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February 2018

The Roman month *Februarius* was named after the Latin term *februum*, which means purification, via the purification ritual *Februa*, held on February 15 in the old lunar Roman calendar. Historical names for February include the Old English terms *Solmonath* (mud month) and *Kale-monath* (named for cabbage) as well as Charlemagne's designation *Hornung*. January and February were the last two months to be added to the Roman calendar, mainly because the Romans originally considered winter a "monthless" period. The month of February is the only month of the year that can go by without a full moon – which actually happens this year! (And we got a "blue" moon at the end of January because it is the second full moon of the month.) This month we celebrate the Chinese New Year (which they call the "Spring Festival"), Mardi Gras, Valentine's Day, Presidents Day, and the entire month is Black History Month.

Our trips for 2019 are currently in the works. We are going to Santé Fe and Albuquerque most likely at the end of April for 5 nights; Toronto and Niagara in mid-July for 5 nights (the warmest month in Toronto with temperatures 65-79 max); Iceland in late September or early October for 5 nights to try to catch the Northern Lights; and we have decided to head back to Cuba while we still can for New Year's Eve 2019. This time we will go to Havana as well as other parts of Cuba not explored on our last trip. For Cuba 2019, please secure spaces ASAP.

Our January continues on Sunday, January 21st as we head to another new restaurant for the group: **BAR SIX**. The quaint French Moroccan restaurant is a reminder of days past when smaller family-owned restaurants where people knew your name were a norm in the village. This is a popular gem with loyal customers over many years, truly a local French Brasserie in the village. The following weekend, Saturday January 27th, we head to a Richard Sandoval classic, **ZENGO**. This was one of my favorite meals a few years back and though we have not visited since, I am excited to return. The space is enormous, dark, and breathtaking, the menu as always amazing, and much like at Pampano, Raymi and Maya, we will be well taken care of.

On Feb 2nd, our first ever event at **THE HARVARD CLUB** is currently **AT CAPACITY**. If you would like to join our waitlist and/or be placed on the list for the **next** Harvard Club Event, please let us know. That same weekend, February 4th, we have a jazz brunch at the famous **CECIL'S OF HARLEM**. This is our first visit to this Harlem standout and we are excited to hear amazing live jazz and taste some outstanding dishes. The following Saturday night, February 10th we head to **ZIO Ristorante**. They do it right at this dark, sleek restaurant; it is one of the most popular in the Flatiron district. We dined here in late 2016 it was a roaring success. The following weekend, February 18th we head to a popular Greek restaurant in Gramercy, **EROS**. Eros was the Greek god of Love, so why not join us the weekend after Valentine's Day for top-notch Mediterranean food in an intimate all-white setting. We hardly dine out in Gramercy, so this is your chance to see a part of town we rarely visit. That following week on Wednesday, February 21st, join us for the Chinese New Year at an old favorite, **LAND OF PLENTY**. Though the first night of the Chinese New Year is the 16th, the Chinese do it right and celebrate it for 7 nights. This top

Szechuan restaurant is one of the best North of China Town. As Art once said, the clientele will be all Asian, proving a point that this is a top destination to celebrate the Chinese New Year's. Finally our last event this month is on February 24th. Join us at another old classic for the group, **CELLINI**, as we dine at one of the best midtown Italian restaurants. It has been over 2 years since we have eaten here, and they welcoming us as if we are family, with passed hors d'oeuvres to start and the private room upstairs.

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

- **Bar Six, French Moroccan: 502 6th Ave** (between 12th & 13th St): Sunday, January 21, 5:30pm optional drinks; 6:15pm dinner, \$77: 3 courses, glass of wine, tax & tip
- **Zengo, 622 3rd Ave** (at 40th St): Saturday, January 27th, 6:30pm optional drinks, 7:15pm dinner, \$84: 3 courses, glass of wine, coffee/soda, tax & tip

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



Cecil Steakhouse: Live Harlem Jazz Brunch
210 W 118th St (B, C, 2, or 3 to 116th St)
at the corner of W 118th St & St. Nicholas Ave
Sunday, February 4th
12:00pm optional drinks; 12:30pm brunch
\$59: 3 courses, 2 brunch drinks OR 1 brunch
drink & coffee/tea, tax & tip

Zagat rated 4.4, they say “A happening place with an outstanding, inventive menu, this Harlem hit puts together foodie-approved Afro-Asian-American dishes highlighting flavor combinations that are hard to find

elsewhere; it’s great for groups and also has an exceptionally good weekend brunch.” James Beard-nominated chef Joseph “JJ” Johnson opened Cecil Steakhouse in 2013 with Richard Parsons and Alexander Smalls. This Culinary Institute grad worked in New York’s most esteemed kitchens including Centro Vinoteca, Jane, and Tribeca Grill and then took off for Ghana to explore the country’s exotic markets. Cecil Steakhouse is a chic brasserie with leather banquettes and the food on the menu will turn your head. Listed in Harlem’s Best Restaurants, brunch includes 3 courses of amazing family style food: starters (Argentine empanadas: choice of chicken, beef or vegetable, and the Cecil salad: mixed greens, fresh fennel, tomatoes, peaches, green olives, feta cheese, lemon balsamic dressing), entrées of steak & eggs, Minton’s Pangasius (basil pesto quinoa, sautéed shrimp, white wine, tomato artichokes sauce), and dessert (tres leches or brownie cheesecake), 2 drinks from their brunch selection (or 1 brunch drink and one coffee or tea), and live jazz music.



