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## FEBRUARY 2020 NEWSLETTER

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Dear Single Gourmets,

This month of February is short, but at least the days aren't getting shorter, and thankfully the dreary days of winter haven't been that cold. This month, *The Single Gourmet* returns to **Rossini's for opera night** (an old favorite after having been banned for quite a long time – but please do not mention this to any of the staff there!), and we have **two new restaurants, Hunt & Fish and Palais by Perfect Pie**. I am in touch with tour planners for New Mexico (tentative dates: May 14-20) and Spain (tentative dates September 24 – October 1); the wheels are turning slowly but surely.

As always, we hope to see you at a dinner event soon.

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## DINNER EVENTS

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**Rossini's Restaurant (Northern Italian)**  
**OPERA NIGHT**  
**108 E 38th St (between Lexington & Park Ave S)**  
**Saturday, February 15**  
**6:00 PM optional drinks**  
**7:00 PM dinner**  
**\$107 prix fixe includes 3 courses, glass of wine, coffee/tea, tax & tip**  
*\$117 for non-members, or if RSVP is made after Tue, Feb 11*

Located in the charming neighborhood of Murray Hill, Rossini's has been serving fine Northern Italian Cuisine for 40 years, based on many long-standing family recipes as well as new and innovative Italian presentations. Over the years this classic ristorante has been a favorite of *The Single Gourmet*. It has been years since we have been to an opera night, and tonight we finally return. With large chairs and a roomy interior, it provides an ambiance that is perfect for either the important business lunch or the intimate romantic dinner. The genuine friendliness and warm service makes diners feel right at home in this family owned restaurant. **This event is limited to 16 people (more with restaurant approval).**

Our menu at Rossini's starts with rigatoni filetto di pomodoro, ravioli alla vodka, Caesar salad, or a house salad for the first course; entrées include a combination plate of vitello (veal) alla Rossini & pollo alla Francese (or a choice of one or the other), grilled salmon, or New York shell steak (\$10 supplement); followed by chef's choice for dessert.

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**Hunt & Fish (American) new restaurant**  
**125 W 44th St (between 6th & 7th Ave)**

**Sunday, February 23**  
**5:30 pm optional drinks**  
**6:30 pm dinner**

**\$89 prix fixe includes 3 courses, 1 glass of wine, coffee/tea, tax & tip**  
*\$99 for non-members or if RSVP is made after Wed, Feb 19*

The Hunt and Fish Club is a contemporary New York steakhouse in Midtown offering the classic cuts of beef and innovative dishes prepared by Executive Chef Chad Brown, who studied mechanical engineering at Clarkson University, but couldn't deny his true passion: cooking. He went on to attend the Culinary Institute of America, then worked his way up from Chef De Partie to Banquet Chef of a two star Michelin restaurant and "best Italian restaurant in the country." He wone Chef De Cuisine in "Top Chef" Season 3 before taking an Executive Chef position with one of New York City's most decorated restaurant groups, where his accolades were noticed by the fastest growing restaurant groups in the country. A connoisseur of Italian Cuisine and seafood, he is currently the Executive Chef at the Hunt & Fish Club NYC.

Our menu will start with a choice of mushroom bisque, clams casino, prosciutto, Caesar salad, or field greens salad; followed by entrée choices of roasted chicken, hanger steak, branzino, or farfalle primavera; and dessert choices of chocolate bread pudding, gelato, or sorbet. **This event is limited to 20 people.**

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**Palais by Perfect Pie (French) new restaurant**  
**134 E 61st St (between Lexington & Park Ave)**

**Friday, February 28**  
**6:15 PM optional drinks**  
**7:00 PM dinner**

**\$95 prix fixe includes 3 courses, 1 glass of wine, coffee/tea, tax & tip**  
*\$95 for non-members or if RSVP is made after Tue, Feb 25*

Palais by Perfect Pie is the first standalone restaurant of pastry chef Bill Yosses following his popular pie-focused pop-up Perfect Pie and a stint at the now-closed Four Seasons

Restaurant. Recipient of a James Beard and Food Arts Magazine awards, he was also the Executive Pastry Chef at the White House from 2007-2014 (Bush and Obama), as well as a guest lecturer on Science and Cooking in the School of Engineering and Applied Sciences at Harvard University. For this new restaurant, Yosses brought his former mentor Jean-Jacques Rachou (best known as the owner of now-closed NYC French restaurants La Côte Basque and Le Lavandou) out of retirement to work alongside him in the kitchen from time to time, consulting on the food, and to help develop the savory side of the French-accented menu. **This event is limited to 24 people (more with restaurant approval).**

We will be upstairs in a private room, and our menu will start with a choice of carpaccio of sea scallop with caviar, yellow fin tuna crudo with hon-shimeji mushrooms, or Palais Royal salad featuring duck prosciutto and goat cheese toast. Entrée choices will be cavatelli pasta (vegetarian), duck breast, branzino provençale, or NY strip loin bordelaise with French fries. Dessert will be small bites for a tasting of different pastries.

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*Times listed below are for the start of the optional cocktail social mixer before dinner.*

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|---|-------------|---------|-------------|
| 1. Rossini's (Italian) <i>Opera Night</i>       | Sat, Feb 15 | 6:00 PM | \$107 _____ |
| 2. Hunt & Fish (American) <i>new restaurant</i> | Sun, Feb 23 | 5:30 PM | \$89 _____  |
| 3. Palais (French) <i>new restaurant</i>        | Fri, Feb 28 | 6:15 PM | \$95 _____  |

*All menus are subject to change due to restaurant supply.*

**If you send a check, PLEASE CALL THE DAY YOU MAIL YOUR CHECK.**

**If you do not call, I will not reserve a seat for you.**

NOTE: we are no longer accepting money orders of any kind. Personal checks or credit cards only.

**Refund Policy:** Sometimes plans unexpectedly change, which we understand. However, restaurants do impose deposit and guarantee requirements when we plan our events, so we have the following refund policy (*certain events may have individual refund policies*).

If you cancel:

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