

AMERICAN FARE

HOSPITALITY, FOOD, AND CULTURE WITH CHEF CHARLIE PALMER



ON THE PLATE

AMERICAN FARE RECIPES 2.0
PERFECT PAIRINGS

DISCOVER NEW PLACES

WILLOW IN RHINEBECK GRAND OPENING
RENO IMPRESSES AS A HOTSPOT DESTINATION

INNOVATIVE CULINARY PROGRAMS

PRESHIFT WORKSHOPS AT AUREOLE
GLOBAL STEAK DINNERS AT
CHARLIE PALMER STEAK LAS VEGAS



ENHANCE *your* MOMENTS

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WELCOME TO AMERICAN FARE.

One of the many things that has changed over the years I've spent in kitchens is the transparency of the work we do. As people show more and more interest in knowing where their food comes from, there is a new emphasis on ingredient provenance. It is just one of the ways our customers are now interested in the process of what goes on in the kitchen, and not just what ends up the dining room.

In this evolving food culture, the restaurant experience has become one of adventure, curiosity, and experience. To that end, we started a workshop series giving insider kitchen access to interested customers at Aureole New York. Calling it the Preshift Workshop, we invite these guests to observe and even participate in the dialogues that shape our menu offerings. By sharing the inspiration behind our dishes, we want our guests to understand how the creative elements come together in our kitchens. But it is also a collaborative experience. In that intimate setting, we are able to learn more about their expectations—what interests them about cuisine and the dining experience.

Collaborations turned out to be a major movement for us in 2019, and the old saying, "You are only as good as the company you keep" was very much on my mind. That's why our new project, Willow by Charlie Palmer in Rhinebeck, New York, was particularly satisfying for me. Not only because it was a chance for me to return to the richly agricultural Hudson River Valley, as well as hire students from the Culinary Institute of America in nearby Poughkeepsie, but also because the Mirbeau team behind the project knows how to deliver a great experience in a friendly harmonious atmosphere, and it was a pleasure to be involved with like-minded partners.

Another meaningful collaboration for me is of showcasing chefs from our own collective. In November, we gathered in Napa, where each chef chose a recipe from my *American Fare* cookbook and put their own spin on it, explaining why they made the changes they did to reveal their background and personality. Then we asked sommeliers and managers from the collective to pair those dishes with wines from their restaurant, to demonstrate the reach of our wine lists. You will find those recipes and pairings in this issue, so you can try them out at home with your friends—another rewarding culinary collaboration.

Cheers,



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WILLOW

DISCOVERING THE HUDSON RIVER VALLEY

When Chef Charlie Palmer was presented with the opportunity to open a place in Rhinebeck, New York, it was a full-circle moment. This is a place laced with his own memories from childhood as well as the beginnings of what would be a fruitful culinary career. But it's also become a testament to a chef who's not afraid to take chances. Remember, Palmer has always been a trendsetter, paving the way for others to follow in Las Vegas, where he opened Aureole in 1999. Even in Reno, where a thriving culinary landscape has emerged. We sat down with Chef Palmer to talk about his latest opening.



Rhinebeck is special to you for several reasons. You grew up close by and went to school at the CIA. Were those key motivators behind getting involved in Willow?

Yes, those are certainly compelling factors. But it's also because the Hudson River Valley is a truly beautiful place with a strong agricultural heritage. Multigenerational farms are still at work in this region, as well as emergent food artisans and craft distillers. So it's old and new, which is interesting and exciting.

Dining destinations are no longer entrusted only to major cities, or even secondary markets. Healdsburg is a perfect example. Do you see Rhinebeck in the same way?

It is similar to Dry Creek Kitchen in Healdsburg, a sophisticated but mainly small town within driving distance of a great American city. Like Healdsburg and its relationship to San Francisco, Rhinebeck has long been a weekend house or day trip destination for New Yorkers—and now more than ever. People are stretching out from the city, looking for places to have a different experience than what comes with their daily lives. So I think the appeal is just getting stronger and stronger.

With the CIA so close, could you conceivably create a staging opportunity for student chefs at Willow?

Definitely. I went to the CIA myself, as did one of my sons. I am a former chairman and currently sit on the Board of Trustees, and I do whatever I can to support that institution and encourage the students. The kitchen has shaped and influenced my life, and I want to share that experience with anyone who has the interest and passion for a culinary career. We already have several employees who are studying at CIA

and working for us at Willow. But we have always hired CIA students in every Charlie Palmer restaurant.

Willow derives its name from the trees in plain view from the restaurant. Much like Dry Creek Kitchen, does the space's design and materials invite an inside-outside connection?

We had a chance to help with the design, particularly the operational aspect of the restaurant, which was key to developing a kitchen that can support all of our menu ideas. But the aesthetic inspiration behind the Mirbeau brand is the art of Claude Monet. And his legendary garden in Giverny, the inspiration for his impressionist style, features a willow tree. So there's a historic and artistic connection to the willow, as well as a geographical one. The French doors in the restaurant take you to the terrace, which opens up to a forest with willow trees along the border. So here you are, not very far from New York City, and you're in a wild forest. It's pretty great.

