



244 5th Ave, Suite J296
New York, NY 10001
646-825-0268
events@thesinglegourmet.net

JUNE 2021 NEWSLETTER

Dear Single Gourmets,

To say the least, it has been a difficult past year for New York, the US, and most of the world. Some of you have told me that you suffered losses during this time, and my condolences go out to you. Two of my sisters and several friends came down with COVID; and one of my sisters is suffering long-term COVID symptoms, but thankfully no losses.

Many of us, including me, fell into a fog of depression and isolation. Thankfully, NYC opening up and being able to book restaurants is helping to lift the fog and restore a sense of normalcy. This month we have Gene's, an Italian restaurant in the West Village on Friday, June 18 at 7 PM with optional drinks at 6, and Marseille, a classic French restaurant in the Theater District on Sunday, June 27. Please be patient as I try to schedule restaurants; many of the ones we have gone to have gone out of business, and the process has not been easy.

Also, please keep in mind that until further notice, all attendees of dinners and any indoor event organized by *The Single Gourmet* must be fully vaccinated (as I have heard most of you are) to attend (see text in red at the bottom of this email).

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

DINNER EVENTS



Gene's
73 W 11th St
(corner of 6th Ave)

Friday, June 18
6:00 PM optional drinks
7:00 PM dinner

\$78 prix fixe member price includes
3 courses, glass of wine, coffee/tea, tax & tip
\$88 if payment is received after Mon, June 14
+\$10 supplement for non-members

this event is limited to 24 guests
proof of full vaccination is mandatory

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.

MENU:

Primo piatto (choice of):

- Mussels Possilipo
- Baked Clams Oreganata
- Homemade Mozzarella w/ Roasted Peppers and Prosciutto
- Spinach Salad with Mushroom and Bacon

Secondo Piatto (choice of):

- Fish of the day (mostly likely salmon or bass)
- Chicken Francese or Marsala
- Broiled Shrimp alla Gene's
- Broiled 16 oz. Sirloin Steak Maitre d'Hotel
- Stuffed Veal Chop Valdostano

Dolce (choice of):

- Chocolate Mousse Cake
- Profiterole au Chocolate
- Ice Cream or Sorbet
- Fresh Melon or Pineapple
- Poached Pear in Raspberry Sauce
- Creme Brulee



**Marseille (French)
630 9th Ave
(on the corner of W 44th St)**

**Sunday, June 27
5:30 PM optional drinks
6:30 PM dinner**

**\$94 prix fixe member price includes
3 courses, glass of wine, coffee/tea, tax & tip
\$104 if payment is received after Wed, June 23
+\$10 supplement for non-members and guests**

**this event is limited to 24 guests
proof of full vaccination is mandatory**

Inspired by its namesake French port city, Marseille has incorporated the cultural melting pot that is France's gateway to the Mediterranean into all the dishes served on the menu. Taking its name from the port town in southern France, the restaurant, like the town, is a melting pot of influences and ideas and an integral landmark and favorite eatery for locals and Broadway veterans alike. Chef Andy D'Amico, also of the Upper West Side staple eatery Nice Matin, creates exciting, flavorful, and authentic cuisine celebrating Marseille's mix of French, Italian, Greek, and North African influences. Marseille offers its guests the opportunity to experience the ambiance of a French restaurant while never leaving the island of Manhattan.

MENU (vegetarian friendly)

Appetizers (choice of):

- **Salade Verte** – organic gem lettuce, toasted hazelnuts
- **Sweet Pea Risotto** – parmesan foam
- **Escargot** – pastis-garlic butter, herb bread crumbs
- **French Onion Soup** – beef broth, gruyere gratinée, crostini
- **Avocat au Crabe** – louie dressing, avocado, lemon puree

Entrées (choice of):

- **Vegetable Couscous (v)** – zucchini, Japanese eggplant, cauliflower, purple sweet potatoes, olives, coconut chermoula sauce, apricots, almonds
- **Cavatelli** – spring peas, asparagus, wilted arugula, confit tomatoes, butter, parmesan
- **Roast Chicken Provençal** – pomme puree, asparagus, red wine-chicken jus
- **Branzino** – fennel-cardamom puree, bouillabaisse sauce, pea sprouts, saffron potatoes
- **Short Rib Bourguignon** – mushrooms, peas, pearl onions, carrots, creamy polenta, red burgundy sauce
- **Steak Frites** – angus flat iron, brandy-peppercorn sauce, fries

Desserts (choice of):

- **Chocolate Mousse** – whipped cream, hazelnut praline
- **Vanilla Crème Brulée** – fresh berries
- **Fresh Berries** – Chantilly cream

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

1. Gene's (Italian)	Fri, Jun 18	6:00 PM	\$78 _____
2. Marseille (French)	Sun, Jun 27	5:30 PM	\$94 _____

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.**