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June 2019

Ah, May, was so wonderful! There were a few weirdly cold days that made us shiver, but now June is here, and so are the flowers... but so are the bugs! I can't believe I already got a mosquito bite, and I haven't even been to a barbecue yet. But at least I don't need to worry any more about it being so cold that I shiver. And so much daylight! The longest day of the year will be Friday, June 21, and the exact time of the summer solstice will be 11:54 AM (the time varies as you go east or west). On that day, in NYC, the sun will rise at 5:27 AM and set at 8:20 PM, for 14 hours and 52 minutes of pure sunlight (assuming it's not cloudy that day!).

Some interesting facts about and dates in June:

- June 1 is National Trails Day (if you like to hike)
- June 2 is National Cancer Survivors Day
- June 7 is National Doughnut Day (don't go too crazy celebrating this!)
- June 9 is Children's Day (as if they need their own special day)
- June 16 is Father's Day
- June 21 is National Flip Flop Day and also Take Your Dog To Work Day (wow, any excuse for a holiday, huh?)
- June 27 is National Bomb Pop Day (remember those?!)
- June 28 is National Ceviche Day (which will be on the menu at Maya!)

There are more, but I thought those were the most interesting.

Speaking of cancer (see June 2) quick word about my mother... I was amazed how after the chemo was over, she was so active, up and about (she reminded me, however, that even then she was sleeping 16 hours a day). She started radiation therapy back in April. Her spirits are good, but the radiation takes a lot out of her (she undergoes treatment every day except weekends), and she is she is alert, attentive, and responsive when I'm conversing with her... but so tired that as soon as there is a lull on the conversation, in a matter of a few seconds, she nods off, and her mind has not quite yet recovered from the effects of the chemo. It is rather disturbing to see her in such a state, but I do have faith that she will fully recover and she'll go back to being the mother that I have known for

most of my life. From the bottom of my heart, thank you all who have expressed support and offered prayers.

In June, we will have four events, but none on the first weekend, with one new restaurant (Maya), two that we haven't been to for a couple of years, and a favorite of the group, the Harvard Club. We start with dinner on **Sunday, June 9, at Paul and Jimmy's**, a family-run restaurant that we haven't been to on over 3 years, and after 69 years in operation, knows what they are doing and our Italian meal will show us all how they have succeeded in putting smiles on their customers' faces for so long. The next **Sunday, Father's Day on June 16**, we return to **Bar Six**. The last time we went there, people raved about the fusion French Moroccan food featured here. On **Sunday, June 23**, we will venture to a new restaurant, **Maya**, an upscale gourmet Richard Sandoval Mexican restaurant offering fine fare that is far more refined than what you normally think of when you think "Mexican" food. On the last **Sunday, June 30**, we return to the **Harvard Club** for a sinfully sumptuous Champagne brunch in sophisticated surroundings with superb service.

DINNER EVENTS



[Paul and Jimmy's](#)

123 E 18th St (between Park Ave South & 3rd Ave)

Sunday, June 9th

5:30 PM optional drinks

6:30 PM dinner

\$76 includes 3 courses, glass of wine or soft drink, coffee or tea, tax & tip

\$76 early payment price applies through June 8th because of lateness of newsletter, but please RSVP by June 5

+\$10 supplement for non-members and guests

For 69 years this "red sauce ristorante" has filled the bellies of New York's governors, mayors and celebrities from musicians to actors to sports stars. According to Zagat, "they know what they're doing at this family owned Gramercy Italian, supplying solid, old school staples." A true immigrant success story, Cosmo Azzollini started waiting tables here in the 1950s, borrowed money to purchase the restaurant, and eventually handed it on to his son and current owner Lois Azzollini, whose son Gregg is the executive chef. Chef Azzollini started his restaurant experience as a child working next to his father and grandfather, studied at the Institute of Culinary Education, and worked with Mario Batali at Lupa Osteria before moving to Tuscany to focus on the finer points of traditional Italian cuisine at Ristorante Tonino. Paul & Jimmy's was awarded "Five Star Diamond Restaurant Award" by American Academy of Hospitality.

Our menu starts with a choice of minestrone (fresh vegetable soup), insalata mista (mixed greens, roasted peppers & tomatoes with olive oil & vinegar), vongole arreganate (baked clams with seasoned bread crumbs), peperoni rossi arrostiti con mozzarella (roasted red peppers & mozzarella), or melanzane rollatini (rolled eggplant stuffed with ricotta & mozzarella). Entrees include a choice of salmone alla griglia (broiled salmon), vermicelli con gamberi (thin spaghetti with shrimp in marinara sauce, orechiette baresi (hat-shaped pasta with sausage, peas, mushrooms & sun-dried tomatoes), spiedini alla siciliana (veal stuffed with provolone & prosciutto in garlic, lemon & white wine), petto di pollo francese (chicken breast sautéed with prosciutto, lemon, white wine & butter). For dessert, we choose from tiramisu, cannoli, spumoni (vanilla, chocolate & pistacchio ice cream), tortoni (vanilla ice cream topped with crushed almonds), or melon (in season).