Who helms your team in the kitchen?

Thomas Burke, our chef, is really the perfect person for it, because he aspired to be outside the city. He's worked in New York with us, but he wanted this more charming lifestyle, and finding the right fit is a huge part of everything we do. Having the right team and proper support in place is key.

Given your location, menu options for local produce are no doubt endless. Can you give us an example from your menu?

We try to source items from within 50 to 75 miles from the restaurant. The restaurant showcases so many local Hudson Valley products that will change with the seasons. I'd have to say that my current go-to dish is our Hudson Valley Rohan Duck Breast served with huckleberry, creamy farro, Taproot Farm turnips, and duck jus.

What about local wines from the area?

We don't have the same number of regional wineries to choose from as we do in our Sonoma and Napa locations. New York has a good scene, and it's reflected on our list. But as much as we champion classic American food, we will always have an international list. We love good wine and spent decades building a network of vintners around the world. And that works well at Willow, because Mirbeau has a French spirit, and naturally we want the list to reflect that.

Each of your restaurant locations represent your progressive American style. Can you elaborate on how Willow is no exception?

As with all of our best projects, it started with a good relationship—in this case, the Mirbeau team, and especially Gary and Linda Dower, the team's principals. They've completed several interesting projects that deliver a great experience, and we're energized to be involved with them. And because it is a spa hotel in a smart, directed way, we are focused on respecting that while contributing a more robust food and beverage component than you might find at other spas. For our whole team in New York, that's been both a challenge and opportunity. Also, being in the Hudson River Valley has a hometown appeal. Rhinebeck is a really cool town—a hamlet, really. And it's certainly dynamic, with a lively mix of travelers that includes an international crowd. So opening here is a way to represent our restaurants in a part of the country I'm familiar with, but in a way that feels new and requires us to rethink contemporary food. It's been inspirational for all of us.



AMERICAN FARE DISHES 2.0

On November 18th, **American Fare**, a celebration of Chef Charlie Palmer's American cuisine, took place at Charlie Palmer Steak and Sky & Vine Rooftop Bar in Archer Hotel Napa.

Chefs from the Charlie Palmer Collective each chose a recipe from the cookbook *Charlie Palmer's American Fare* and added their own twist. The event was designed to uncover the many layers of American cuisine in a fun, competitive, and interactive, taste-around style event.

These are the original cookbook recipes with notes from the chefs who featured updated versions. Pairings are provided by a selection of Charlie Palmer Collective sommeliers according to offerings at each of their restaurants.



Cioppino

Serves 6 to 8

Ingredients

- ½ cup olive oil
- 6 large cloves garlic, sliced
- 2 onions, chopped
- 1 leek (with some green part), well washed and chopped
- 1 carrot, peeled and minced
- 1 red bell pepper, cored, seeded, and diced
- Two 28-oz cans San Marzano tomatoes, cut into pieces, with their juice
- 1 can canned tomato sauce
- 2 tbs chopped fresh flat-leaf parsley, plus more for garnish if desired
- 2 tbs chopped fresh basil leaves
- 1 tsp dried thyme
- 1 tsp dried oregano
- One 8-oz bottle clam juice
- ½ cup dry white wine
- Salt and pepper
- Red pepper flakes
- 1 lb firm-fleshed fish—such as bass, snapper, or halibut—cut into bite-size pieces
- 1 to 2 Dungeness crab, cracked into pieces
- 1 dozen clams
- 1 lb peeled and deveined shrimp
- ½ lb scallops
- Parsley to garnish

Heat the olive oil in a soup pot over medium heat. Add the garlic, onions, leek, carrot, and bell pepper and cook, stirring frequently, for about 5 minutes or until the vegetables begin to soften.

Add the tomatoes, tomato sauce, parsley, basil, thyme, and oregano, stirring to blend. Add the clam juice and wine, season with salt and pepper and red pepper flakes, and bring to a simmer. Cook at a low simmer for 40 minutes or until the flavors have blended nicely. (You can make the base up to this point, cool, and store, covered and refrigerated, for up to 3 days. Reheat before serving.)

About 20 minutes before you're ready to serve, return the base to a boil. Add the fish and cook for 5 minutes. Then add the crab and clams and return to the simmer. Cook for 5 minutes or just until the clams begin to open slightly. Add the shrimp and scallops and cook for another 5 minutes.

Remove from the heat and ladle into large, shallow soup bowls or one large soup tureen. Garnish with parsley, if desired, and serve with warm bread for sopping up the delicious broth.

Cioppino 2.0



CHEF FRANCISCO LOPEZ at Charlie Palmer Steak Napa created his spin on this dish, calling it

Cioppino: Halibut, Scallop, Clams, Crab, Shrimp, Saffron Tomato Broth, Pernod Air.

