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Newsletter  
June 2017

June is one of the nicest months of the year. The weather is predictable (always good), the spring dresses come out (always great), the beach is on the agenda (always fun) and a summer trip is always planned. Have you noticed that no one ever complains about anything the entire month ☺? I have! I try to do a few more outdoor activities in June as I know the weather will always be great. It is said that June is named after the Roman goddess Juno, the goddess of marriage and the wife of Jupiter. In ancient Rome, the month of June was considered auspicious for marriage, which is interesting because I am remarrying Juliane on June 20<sup>th</sup> the 5-year anniversary of the day we met.

The trip to **Portland and Seattle** is now **sold out**. Our next trip will be either Charleston / Savannah or San Francisco and Napa, most likely in early October. If interested, please let me know. Some people have continued to express an interest in Cuba again for New Years. Please let me know ASAP if you are interested. I have also been in the final stages of planning a Culinary Trip to Israel. If this is something you are interested in, please let me know as well.

We continue the month of May with 2 events. On May 21<sup>th</sup>, join us as we head back to the amazing French dinner in midtown, **PANAME**. One of the most underrated and most experienced Chef's in NYC and one of the nicest that I have ever met, Chef Bernard will be in the kitchen cooking for us this Sunday. The final event of the month before some of us head to Portland, is on Monday, May 22<sup>nd</sup> and is a **SUNSETT BOAT TOUR**. The boat tour has very limited space left so please RSVP soon. This is a sail boat, not a cruise ship. We sail aboard the first yacht of the Classic Harbor Line Fleet: **Schooner Adirondack!** Join us for drinks and a tour on this 80-foot beauty. We are meeting at Chelsea Piers (Pier 62) at W. 22<sup>nd</sup> and Hudson River, look for the Classic Harbor Line next to "witchcraft sandwich."

Our June starts off June 3<sup>rd</sup> at one of the higher rated restaurants in the area, **DEGRAZIA**. We have dined at this ristorante in the past, and the meal was so good that it is one of the most requested I have had to return to. The following weekend, June 11<sup>th</sup>, we have a tour of the **Manhattan Arts and Antiques Center**, and then head for brunch at **PANAME**. This starts off at noon with a tour of a gallery that many don't know exists right in the heart of Midtown East. Those who love antiques will think they are in heaven, and those who love food, will feel the same as we head to brunch just down the street. The following week, Thursday, June 15<sup>th</sup> we have a **Chinatown and Little Italy Food Tour**. I have done a lot of food tours in the past, but this will be a first. We stroll around these two neighborhoods for about 3 hours sampling and tasting food while hearing interesting history. That weekend, Saturday, June 17<sup>th</sup>, join us in Williamsburg for a tour of the **Museum of Food and Drink** and their exhibit, "**Chow- The Making of a Chinese Restaurant**" as well as lunch at the delicious and well-known **WILD GINGER**. We sample some Chinese food at the Museum on their tour and then head over on short walk to Wild Ginger. From there we take a short walk through Williamsburg to the famous weekly **Food Smorgasburg**. Here you will be left to wander, sample and purchase from over 100 food vendors set up weekly and overlooking the skyline of NYC. That same weekend, Sunday June 18<sup>th</sup>, we head to **CHOUCHOU**, a newly opened restaurant in the East Village featuring incredible Moroccan dishes in an intimate restaurant. Recently opened by the same owners as the wildly successful, "**Pardon My French**," we are sure to have an amazing meal. On Sunday, June 25<sup>th</sup>, we head to another new restaurant in NYC, **LA CONTRADA**. After dining here recently I knew it was going to be perfect for the group. With French doors opening out to the sidewalks, mosaic tile floors and light brick walls, La Contrada is an airy bistro that exudes friendliness, comfort, and rustic charm. The market-fresh driven menu seeks to satisfy with high quality ingredients and attention to detail, including desserts made in-house daily. Located in the heart of the East Village, La Contrada offers an exceptional Southern Italian menu, in a European-chic dining room.

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

**Paname-** 1068 2nd Avenue (56th and 57th) SUNDAY, May 21st, **5:45 pm** optional drinks; 6:30 pm Dinner \$76 3-course French, gl of wine, coffee, tax / tip.

