

## 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.

## TO SHARE

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FIRE RIVER OYSTERS, Gin Gelée, Cocktail Onions, Cornichons, Chive Oil <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

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SALAD OF THE MONTH <i>Food &amp; Wine Magazine by Paul Kahan</i> Potato, Endive, Pancetta, Shaved Pecorino, Arugula, Basil and lemon Vinaigrette	14
CHEFS CLUB SALAD Beets, Tête de Moine, Mint, Basil, White Balsamic	13
FLUKE CRUDO Preserved Lemon, Espelette Pepper	19
CHILLED PEA SOUP Espellette Croutons, Pea Cream, Pickled Pearl Onions	15
JOHNNY CAKE <i>Chef Linton Hopkins</i> Asparagus, Mixed Greens, Mojo Rojo	16
FLOUNDER WITH ONIONS <i>Chef Erik Anderson</i> Grilled 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, Summer Squash, Asparagus, Fava Beans	16/26

## ENTREES

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BUCATINI ALLA CARBONARA <i>Chef Lachlan MacKinnon-Patterson</i>	20
Sfoglino Bucatini, Smoked Guanciale, Red Onion, Hudson Valley Egg Yolk, Pecorino Ginepro	
LE PIGEON <i>Chef Gabriel Rucker</i>	38
Dirty Rice, Chicken Liver Mustard, Salsa Verde	
LOBSTER CANNELLONI <i>Chef Lachlan MacKinnon-Patterson</i>	30
English Peas, Tangerine	
ARCTIC CHAR	29
Peas, Baby Romaine, Pearl Onions, Pistachio, Coconut Curry Sauce	
ST. CANUT PORCELET IN BROTH <i>Chef Linton Hopkins</i>	36
Loin, Shoulder, Belly and Leg, Roots Vegetable, Ham Broth	
SASSO CHICKEN <i>Chef Gabriel Rucker</i>	32
Grilled Zucchini, Marcona Almond, Black Truffle, Cipollini Onion	
STRIPED BASS	30
Market Carrots, Castelvetrano Olives, Maitake Mushrooms, Carrot-Chipotle Jus	
COLORADO LAMB CHOPS <i>Chef Lachlan MacKinnon-Patterson</i>	39
Cotechino, Endive, White Beans, Pear	
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, Summer Vegetables, Horseradish	

## SIDES

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	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*

## DESSERT GLASSES

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CARUSSIN 'Filari Corti' Moscato, IT 2013	12
CAMIN LARREDYA 'Au Capceu' Jurançon, FR 2011	16
QUINTA DO NOVAL Late Bottled Vintage Porto, PT 2008	17
VINHOS BARBEITOS Rare Wine Co. Historic Series 'New York Malmsey' Madeira, PT NV	22
CHÂTEAU DOISY-VÉDRINES Sauternes, FR 2011	24
RAMOS PINTO 'Quinta do Bom Retiro' 20 yr Tawny Porto, PT	28
D'OLIVEIRA Boal Madeira, PT 1977	48

## DESSERT BOTTLES

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CHÂTEAU DOISY-VÉDRINES (375) Sauternes, FR 2011	92
KRACHER (375) 'Grand Cuvée #6' TBA, Burgenland, AT 2011	225
KIRÁLYUDVAR (500) '6 Puttonyos' Tokaji Aszú, HU 2005	238
CHÂTEAU GILLETTE (375) 'Crème de Tête' Sauternes, FR 1989	298
CHÂTEAU D'YQUEM (375) Sauternes, FR 2002	458

## CHEESE

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### CHEESE PLATTER BY ANNE SAXELBY

Grayson - Raw Cow, VA	Snow Camp - Cow & Goat, NC
Mixed Drum - Raw Cow, VT	Tomme du Berger - Goat & Sheep, FR
Comté Reserve - Raw Cow, FR	Bayley Hazen Blue - Cow, VT

3 Pieces	17
5 Pieces	23

## DESSERTS

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DESSERT OF THE MONTH <i>Food &amp; Wine Magazine by Kierin Baldwin</i>	12
Peach Crisp, Browned Butter Crumble, Honey Cake, Lavender Ice Cream	

CANDY BAR	12
Chocolate Mousse, Peanut Caramel Sauce	

CHERRY MARBLE	12
Market Cherries, Almond Cake, Lemon Foam, Cherry Sorbet	

PROFITEROLES	12
Gianduja Mousse, Vanilla Ice Cream, Dark Chocolate Sauce	

FLOURLESS CHOCOLATE MOUSSE CAKE	12
Earl Gray Ganache, Chocolate Ice Cream	

PISTACHIO ALMOND CAKE	12
Seasonal Market Berries, Raspberry Sorbet	

ASSORTED ICE CREAMS & SORBETS	8
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*Executive Pastry Chef: Sylvain Marrari*

## HOT BEVERAGES

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Coffee	4
Espresso	4
Cappuccino	5

TEA	
Sencha Ariake Green, Earl Grey 'Blue of London', English Breakfast, Grand Jasmine, Mint, Chamomile Herbal	5