“Cioppino reminds me of New England, which is home to me,” explained Chef Lopez. “My spin on this dish was to ‘bite-size’ it with a Pernod foam.”

To try a combination of this version and the original, follow the recipe above and then serve the Cioppino in large oyster shells. It's the perfect party appetizer, and its presentation is a surefire crowd-pleaser.

PERFECT PAIRINGS



PETER TRIOLO, Director Food and Beverage, Charlie Palmer Steak Napa

Chateau Du Moulin-A-Vent, “Couvent Des Thorins” Gamay 2016

This dish requires a wine that complements the stew, one that is juicy and with not too much young fruit. This selection brings that along, with a little tang and spiciness to it as well.



LINDSEY GEDDES, MS Wine Director, Charlie Palmer Steak Las Vegas

Domaine Jean-Marc Brocard Chablis “Sainte Claire,” Burgundy, France 2017

Chardonnay from Chablis is a light, fresh, mineral-driven white with hints of sea spray that complement the shellfish in the dish. The buttery notes of the Chablis enhance the body of the dish.



LILIA SUTER, Sommelier, Charlie Palmer Steak Reno

Dei Vino Nobile di Montepulciano DOCG 2014

On the nose, notes of sour cherry jam, ripe red fruit, dried violets, and cinnamon. On the palate, medium bodied with notes of bright cherry, red/black currant, and plum finishing with fine tannins. This wine pairs well as the brightness, and red-fruit-dominant flavors play off the tomato-saffron broth.



KRISTINA COLON, Manager, Upper Story Events

Chateau des Mille Anges Blanc, Bordeaux 2017

This wine has citrus and mineral notes that pair well with the cioppino, since it is a seafood-based dish. This light white will not overpower the dish, leaving you with the opportunity to enjoy the notes of saffron and Pernod.



Mussels 2.0



CHEF LALO SAAVEDRA at Charlie Palmer Steak Las Vegas created his spin on this dish, calling it **Chorizo Fried Mussels.**

Mussels in Chorizo-Tomato Broth

Serves 6

Ingredients

- 5 lbs mussels in the shell
- One 28-oz can chopped San Marzano tomatoes with their juice
- 6 oz Spanish chorizo, cut into small cubes
- 1 cup dry white wine
- 3 cloves garlic, thinly sliced
- 1 tsp fresh thyme leaves
- Large pinch saffron
- Pepper to taste
- Crusty bread or garlic bread

Clean the mussels by scrubbing them in a sink full of cold water. Pull off any beards that remain. Discard any mussels that remain open, and place the mussels in a large soup pot.

Combine the tomatoes with the chorizo in a large bowl. Add the wine, garlic, and thyme, stirring to blend well. Add the saffron and pepper, and then pour the tomato mixture over the mussels.

Place the pot over high heat, cover, and bring to a boil, shaking the pan occasionally to move the mussels around. Cook for about 5 minutes or until all of the mussels have opened. Discard any mussels that have not opened, as they might be tainted.

Ladle an equal portion of the mussels, along with the broth, into each of 6 large, shallow soup bowls. Serve immediately with crusty bread or garlic bread to sop up the broth.

“ I love clams and mussels. One of the first dishes I saw Chef Palmer make was steamed mussels, so this dish takes me back to that memory. In my version of the dish, I added a spicy kick and incorporated all of the ingredients—mussels, chorizo, saffron, etc.—into a tomato jam, instead of just the San Marzano tomatoes.”

PERFECT PAIRINGS



PETER TRIOLO, Director Food and Beverage, Charlie Palmer Steak Napa

Laura Aschero Vermentino Riveria Ligure di Ponente 2017

Vermentino tends to have a creamy texture, which goes well with the creaminess of the fried mussels. It also has the acidity to cut through the chorizo and complement the sauce. Always makes me think of sitting by the Mediterranean, breathing in that delicious sea air!



LINDSEY GEDDES, MS Wine Director, Charlie Palmer Steak Las Vegas

Trousseau Blend, Domaine du Pélican, Arbois, Jura, France 2016

Red wines from the Jura are light, zesty, and spicy wines with a backbone of strong minerality. This pairing is sure to marry the chorizo spice and ocean flavors of the dish.