**Sunset Sail on the Schooner Adirondack-** Chelsea Pier @ 22<sup>nd</sup>. Monday, May 22<sup>nd</sup>, 6:30pm sailing for 2-hours, \$71 includes drinks and sailing. Please come early, sailing is 6:30pm



## DeGrazia

**231 East 50th Street, between 2nd/3rd**

**Saturday, June 3rd**

**7:15pm optional drinks, 8pm dinner**

**\$81 3-course dinner, gl of wine, tax/tip**

A top-rated regional Italian old timer since 1987, Zagat 24 for both food and service, "this East Midtowner is a model of old-world elegance, offering first-rate Italian food, expert service and a civilized milieu where one can actually talk....it's worth it for special occasions" and according to Zagat is

"definitely a "sleeper hit, a hidden jewel below street level." Our fantastic 3-course meal includes a homemade pasta or salad to start, and choices of pollo ripieno- filled with prosciutto, fontina cheese, spinach and wild mushrooms, salmone alla senape- salmon with baby shrimp and veal scallopine alla salvia- with prosciutto, fontina cheese and spinach. The Chef has studied in multiple provinces of Italy for the best recipes and fine wines. Hidden below street level, in a landmarked townhouse, Degrazia aesthetically evokes a forgotten time when a romantic private dinner was a real treat. The entire menu, from the pasta to the bread to the dessert, is made fresh in house daily, just how it is done in Italy. The cocktail bar is a service bar, please bring cash for the cocktails. Please RE-RSVP if you were on the original list in March.



**Paname lunch w/Art and Antiques Center Tour**

**1050 2<sup>nd</sup> Ave @ the Art Center**

**(Paname is @ 1068 2<sup>nd</sup> Ave)**

**Sunday, June 11th**

**12:00 for tour of Art Center then brunch**

**\$64 3- course lunch, glass of wine, coffee.tt**



Celebrating over 43 years, (founded in 1974), the Manhattan Art & Antiques Center in Midtown Manhattan, is the nation's largest with 100 galleries representing America's top dealers in every category of arts and antiques. The Manhattan Art & Antiques Center is a veritable treasure trove of all that is beautiful, fascinating and unique for sale. Boasting three floors of antiques, fine art, decoration, silver, jewelry, European, Asian African art, and antiquities—this is a "must visit" for antique and art lovers, collectors and interior decorators. We start here for a quick tour of the center then head to our first lunch ever at Paname. This is where we have had many fabulous dinners including one last month. 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!! 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. Chef/Owner Ros personally shops for every menu ingredient and is the pastry chef for the restaurant.



## China Town and Little Italy Food Tour

**195 Grand Street- Ferrara Bakery & Cafe**

**Thursday, June 15<sup>th</sup>**

**10:30am- 1:30pm**

**\$55 Walking history tour and food tour**

Experience Chinatown and Little Italy through flavor, culture, and history, as we are led through the maze of the streets that make up these two ethnic NYC neighborhoods. Our guide will entertain us with fascinating historical stories and fill our stomachs with delicious tastings. The three-hour walking tour of the city's Chinatown and Little Italy stops at unique "mom and pop" shops and ethnic eateries offering delicious tastings of Chinese dumplings and traditional dim sum, along with Italian pastries, cheeses and meats. This is a delicious way to discover secrets of the city, historic parks, and exquisite NYC architecture. All food tastings should be enough for lunch. Note: this is a different tour company than the Bronx Little Italy Tour. Typical tastings for this tour: Fresh homemade mozzarella and prosciutto, delicious imported Italian cheeses and olives, an authentic Sicilian pastry, a cannoli, a tasty Italian surprise, sit-down dim sum, an authentic Chinese dumpling and traditional Chinese pastries. This tour company and this tour has an incredible 5- star rating on TripAdvisor.



**Museum of Food and Drink Chow: Making the Chinese American Restaurant**

**Lunch at Wild Ginger Vegan Pan Asian**

**Then head to Williamsburg Smorgasburg**

**Meet @Citbank in Union Square with MetroCard**

**Saturday, June 17<sup>th</sup>, 11:30 am**

**\$50 Includes Museum, tasting and lunch. No wine.**

We will meet in Union Square and take the L-train to Williamsburg. From there it is a 10-minute walk to The Museum of Food and Drink for their current exhibit, "**Chow: Making the Chinese American Restaurant.**" This exhibit celebrates the birth and evolution of Chinese American restaurants, tracing their nearly 170-year history and sparking conversation about food, culture and immigration. Immerse yourself in a stunning timeline of Chinese American restaurant menus dating back to 1910 as these artifacts show the evolution of the cuisine, decade by decade. Enjoy a tasting created by the country's most talented Chinese chefs. Take in the aroma of freshly baked cookies as you watch and taste from a fortune cookie machine in action. After this tour of the museum and the tasting, the group will walk 7-minutes to **WILD GINGER PAN ASIAN VEGAN CUISINE** for a great casual Asian inspired lunch. This restaurant has been a staple in Williamsburg for a dozen years and recently relocated to a larger location. I have eaten here many times and the food is delicious. Afterwards, we will walk through Williamsburg and head to the famous food Smorgasburg on the waterfront facing NYC. Smorgasburg happens every Saturday at East River State Park, featuring packaged and prepared foods, purveyors from New York City and across the region for a total of 100 vendors. This includes admission to MOFAD, the tour with tasting, lunch and a walk to the waterfront Smorgasburg. RSVP early for this.



