

CHEFS CLUB BY FOOD & WINE

Chefs Club by Food & Wine offers its guests a curated menu made up of signature dishes from four contributing chefs. This line-up is selected by Food & Wine Editor-in-Chief Dana Cowin from among the recipients of the magazine's prestigious Best New Chef awards. Some of the most brilliant, innovative cooks in America and around the world will share their recipes in the restaurant. Meanwhile they will make regular appearances in the Chefs Studio, an intimate open kitchen and private room at Chefs Club designed for parties, cooking classes and special dinners.

These are the chefs for our New York launch:

Gabriel Rucker, Best New Chef 2007

A lover of offal and 'little birds with bones,' Rucker is the chef and co-owner of Le Pigeon and Little Bird Bistro in Portland, OR. Not one to follow recipes, Gabriel cooks off the cuff in a style that is at once classically French and undeniably American.

Erik Anderson, Best New Chef 2012

Chicago-born Anderson spent time cooking for Thomas Keller in the Napa Valley and at Copenhagen's Noma before turning Southern cuisine on its head at The Catbird Seat in Nashville. Next spring, Erik and fiancée Jamie Malone will team up to open Brut in Minneapolis.

Linton Hopkins, Best New Chef 2009

Hopkins opened Restaurant Eugene in his native Atlanta in 2004, naming it after his grandfather. A passionate advocate for Southern tradition and local growers, Linton insists that making mayonnaise from scratch, and teaching others to do the same, can change the world.

Lachlan Mackinnon-Patterson, Best New Chef 2005

Originally from Toronto, Patterson pursued culinary school and apprenticeships in Paris. Yet it took a stint at The French Laundry in Yountville, CA for Lachlan to discover his real passion: Italy. Since 2004, he has found inspiration in the regional cuisine of Friuli-Venezia Giulia at Frasca Food and Wine in Boulder, CO.

M E N U

TO SHARE

ISLAND CREEK OYSTERS, Fresno Chili, Cucumber Mignonette <i>Chef Erik Anderson</i>	20
JAMON IBERICO DE BELLOTA, Beaten Biscuit, Sunchoke Relish <i>Chef Linton Hopkins</i>	25
RATATOUILLE TARTINE, Piquillo Peppers, Basil Oil	12
BROCCOLI PIZZETTA, Chili, Walnut Pesto	14
DIAVOLA PIZZETTA, Salami Napolitana, Smoked Mozzarella, San Marzano Tomato, Chili Oil <i>Chef Lachlan Mackinnon-Patterson</i>	17

APPETIZERS

SALAD OF THE MONTH Food & Wine Magazine <i>by Chef Michelle Bernstein</i> Watercress, Jalapeño, Watermelon, Pistachio, Chive Vinaigrette	14
CHEFS CLUB SALAD Beets, Tête de Moine, Mint, Basil, White Balsamic	13
FLUKE CRUDO Preserved Lemon, Espelette Pepper	19
CHILLED SPRING PEA SOUP Espelette Croutons, Pea Cream, Pickled Pearl Onions	15
JOHNNY CAKE <i>Chef Linton Hopkins</i> Asparagus, Spring Greens, Mojo Rojo	16
FLOUNDER WITH ONIONS <i>Chef Erik Anderson</i> Grilled Spring Onions, Roasted Chicken Skin Bouillon, Morel Mushrooms, Trout Roe	18
SMOKED & SEARED HUDSON VALLEY FOIE GRAS <i>Chef Gabriel Rucker</i> Sunchoke, Buttermilk-Thyme Jam, Duck Confit, Apple	26
MAINE DIVER SCALLOPS Quinoa, Meyer Lemon, Calabrian Chili Oil	17
LOW COUNTRY SEAFOOD PAN ROAST <i>Chef Linton Hopkins</i> Anson Mills Grits, Carolina Trout Roe, Paprika	22
POTATO GNOCCHI Morel Mushrooms, Spring Onion, Asparagus, Fava Beans	16/26

ENTREES

LOBSTER CANNELLONI <i>Chef Lachlan MacKinnon-Patterson</i>	27
English Peas, Tangerine, Agretti	
BUCATINI ALLA CARBONARA <i>Chef Lachlan MacKinnon-Patterson</i>	20
Sfoglino Bucatini, Smoked Guanciale, Red Onion, Hudson Valley Egg Yolk, Pecorino Ginepro	
BLACK BASS	30
Market Carrots, Castelvetrano Olives, Maitake Mushrooms, Carrot-Chipotle Jus	
ARCTIC CHAR	29
Peas, Baby Romaine, Pearl Onions, Pistachio, Coconut Curry Sauce	
LE PIGEON <i>Chef Gabriel Rucker</i>	38
Dirty Rice, Chicken Liver Mustard, Salsa Verde	
SASSO CHICKEN <i>Chef Gabriel Rucker</i>	32
Grilled Zucchini, Marcona Almond, Black Truffle, Cipollini Onion	
COLORADO LAMB CHOPS <i>Chef Lachlan MacKinnon-Patterson</i>	39
Cotechino, Endive, White Beans, Pear	
ST. CANUT PORCELET IN BROTH <i>Chef Linton Hopkins</i>	36
Loin, Shoulder, Belly and Leg, Spring Roots, Ham Broth	
THAI GLAZED SHORT RIBS FOR 2 <i>Chef Erik Anderson</i>	86
Barrel Aged Fish Sauce, Broccoli, Peanuts, Mint, Cilantro	
BONE IN FILET MIGNON <i>Chef Erik Anderson</i>	56
Onion Glaze, Bone Marrow, Spring Vegetables, Horseradish	

SIDES

	10
ROASTED BABY CARROTS, Pistachio Granola, Carrot Puree	
GRILLED ASPARAGUS, Herb Jus, Parmesan	
ROASTED WILD MUSHROOMS, Parsley	
BROCCOLINI, Chili, Parmesan	
POTATO PUREE, Crispy Potato Skin, Raspberry Powder <i>Chef Erik Anderson</i>	

Culinary Director: Didier Elena
Executive Chef: Matthew Aita