LILIA SUTER, Sommelier, Charlie Palmer Steak Reno

CVNE “Viña Real” Reserva, Rioja 2012

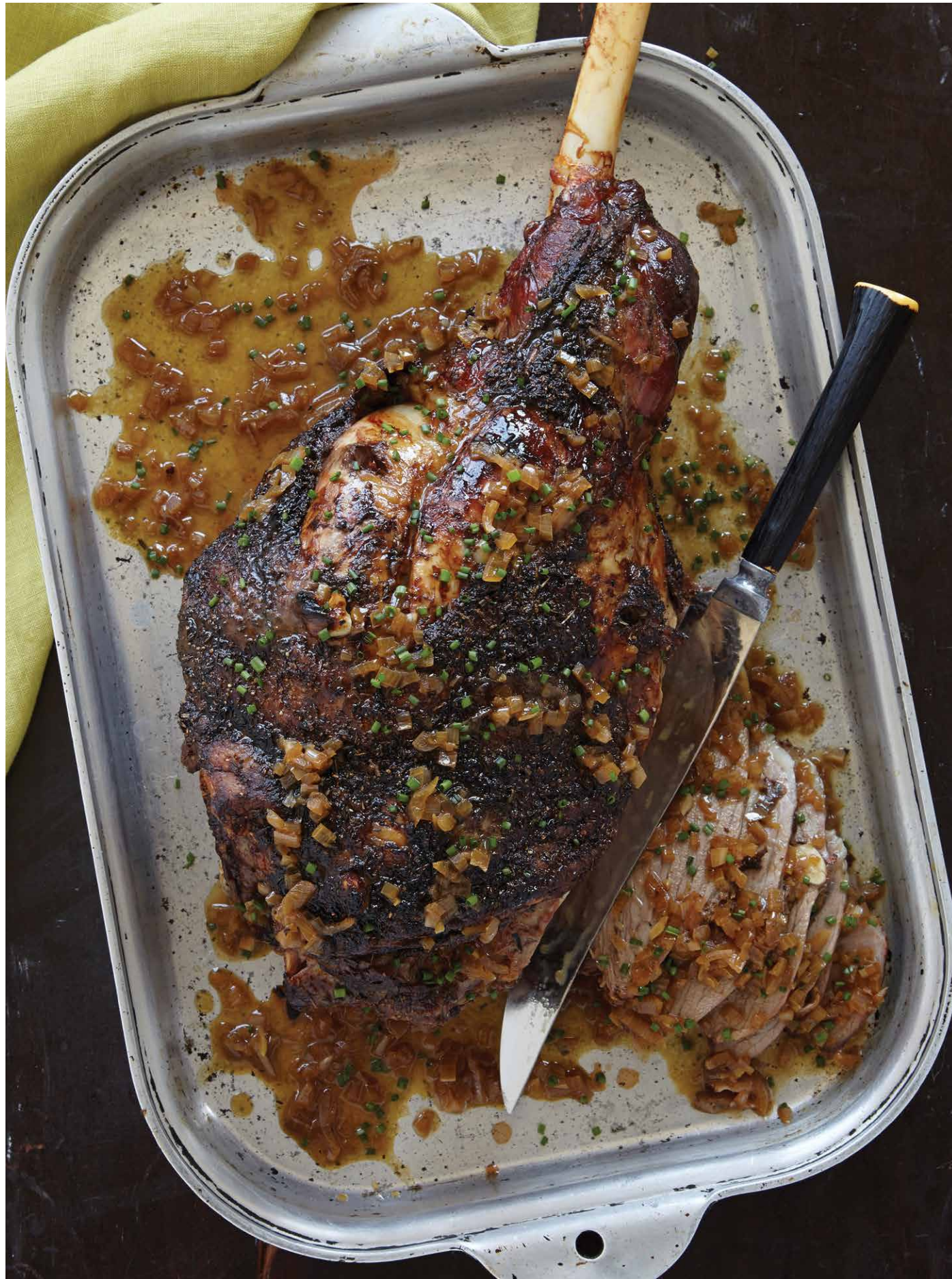
On the nose, aromas of rich red fruit, licorice, and balsamic from barrel aging. Round and well-structured with notes of herbal plum, red berries, and leather with a racy finish. This wine pairs well: It won't overpower the dish, and the brightness of the wine balances the richness of the chorizo.



KRISTINA COLON, Manager, Upper Story Events

CVNE “Viña Real” Rioja Rosado, Rioja 2014

This is a Rioja rosé made from tempranillo. It has floral aromas and notes of grapefruit and strawberries on the palate. The bright acidity helps cut through the fat from the fried mussels. This medium-bodied rosé is a perfect pairing for the spicy chorizo.



Leg of Lamb with Herbs and Roasted Garlic

Serves 6

Ingredients

- 1/4 cup extra-virgin olive oil
- Grated zest and juice of 1 lemon
- 1 tbs chopped fresh rosemary
- 2 tsp fresh thyme leaves
- 2 tsp celery seed
- 7-lb bone-in leg of lamb
- 10 cloves garlic, peeled and cut in half if large
- Salt and pepper to taste
- 3 shallots, finely chopped
- 1/2 cup chicken stock or nonfat, low-sodium chicken broth
- 1/4 cup dry white wine
- 1 tbs unsalted butter, room temperature
- 1 tbs chopped fresh chives

Preheat the oven to 450°F.

Combine the oil with the lemon zest and juice, rosemary, thyme, and celery seed in a small bowl. Set aside.