**CHOUCHOU Moroccan- 5 Stars Yelp**

**215 East 4th Street (Avenue A and B)**

**Sunday, June 18th**

**5:15 pm Meet @ Nobody is Perfect AT THE BAR**

**235 East 4th St, dinner at 6:15 @ 215 East 4th St.**

**\$74 3-courses, gl wine, Moroccan tea, tax & tip.**

Founders Antonin Brune and New York Restaurateur, Mario Carta, have worked in the industry for over 20 years opening local favorites; Chazal, Lea, Casimir, **Pardon My French**, and most recently Nobody is Perfect. Today, they are proud to introduce you to Chouchou, (an affectionate French nickname given to a person who is special to you), their new Moroccan jewel inspired by that country's vibrant culture. Located in the East Village, Chouchou brings a taste of exotic Morocco to the eclectic neighborhood. Executive Chef David Pegoli brings with him extensive experience in international cuisine, having previously worked with notable New York restaurants; Pardon My French, Django, Alto and Luksus. Pegoli along with Moroccan born, Chef de Cuisine, Meryem Michra, developed the unique menu to surprise and delight diners with conceptual twists on traditional dishes. Featuring stone walls and romantic candlelit seating, Chouchou boasts an elegant and intimate feel. We will be meeting on the same street at the bar of their other new restaurant- **NOBODY IS PERFECT**. Our Menu includes appetizers /dessert and choices of chicken tagine, lamb tagine, vegetarian tagine, chicken couscous, merguez couscous and lamb meatballs couscous. **CHOUCHOU** currently has all 5-stars on **YELP**, a phenomenal testament to how good their food is.





**La Contrada- Italian American Cuisine**  
**67 2<sup>nd</sup> Avenue (4<sup>th</sup> Street)**  
**Sunday, June 25<sup>th</sup>**  
**5:15pm optional drinks, 6:15 pm dinner**  
**\$73 3-course dinner, gl of wine, tax/tip**

This newly opened restaurant is highly rated with 4 stars on Yelp and it is the type where the owner casually sits at the bar looking over the staff, the kitchen and the patrons making sure everything is running smoothly and then comes over to greet you and ask if you need anything. Inspired

by traditional Neapolitan recipes and featuring some incredible Campania signature dishes, this East Village Italian is sure to be a hit. Juliane and I dined here on a Sunday night recently and after speaking with Frank, the owner, we knew I had to bring the group. La Contrada is derived from the old Italian word meaning "neighborhood" and this is inspired after a local Italian neighborhood ristorante.

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.

**PLEASE NOTE: Our Cancellation Policy-** If you cancel before 7 days of a DINNER or Brunch- there is a full refund. If you cancel between 3 days and 7 days before a dinner then credit will be given towards a future event and if you cancel within 72 hours of a diner event there are **no refunds**. Restaurants MUST do a lot of planning for large dinner events and I guarantee and am held to guarantees within 3 days of our meal. Ticketed events (tours, shows, ANY non-dinner event) are non-refundable within 7 days before the event as tickets are purchased and held for you and are non-refundable to me.

1. Paname	Sun, May 21 <sup>st</sup>	5:45pm	\$76_____
2. Sunset Sail Boat Ride	Mon, May 22 <sup>nd</sup>	6:30pm	\$72_____
3. DeGrazia	Sat, June 3 <sup>rd</sup>	7:00pm	\$81_____
4. Paname Brunch and Art Gallery Tour	Sun, Jun 11 <sup>th</sup>	12:00pm	\$64_____
5. Chinatown & Little Italy Food and History Tour	Thu, June 15 <sup>th</sup>	10:30am	\$55_____
6 Museum of Food and Drink and lunch	Sat, June 17 <sup>th</sup>	11:30am	\$50_____
7. CHOUCYOU – NEW MOROCCAN	Sun, June 18 <sup>th</sup>	5:15pm	\$74_____
8. La Contrada	Sun, June 25 <sup>th</sup>	5:15pm	\$73_____