Zio Ristorante
17 W 19th St (between 5th & 6th Ave)
Saturday, February 10
6:45 optional drinks, 7:45pm dinner
\$85: hors d'oeuvres, 3 courses, glass of wine,
coffee, tax & tip

This is one of the most gorgeous restaurants that I have seen in a long time. **Zagat 4.3**, they say “this welcoming Flatironer turns out classic Italian dishes with a little twist with its spacious modern setting and friendly service it’s no wonder it’s considered a

local gem.” Zio Ristorante is a dining destination in the heart of the Flatiron District delivering a lively atmosphere in a warm setting and beautifully appointed open kitchen. Zio weaves daily organic homemade pastas with seasonal ingredients into inspired culinary combinations influenced by Mediterranean flavors. 4 stars on Yelp, 4.5 on TripAdvisor. Pre-dinner hors d’oeuvres at the bar, then our meal consists of a choice of mixed green salad, veal meatballs, or fried calamari and zucchini to start, then choose homemade pasta orecchiette pomodoro or pan-seared chicken breast parmigiana, topped with homemade mozzarella, and served with roasted potatoes or filet of sole in white wine and caper sauce with spinach, followed by tiramisu or sorbet for dessert. This was one of our most popular dinners our last visit in 2016.



Eros Greek Restaurant

447 3rd Avenue @ 31st Street

Sunday, February 18th

5:30pm optional drinks; 6:15pm dinner

\$79: 3 courses, glass of wine, tax & tip

This is a sister restaurant to Ethos, where years ago, Art had taken the group. **Zagat rated 4.2**, they say we can “count on Greek seafood done right at this deservedly popular restaurant, with fulfilling meals in a relaxed and cozy atmosphere.” We start with

shared family style choices of pikilia (an assortment of spreads), spanakopita (fresh spinach and feta pie), keftedes (ground sirloin meatballs and tomato sauce), horiatiki salata (salad of stem tomatoes, onions, cucumbers, kalamata olives, peppers & feta cheese) EVOO. Our entrees are choices of organic oven-baked chicken served over orzo, fresh tomato sauce and feta, grilled organic Scottish salmon over spinach and rice or layers of organic vegetables, topped With Greek yogurt, béchamel Sauce, Greek Spices or grilled ground beef with sides of roasted lemon potatoes, rice, and Greek style green beans. Dinner ends with an assortment of delicious traditional Greek desserts.



Land of Plenty: Chinese New Year

204 E 58th Street (between 2nd & 3rd)

Wednesday, February 21

5:30pm optional drinks; 6:15pm dinner

\$69: Chinese New Year dinner, tea, tax & tip

Come celebrate Chinese New Year this week with us at an old favorite restaurant of the group. Celebrate the Year of the Dog. Are you a dog baby (1934, 1946, 1958,

1970)? Babies born this year, like dogs are loyal and honest, amiable and kind, cautious and prudent. Because of a strong sense of loyalty and sincerity, dogs will do everything for the person who they think is most important. But because dogs are not good at communication, it is difficult for them to convey their thoughts to others. Therefore, dogs tend to leave others with the impression that they have a stubborn personality. Born with a good nature, dogs do not tend to be criminals or seek dishonest gains. They just need a quiet life and a good family, and therefore forget the ugliness and evil on Earth. Dogs are always ready to help others and do not care about their own interests, but if they find themselves betrayed by cunning people they will feel shocked and hurt. Land of Plenty is **Michelin Guide** recommended and listed as the inspector’s favorite: “Why do they call it Land of Plenty? Perhaps it’s the abundant flavors amongst the plentiful reasons. And although the focus here is definitely the food, this fiery haven feels more elegant

than the other Szechuan spots in midtown. Tucked into a sleek, subterranean space, the décor features marble floors and mosaic-tile walls. A professional service staff helps further set the tone.” We will have a huge Chinese feast with a wide range and variety of different foods. Come hungry. This was a favorite restaurant of our founder Art Fischer who noted that if the restaurant is full of Asians, this means that it has to be a great and authentic restaurant. Gong Hey Fat Choy! (That is how you say “Happy New Year!” in Chinese.)



Cellini
65 E 54th (between Madison & Park Ave)
Saturday, February 24th
6:45pm optional drinks, 7:30m dinner
\$84: 3 courses, glass of wine, coffee, tax & tip

An old favorite of the group, and **Zagat rated 4.2**. “A staple for entertaining clients, this expense-account Midtowner draws a chatty crowd with authentic, sure-bet Italian standards... you can expect comfortable, grown-up dining at any hour”. We will be treated like

family by Lello’s son, Dino. Our multi-course dinner will be as great as always. You will be taken right into Tuscany with the farmhouse atmosphere and Italian inspired made from scratch meal. We are never disappointed after dining here, thus our returns year after year, after year. Please note: We will be in their upstairs private room.

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

CANCELLATION POLICY: If you cancel within 72 hours of a meal event there are **no refunds**.

Ticketed events (tours, brunches, shows, ANY non-dinner event) **are non-refundable** within 7 days of the event.

Also note: **ALL menus listed are subject to change without notice due to restaurant supply.**

1. Bar Six: French Moroccan	Sun, Jan 21 st	5:30pm	\$77 _____
2. Zengo: RICHARD SANDOVAL	Sat, Jan 27 th	6:30pm	\$84 _____
3. The Harvard Club: Live Music	Fri, Feb 2 nd	7:00pm	<i>waitlist</i>
4. Cecil’s: Brunch and Jazz	Sun, Feb 4 th	12:00pm	\$59 _____
5. Zio Ristorante: Italian	Sat, Feb 10 th	6:45pm	\$85 _____
6. Eros: Greek Mediterranean	Sun, Feb 18 th	5:30pm	\$79 _____
7. Land of Plenty: Chinese New Year	Wed, Feb 21 st	5:30pm	\$69 _____
8. Cellini: Top Midtown Italian	Sat, Feb 24 th	6:45pm	\$84 _____