Using a small, sharp knife, make small random slits in the flesh of the lamb. Fill each slit with a piece of garlic. Using your hands, generously coat the outside of the lamb with the oil mixture, patting it into the meat. Season generously with salt and pepper.

Place the seasoned meat on a rack placed in a flameproof roasting pan. Roast for 40 minutes. Reduce oven temperature to 375°F and continue to roast for another hour or until an instant-read thermometer inserted into the thickest part reads 135°F for medium-rare (roast for about another 15 minutes to 150°F for medium).

Transfer the lamb to a serving platter, lightly tent with aluminum foil, and allow to rest for 10 minutes before carving. Note that the lamb will continue to cook while it rests, with the temperature rising about 10 degrees.

Transfer the roasting pan to the stovetop over medium heat. Add the shallots and cook, stirring up the browned bits from the bottom of the roaster, for about 3 minutes. Stir in the chicken stock and wine, and bring to a boil. Boil, stirring frequently, for about 5 minutes or until the liquid has become sauce-like. Stir in the butter and taste. If necessary, season with salt and pepper. Remove from the heat and stir in the chives.

Using a carving knife, cut the lamb into thin slices and serve with a bit of the sauce drizzled over the top. Pass the remaining sauce as you serve.

Lamb 2.0



For the American Fare event, Well Plated Executive Chef and Director of Culinary Concepts **MICHAEL FERRARO** created a **Polenta Braised Lamb Shoulder.**

“ My polenta braised lamb shoulder is a play on Chef Palmer’s lamb shank. Braising the shoulder in polenta was a way to incorporate my Italian spin on the dish.”

Ferraro uses high-quality, coarse polenta for this dish. He literally pours it over the lamb shank, seals the dish, and lets it cook together in a pan. The polenta is eventually strained in a China cap before using.

PERFECT PAIRINGS



PETER TRIOLO, Director Food and Beverage, Charlie Palmer Steak Napa

Mayacamas Merlot Mt Veeder 2014

Mountain merlot fruit that does not see any oak and produces great, full-bodied fruit to cut the fattiness of the lamb shoulder. The star anise, clove, and cardamom complement the braising sauce.



LINDSEY GEDDES, MS Wine Director, Charlie Palmer Steak Las Vegas

Nebbiolo, Cascina Fontana, Barolo, Piedmont, Italy 2014

Barolo is the king of wines. Full-bodied with lots of tannin and acid packed, full of complex flavors that enhance the simplicity of the dish. Barolo is dominated by red fruits of cranberry, raspberry, and maraschino cherries, combined with the structure of the wine that cuts through the fat of the lamb.



LILIA SUTER, Sommelier, Charlie Palmer Steak Reno

Domaine du Vieux Telegraphue “La Crau” Châteauneuf-du-Pape 2015

On the nose are delicate floral scents as well as mix of savory, tobacco, cherry, and blood orange. On the palate, full-bodied and silky with a long mineral-driven finish. This wine is a classic pairing with the rich red fruit and rustic savory components.



KRISTINA COLON, Manager, Upper Story Events

Benito Ferrera Irpinia Aglianico Quattro Confini, Campagna, 2016

Aglianico is an often forgotten grape varietal with aromas of black currant, cherry, plum, and chocolate. It is very tannic with a bright acidity. Lamb and polenta are a perfect pairing for the Italian grape variety. The gamey lamb needs a wine with tannins to match the flavor profile.



Long Island Duck Breast with Citrus Couscous

Serves 6

Ingredients

6 boneless Long Island duck breast halves, 6 to 8 oz each
 1 tbs canola oil
 Grated zest of 1 lemon
 1/2 tsp ground juniper berries
 1/4 tsp pepper, plus more as needed
 3 tbs Chartreuse (see note)
 Salt to taste
 Grated zest and juice of 1 small orange
 1/4 cup (1/2 stick) unsalted butter, room temperature
 3/4 cup heavy cream
 1 tbs chopped fresh chives
 Citrus Couscous (recipe to follow)

Remove the skin from each duck breast half and reserve.

Place the skinless breasts in a resealable plastic bag. Add the oil along with the lemon zest, juniper berries, and pepper. Add 1 tablespoon of the Chartreuse. Seal the bag, and vigorously massage to evenly coat the breasts with the seasoning. Set aside for 30 minutes.

Place the duck skins in a large frying pan over medium-high heat. Fry, stirring occasionally, for about 15 minutes or until all of the fat has rendered out and the skin is very crisp. Transfer the skin to a double layer of paper towels to drain. Once drained, break into small pieces and set aside.

Pour off all but about 1 tablespoon of the duck fat and return the pan to medium-high heat. Remove the breasts from the marinade, season with salt, and place in the hot pan. Sear, turning once, for about 6 minutes or until an instant-read thermometer inserted into the thickest part reads 125°F for very rare or 135°F for medium-rare. (Most chefs now serve duck breast very rare, taking it out of the pan at about 122°F, with the rest time bringing it up to rare temperature.) Place the breasts on a warm plate and tent lightly with aluminum foil to keep warm for 5 minutes while you finish the sauce.