Bar Six (French Moroccan)
502 6th Ave (corner of 13th St)

Sunday, June 16

5:30 PM optional drinks

6:30 PM dinner

\$88 prix fixe: 3 courses, glass of wine, tax & tip

\$98 if payment is received after Wed, June 12

+\$10 supplement for non-members and guests

Bar Six is a relaxed bistro that attracts a diverse crowd of fashionable young professionals, Bohemian long-timers and locals, and would be welcome in any neighborhood, but its classic charm and international edge seem especially suited for the stylish and creative Greenwich Village. This picturesque French Moroccan boîte turns out bistro standards, Mediterranean staples and North African cuisine with equal flair. A Village staple for almost 25 years, when Bar Six opened in 1993 it replaced an older bistro in the same spot, La Gauloise, notable for its handsome Belle Epoque décor, which was retained almost in its entirety. *New York Magazine* says, “Although the décor at this West Village hangout — yellow walls, red vinyl banquettes, copper-topped café tables and rows of imported bottles of mineral water — indicates an appealing French bistro, the menu also contains comforting North African dishes such as grilled, veggie-packed couscous, and aromatic chicken tagine.”

Our menu starts with a choice of French onion soup, organic baby kale salad with roasted beets, fresh ricotta, toasted almonds & quinoa, steamed whole artichoke with house aioli, escargot with herbed butter & toasted country bread, cajun shrimp pan seared with tasso ham, garlic & paprika, or mussels provençale with tomato, garlic, parsley & white wine. Entrees include a choice of fillet mignon kebab with zucchini, onion, red pepper, tomato couscous & harissa, chicken tagine slow cooked with moroccan spices, couscous, chick peas, & sweet potatoes, sautéed skate fish with roasted potatoes, asparagus & lemon-caper butter sauce, or penne provençale with heirloom cherry tomato, kalamata olives, feta & basil. For dessert we have a choice of crème brulee, lemon tart, or flourless chocolate cake.



Maya (gourmet Mexican)
1191 1st Ave (corner of E 65th St)

Sunday, June 23rd
5:30 PM optional drinks
6:30 PM dinner

\$86 includes 3 courses, glass of wine, coffee or tea, tax & tip
\$96 if payment is received after Wed, June 19
+\$10 supplement for non-members and guests

We went to Richard Sandoval's Asian-Latin fusion restaurant Zengo last month (which I *mistakenly* labeled as Mexican), and this month we are going to an actual Mexican restaurant. Don't let the genre of the cuisine lead you astray, however -- this is Richard Sandoval first iconic restaurant, and it does not disappoint. Michelin Guide recommended, they write: "Upscale Mexican dining thrives at Chef Richard Sandoval's *my* popular Maya." Sandoval blends the earthy flavors of his native Mexico with worldly ingredients and creative cooking techniques to create the modern Mexican cuisine at Maya. Carefully crafted, yet bold flavored. Rooted in tradition, yet adventuring into contemporary tastes with an internationally acclaimed blend of authentic Mexican ingredients and innovative culinary techniques. Rated 4.5 stars on OpenTable – with almost 2,000 reviews.

Our menu starts with a choice of squash blossom quesadillas, ceviche de salmón, or pork carnitas tacos. Entrees include a choice of veggie chile relleno, chicken mole poblano, slow roasted pork carnitas, or chipotle camarones. In addition to a glass of red or white house wine with the meal, you can also choose from a house margarita or Tecate beer. And for dessert, Mexican doughnuts or daily selection of house made ice cream and sorbet.



Harvard Club (champagne brunch)
27 W 44th St (between 5th & 6th Ave)

Sunday, June 30th
12:00 noon – 2:00 PM brunch

\$95 includes buffet with carving, seafood, and omelet stations, two brunch drinks, tax & tip
\$105 if payment is received after Wed, May 15
+\$15 supplement for non-members and guests

If you haven't been to the Harvard Club yet, join us for our second brunch here, and the last Champagne brunch of the season at the Harvard Club. Enjoy a sumptuous unlimited buffet including a carving station, a seafood station, an omelet station, and much more, including two champagne or Bloody Mary cocktails per person. This will be an amazing afternoon with a live strolling guitarist (but remember please, no tipping). Huge portraits and paintings of past club presidents, chandeliers, and dark wood paneling make up the sprawling interior of this members only club. Built in 1894, was designed in red brick neo-

Georgian style. The ceilings are tall, the rooms are expansive, the furniture is stately, the chandeliers sparkle.

Please note:

- **Cash and credit cards are not accepted at the club**, you cannot order drinks at the bar unless you are a member of the club (if you would like an extra drink, please let me know and I will bill you).
- No cell phone usage in the Main Dining Room.
- *No photographs anywhere in the club.*
- **Dress code: no jeans, no athletic shoes/sneakers, men must wear a shirt with a collar, blazer or sport coat recommended.**

Special cancellation policy for Harvard Club brunch: NO REFUNDS WITHIN 7 DAYS OF EVENT. This event is limited to 30 people. TO JOIN THIS EVENT, YOU MUST BE A MEMBER OF THE SINGLE GOURMET IN GOOD STANDING.

1. Paul and Jimmy's (Italian)	Sun, June 9	5:30 PM	\$76	_____
2. Bar Six (French Moroccan)	Sun, June 16	5:30 PM	\$88	_____
3. Maya (gourmet Mexican)	Sun, June 23	5:30 PM	\$86	_____
4. Harvard Club (Champagne brunch)	Sun, June 30	12:00 noon	\$95	_____

If you send a check, PLEASE CALL to let me know to expect your check in the mail.

All menus are subject to change due to restaurant supply.

Refund Policy: Due to restaurant deposit and guarantee requirements, our refund policy on restaurant events is very firm. If you cancel

- 7 (or more) days before an event: you will receive a full refund, minus a \$5 cancellation fee.
- 4-6 days before an event: you will receive a credit toward a future event, valid for up to 6 months, less a \$10 processing fee.
- 0-3 days before an event (or if you do not show up): no refund or credit.