-centric and each course includes a wine or cocktail pairing. This is a set meal (no changes except for vegetarian in advance). In addition to savoring delectable dishes and drinks, we will also learn about Seattle's rich food history and the local ingredients and expert preparations in each chef's innovative dish. We will also learn about each chef's background, as well as their influences on Seattle's dynamic restaurant culture, and get a sneak peek inside what it takes to operate these high-stakes kitchens and secrets to success! Our tour is led by the foodiest of all of food tour guides having extensive cooking experience and intimately familiar with the latest happenings in the Seattle food scene. Join us for a fun and delicious evening and learn how Seattle has become one of the country's top dining destinations.

Current destinations on the Dinner Soiree include-**Loulay Restaurant & Bar**- Named for Chef Thierry Rautureau's hometown of Saint Hilaire de Loulay in France, Loulay Kitchen & Bar marries the French influence of his upbringing with modern twist and sensibility to provide an accessible dining experience for everyone. **Winner of Seattle Met's 2014 Restaurant of the Year;** **Sansei Seafood Restaurant & Sushi Bar**, D.K. Kodama - Named one of "America's Best Sushi Bars" by Bon Appétit , **Blueacre Seafood**- Chef Kevin Davis - James Beard Semi-Finalist

Zagat- 4.5, “Kevin Davis has done it again with this Downtown surf 'n' turf spot, putting out delectable fare and expect a sleek, expansive space, professional service and bills that many find a little pricey, but “worth it” for the quality”
TanakaSan- Iron Chef Tom Douglas's Asian-American hot spot for dessert.

We will board Seattle’s best boat tour as we sail the Argosy Harbor Cruise. During this narrated cruise, we learn Seattle history, enjoy the ever-evolving Emerald City skyline, explore the workings of the shipping port, get a close-up view of Seattle’s historic waterfront, all wrapped up in the natural beauty of Elliott Bay and the surrounding Olympic and Cascade Mountain ranges. This live-narrated cruise follows the shoreline of Elliott Bay and the Seattle waterfront.

We will tour of the world-famous Pike Place Market with food samples as we explore the back alleys, narrow corridors, and tiny storefronts in search of the best eats of the market. We will meet the Market’s lively characters and hear their memorable stories, see fish fly, cheese being made, and the “original” Starbucks store. By the end, you will know the best places to eat at Pike Place Market!

Just added- After a scenic half hour ferry ride, our first stop will be Port Townsend the “City of Dreams” which is regarded as one of the best-preserved examples of a Victorian seaport in the United States. While in Port Townsend a local guide will help us look back in time and take a peek into this once thriving city’s boisterous and brawling past. We will see grand the vision for the future by surveying the fabulous buildings and Victorian fantasy mansions. After taking in the scenery and gossip, will have the opportunity to shop and eat (restaurant TBD) along the quiet seaside downtown district, which The National Trust honored for its Historic Preservation with the Great American Main Street Award.

We will then head to The Bloedel Reserve on Bainbridge Island. This is a place where visitors find peace and beauty in the company of trees, wildflowers, ponds and gardens. The primary purpose of the Reserve is to provide people with an opportunity to enjoy nature through quiet walks in the gardens and woodlands. This 150-acre masterpiece is comprised of 84 acres of second growth forest with the remainder acreage featuring various gardens, ponds and meadows. The Visitor Center, designed as a French country house, on a bluff overlooking the Sound, was constructed in 1931. The Reserve was once the home of the Bloedel Family, who are primarily responsible for its growth and development. The vision of the Bloedels is now interpreted and extended by the Arbor Fund. Prentice Bloedel summed up their vision perfectly with this quote describing the Reserve as “A place where one is reminded of the fundamental bond that exists between man and nature.”

We finish the tour with a spectacular ferry crossing into downtown Seattle. The ride from Bainbridge to Seattle is considered one of the most romantic in all of the United States. Guests will enjoy a panoramic view of the Space Needle, downtown skyline and Mt. Rainier. Truly a wonderful way to end a fantastic day! This is an all-day tour.

This is an incomplete Itinerary. There will be other tours, and many more restaurants that I am working on. Restaurants are usually the last things that I book but rest assured they will be great top restaurant.

Please note: Dinner is not including May 24th our arrival day and Amtrak is taking us from Portland to Seattle.