(recipe, cont.)

Lower the heat under the pan and add the remaining 2 tablespoons of Chartreuse, stirring for about a minute or so to deglaze the pan. Add the orange juice and butter, stirring to blend well. Add the cream, raise the heat slightly, and bring to a simmer. Season with salt and pepper and simmer for about 5 minutes or until reduced and slightly thickened. Remove from the heat and stir in the orange zest and chives.

Place a mound of couscous to the sides of 6 warm dinner plates.

Working with one piece at a time and using a sharp knife, cut the breasts crosswise on the bias, keeping the breast intact as you cut. When ready to plate, put your knife under the sliced breast and, using your other hand to hold the top together, transfer to the center of the couscous on each plate. Once plated, pull the knife back towards you so that the breast stays in place but the slices open slightly.

Drizzle the pan sauce over each breast and the couscous and around the edge of the plate. Garnish with a few pieces of the crisp duck breast skin sprinkled over all.

Citrus Couscous

2 tbs unsalted butter
 1 shallot, finely chopped
 2 1/2 cups chicken stock or nonfat, low-sodium chicken broth
 1/4 cup orange juice
 2 tbs lemon juice
 Salt and pepper to taste
 2 cups couscous
 Grated zest of 1 lemon

Melt the butter in a medium saucepan over medium heat. Add the shallot and cook, stirring frequently, for about 2 minutes or just until softened.

Add the stock along with the orange and lemon juices. Season with salt and pepper, and bring to a boil. Immediately add the couscous and bring to a boil. Lower the heat to its lowest possible setting, cover, and cook for about 5 minutes or until all of the liquid has been absorbed. Let rest, covered, for 5 minutes.

Uncover and add the lemon zest, using a fork to fluff the grains and incorporate the zest. Serve as directed in the recipe.

Long Island Duck 2.0



CHEF FERNANDO MARULANDA at Upper Story Events and Crimson & Rye calls his duck dish version

Winter-Spice-Rubbed Long Island Duck Breast with Huckleberry Gastrique.

“ I love the versatility of duck. It is a majestic and delicious bird, and the perfect winter comfort food. It is a game bird, but its meat is almost like biting into a good steak. I put my own spin on this dish by adding a winter spice rub that includes ginger, paprika, cumin, turmeric, cayenne, and cinnamon, as well as a gastrique of my favorite berry: huckleberry.”

Marulanda serves this dish with a salad of shaved fennel, julienned Granny Smith apples, and blanched circus frisée, topped with whole huckleberries.

PERFECT PAIRINGS



PETER TRIOLO, Director Food and Beverage, Charlie Palmer Steak Napa

A. Rafenelli Zinfandel Dry Creek Valley 2016

Winter and duck both make me think of zinfandel, and this one has those hints of spices and great vine-ripened fruit to match well with the duck.



LINDSEY GEDDES, MS Wine Director, Charlie Palmer Steak Las Vegas

Syrah, Big Basin Vineyards, Coastview Vineyard, Monterey County, California 2013

Syrah by nature is a spicy, medium-bodied varietal. Syrah wines from Monterey have a delicate Asian five spice character to them that enhances the spice rub on the duck and adds flavor to the huckleberry gastrique.



LILIA SUTER, Sommelier, Charlie Palmer Steak Reno

Merry Edwards Russian River Valley Pinot Noir 2015

On the nose, notes of ripe red fruit, blue plums, and scents of lilac and rose along with cola, chocolate, and savory mushrooms. On the palate, the ripe fruit is complemented by chocolate-hazelnut spread, fig compote, and lingonberries.



KRISTINA COLON, Manager, Upper Story Events

Clos du Val Pinot Noir Carneros 2016

This wine has a rich, velvety mouthfeel with notes of cherry and red fruits. It leaves you with notes of chocolate and raspberry on the nose. Pinot noir and duck is a classic pairing, but Clos du Val's cherry notes also pair well with the huckleberry gastrique.



Turkey Marsala

Serves 6

Ingredients

- 3 tbs olive oil
- 2 cups sliced mushrooms, either button or cremini
- Salt and pepper to taste
- 1/2 cups chicken stock or nonfat, low-sodium chicken broth
- 1 cup Wondra Flour
- 6 to 8 turkey cutlets
- 3/4 cup Marsala wine
- 3 tbs unsalted butter
- 1 tbs chopped flat-leaf parsley

Heat 1 tablespoon of the oil in a large frying pan over medium heat. Add the mushrooms, and season with salt and pepper to taste. Cook, stirring frequently, for about 5 minutes or until the mushrooms have exuded their liquid and are beginning to brown.

Lift the pan and carefully drain off excess oil. Return the pan to medium heat and add the chicken stock. Bring to a simmer, lower the heat, and cook at a bare simmer for 3 minutes. Remove from the heat and keep warm.

