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MARCH 2020 NEWSLETTER

Dear Single Gourmets,

This month of February has been a mix of cold and warm. This month, *The Single Gourmet* returns to the Harvard Club (with live music, as usual), Gene's in Greenwich Village, and Sarabeth's Park Ave South. We have **one new restaurant: db bistro moderne by chef Daniel Boulud**. I am in touch with tour planners for New Mexico (tentative dates: May 1-8) 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.

DINNER EVENTS



Harvard Club (with live music)
27 W 44th St (between 5th & 6th Ave)

Friday, March 6
6:00 PM optional drinks at Kellari Taverna
7:00 PM dinner

\$118 prix fixe includes 3 courses, glass of wine, coffee/tea, tax & tip

\$128 for members if RSVP is made after Tue, Mar 3

\$138 for guests of The Single Gourmet (all dates)

This dinner is limited to 24 people

Our first dinner is our quarterly visit to the Harvard Club. As usual, there will be live music, which is usually suitable for dancing (and which you are more than welcome to do if you're in the mood), but sometimes it is just a piano player and vocalist. If you've been to any of the Harvard Club dinners before, you know how amazing the food is and are familiar with the excellent service and the ambiance. Built in 1894 and designed in red brick neo-Georgian style, huge portraits of famous Harvard graduates and past club presidents adorn the walls, beautiful chandeliers hang from the soaring 20-foot ceiling, and dark wood paneling lines the sprawling interior of this members-only club.

Please note: **cash and credit cards are not accepted at the club, so you cannot order drinks at the bar.** However, you may order drinks at the table from the waiter,

and I will make a note and bill you later. No cell phones in the main dining room and no photographs anywhere in the club. **Dress code: no jeans, no athletic shoes or sneakers, men must wear a shirt with a collar. Blazer or sport coat recommended but not required.**

Our menu starts with a choice of soup, salad, butternut squash or burrata caprese; entrées include roast prime rib, pan-seared salmon, chili-roasted cauliflower, bacon-wrapped stuffed pheasant (*\$9 supplement*), or rack of lamb (*\$18 supplement*); followed by a choice of apple pie a la mode, key lime pie, crema Catalana, ice cream, or sorbet for dessert.



Gene's (Italian)

73 W 11th St (corner of 6th Ave)

Sunday, March 15 (the Ides of March!)

5:30 pm optional drinks

6:30 pm dinner

\$78 prix fixe includes 3 courses, 1 glass of wine, coffee/tea, tax & tip

\$88 for non-members and guests

\$88 for members if RSVP is made after Wed, Mar 11

A long-time favorite of *The Single Gourmet*, this Old World Italian has been satisfying Greenwich Village locals since 1919. With impeccable service, a great menu and a very loyal clientele of “90% regulars,” Gene’s manages to be packed on a nightly basis. The kitchen, run by longtime veteran chef Hector Delgado, highlights snappy renditions of Italian and French favorites. Almost the entire kitchen staff has been there for 30 years. Be prepared to walk into a classic, almost 100-year old NYC landmark restaurant and be prepared to walk out satisfied and filled with delicious food.

Our menu will start with a choice of mussels possilipo, baked clams oreganata, homemade mozzarella with roasted peppers and prosciutto, or spinach salad with mushroom and bacon; followed by entrée choices of fish of the day (mostly likely salmon or bass), chicken francese or marsala, broiled shrimp alla Gene’s, broiled 16 oz. sirloin steak, or stuffed veal chop valdostano; and dessert choices of chocolate mousse cake, profiterole au chocolate, ice cream or sorbet, fresh melon or pineapple, poached pear in raspberry sauce, or creme.



Sarabeth's (new American)
381 Park Ave South (at E 27th Street)

Sunday, March 22
5:30 PM optional drinks
6:30 PM dinner

\$88 prix fixe includes 3 courses, 1 glass of wine, coffee/tea, tax & tip

\$98 for non-members and guests

\$98 for members if RSVP is made after Wed, Mar 18

In the heart of the Flatiron District, Sarabeth's Park Avenue South is their newest New York location. We have dined at Sarabeth's on Central Park South, and each time was a raving success, we expect dinner at this location to be no different. Zagat describes it as "upscale comfort food" saying, "this long time favorite, charming all-day eatery that draws devotees with hearty American comfort food while at night there's a quieter grown-up vibe."

Our menu starts with a choice of cream of tomato soup, Caesar salad, or crispy calamari. Entrée choices will be salmon, roasted lemon & herb chicken, skirt steak frites, and either risotto with vegetables or rigatoni alla norma (the "silent" vegetarian option will not be on the menu, and the chef will decide that day what the vegetarian entrée will be). Dessert will be a choice of crème brûlée or Sarabeth's cookie plate (5 assorted cookies).



db bistro modern (French)
55 W 44th St (between 5th & 6th Ave)

Sunday, March 29
5:30 PM optional drinks
6:30 PM dinner

\$97 prix fixe includes 3 courses, 1 glass of wine, coffee/tea, tax & tip

\$107 for non-members and guests

\$107 for members if RSVP is made after Wed, Mar 25

Chef Daniel Boulud's db bistro moderne is a contemporary French restaurant, known for chic bistro cuisine. The menu features updated bistro classics with a modern twist and market-driven French-American cuisine, alongside traditional French specialties and seasonal dishes showcasing the Greenmarket's finest produce. db bistro moderne is Boulud's take on casual dining, but since chef Boulud goes first class no matter what, this bistro dazzles with its sleek, contemporary decor.

Our menu will start with a choice of soup of the day, apple & blue cheese salad, or grilled octopus salad. Entrée choices will be branzino papillote, coq au vin, skirt steak frites, and rigatoni all'Amatriciana. Dessert will be a choice of molten chocolate fondant, almond cake, ice cream, or sorbet.

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

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|---|-------------|---------|-------|-------|
| 1. Harvard Club (with live music) | Fri, Mar 6 | 6:00 PM | \$118 | _____ |
| 2. Gene's (Italian) | Sun, Mar 15 | 5:30 PM | \$78 | _____ |
| 3. Sarabeth's (American) | Sun, Mar 22 | 5:30 PM | \$88 | _____ |
| 4. db bistro moderne (French) <i>new restaurant</i> | Sun, Mar 29 | 5:30 PM | \$97 | _____ |

All menus are subject to change due to restaurant supply.

If you send a check, YOU MUST CALL *before* you mail it.

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

No 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.**