Combine the flour with salt and pepper in a large shallow bowl. Working with one piece at a time, press both sides of the turkey into the seasoned flour, shaking off excess.

Heat the remaining 2 tablespoons of oil in a large frying pan over medium-high heat. When very hot, but not smoking, add the floured turkey. Fry, turning once, for about 10 minutes or until the turkey is golden brown on both sides and just cooked through. Transfer to a warm platter, tent lightly with aluminum foil, and keep warm.

Drain the oil from the pan and return the pan to medium-high heat. When very hot, add the Marsala and carefully ignite by tipping the pan to the side so that the flame can touch the wine. It should ignite quickly. Lift the pan from the fire and let the flame die out. If you do not have a gas stove, you can use a long match such as those used for fireplaces to ignite the wine.

Return the pan to medium heat and add the reserved mushrooms, stirring to blend. Then stir in the butter, and season with salt and pepper. Bring to a simmer, stirring to scrape up any brown bits from the bottom of the pan.

Pour the sauce over the turkey, sprinkle with parsley, and serve.

Turkey 2.0



For the American Fare event, **CHEF MICHAEL MAHONEY** at Charlie Palmer Steak Reno created a

Joyce Farms Turkey Marsala over Lemon-Scented Barley Risotto.

“While I have made Chef Palmer’s barley risotto here before and really liked it, I had never made it in this style, and it surprised me. I am pairing this with the turkey marsala because they complement each other very well. My little spin is on the risotto itself: I added some semidried tomatoes and lemon zest. The tomatoes give the risotto a little extra earthiness and sweetness, while the lemon zest brightens it up. I really like those two elements, earthy and brightness, contrasting each other.”

Mahoney recommends cooking the turkey the day before, if possible, and making a turkey stock to use in the barley recipe.

PERFECT PAIRINGS



PETER TRIOLO, Director Food and Beverage, Charlie Palmer Steak Napa

Freemark Abbey Viognier Napa Valley 2018

Viognier always comes to mind for chicken marsala, as it has the body, sweetness, and acidity to balance the sauce. The citrus notes in the wine balances well with barley risotto.



LINDSEY GEDDES, MS Wine Director, Charlie Palmer Steak Las Vegas

Pinot Noir, Hirsch, San Andreas, Sonoma County 2017

Pinot noir is the classic pairing with turkey. Hirsch pinot noirs have an ethereal crunch to them that can lift the marsala flavors out of the dish and have your palate swimming in festive flavors.



LILIA SUTER, Sommelier, Charlie Palmer Steak Reno

Domaine Serene “Yamhill Cuvee” Willamette Valley, OR 2016

On the nose, rich aromas of Bing cherry, blackberry, and sarsaparilla. On the palate, the aromas carry through with cherry and blackberry and are integrated with fine tannins and spicy notes. This 100 percent pinot noir allows the Marsala-dominating flavors to shine and complements the earthiness of the barley risotto.



KRISTINA COLON, Manager, Upper Story Events

Chappellet Chenin Blanc Signature 2018

This wine has a crisp acidity and creamy texture with notes of green apple, peach, and lemon zest. The fresh fruit notes and lemon pair well with lemon-scented barley risotto without overpowering it. The crisp acidity helps cut through the butter in the sauce, so that you can taste the sauce’s complexity and depth.

PRESHIFT WORKSHOP AT

AUREOLE

Most restaurants open their dining rooms to diners in the early evening after many hours of prep work in the kitchen. What you see is a well-oiled machine that integrates food and graceful service at a pleasant place. But do you ever wonder what it's like behind the scenes? Is it a kitchen nightmare, a scene straight out of a reality TV show, or smooth sailing? At Aureole, **Executive Chef Chris Engel** pulls back the curtain, beckoning you to take a peek and a seat at the prep table in his kitchen. And it won't cost you a penny.



It's 5 p.m. on a Friday night, which is the witching hour for a restaurant about to go into full service swing for the dinner crowd. And yet, for the next hour or so, Chef Engel will dedicate his time to four random guests who scored a gratis spot simply by being the first to respond to a weekly email blast from the restaurant.

Watching him work, you might take his quiet confidence and focused gaze the wrong way. Perhaps he's not that easy to talk to, or the conversation too technical? But even with four sets of eyes trained on his every move, his demeanor is inviting. He will talk to you, cook for you, pour you a glass of wine, laugh with you, and listen. In fact, for that next hour, you might think of Chef Engel as your new best friend who just happens to be an extraordinary cook.

Growing up in Germany, Engel worked in some of the best restaurants around Europe before heading to New York. While his passion lies squarely in the kitchen, there is no mistaking that he loves being with guests as well. "I always say I am much better in the kitchen, because it is my comfort zone, but I love to interact with people. This experience is an amazing opportunity for me to learn from my guests, as well as their chance to see the effort that's needed to bring their food to their table."

Guests are brought over to a prep table in the kitchen that offers a total overview of the hot and cold line, as well as the pass. There, Engel chats about the dishes he creates, and he and his guests taste some of them together. These dishes are either on the menu or about to be placed on it. There is absolute transparency. A

little wine helps the party get comfortable with one another and settle into pleasant discourse. "By the end of the second course, they are chatty," says Engel, with a laugh. "After dessert, they are completely in the kitchen."

The type of guest who participates runs the gamut: "The young and the more mature, a lot of foodies, regular guests that have been dining with us for 30 years, and those who are coming into their own careers and have the potential to become regular diners." But all are bound by a common thread: an interest in the culinary arts. "People have a lot more food knowledge than they did 10 years ago. They take the time to educate themselves. In terms of wine even, they are so informed. They ask smart questions, and they are not afraid to challenge Tyler, our sommelier, and me."

But Engel asks questions in return. His goal is to best understand what his diners want from that experience when they go out: why they go out, what they like and why they like it, and what they expect in terms of service. "It helps us better anticipate their needs," he explains.

Every week, the restaurant emails an offer for four seats for the following Friday. It's an intimate experience and uniquely determined by the guests who attend. "We want everyone to have an amazing time and go home and tell their friends," says Engel. No doubt, that is exactly what happens.

For a chance to experience a Preshift Workshop at Aureole, sign up for Aureole's mailing list at charliepalmer.com/sign-up.



WHAT PRESHIFT WORKSHOP GUESTS SAY

We asked a couple of recent attendees about their Preshift Workshop experience. Don and Nancy Dibert and Rebekah Gerard were happy to share their thoughts.

Why did you want from this experience?

Rebekah Gerard: To be honest, I originally thought this might be a gimmick! I had tried a few times to get tickets unsuccessfully, but after a more focused attempt, I was able to secure a spot. I was thrilled but really not sure what to expect. I love fine dining, and Aureole is one of the best, so I was most excited about having the opportunity to see the inner workings firsthand.

The Diberts: Out of the 30,000-plus restaurants in New York City, we love to dine at Aureole on a regular basis. We have had the pleasure of a "chef's table" experience at a few establishments, but never here. When we received the email, we knew it was something we had to do.

What surprised you about the kitchen environment?

RG: Chef Engel mentioned that Aureole had one of the largest restaurant kitchens in the city, so size was a surprise! Also how calm everyone was. I expected more chaos—pots clanging and people shouting—but instead, everyone was focused and calm and knew exactly what to do. I also liked that everyone had a spoon in their pocket! Plus, Chef Engel was so relaxed. We started a little late, around 5:15 p.m., but he wasn't bothered by that. Considering it was a Friday night, and busy, we were not rushed at all.

The Diberts: We were amazed at the "operating room" cleanliness in the kitchen. Each plate was meticulously constructed for optimum presentation, and there was nothing on it that did not have a purpose. The whole team knew their role.

How did the experience pull you in?

RG: After I left, I felt like I had won the lottery. It was better than I could have imagined. The generosity of Chef Engel and the sommelier was so unexpected. They took the time and the interest to answer all our questions. I gained insight on how menu choices are made and how technique and experience factor into the final dish. In particular, Chef Engel's anecdote on his lobster bisque was very interesting and enlightening. I also couldn't believe how much time it took to make the jasmine rice crisp that topped the foie gras.

The Diberts: While we were already fans, it was beyond incredible to see behind the curtain and watch the wizardry at work. We now understand the motivation and thought process that goes into each final dish the staff serves.

What most resonated with you?

RG: The care and attention given to the food and also those who are enjoying it. Now when we dine at Aureole, we are aware of the thought and effort that goes into each dish and won't take for granted the work involved. We are still telling all of our friends and family about our experience. And even now, over two weeks later, I still feel like I won the lottery!

The Diberts: The genuine warmth and welcome we received was second to none. Chef Palmer, Chef Engel, Chef Katie, Chef Dan, Sommelier Tyler, social media guru Hannah, and Maître d' Valerio went out of their way to make this an experience we will not soon forget. We have already raved about this experience to all our friends and hope they have the opportunity to do the same.



Shelly Rafanelli Fehlman

Raised in Healdsburg, California, you could say Shelly Rafanelli Fehlman was born with wine in her veins. She graduated from Cal Poly, San Luis Obispo, in 1996 with a degree in agricultural business, and she had every intention of finding a job in the marketing department of a large winery before heading back home. Instead, she jump-started her career by coming to A. Rafanelli to learn the winemaking business. Today, she is the winemaker and oversees all production at the winery.

A. Rafanelli Winery is a vineyard of over 100 acres of planted vines owned and operated by fourth-generation winegrowers. It was founded by Alberto Rafanelli, an Italian immigrant in the early 1900s. After Prohibition, his son Americo moved the winery to Dry Creek Valley and began to grow zinfandel. In the early '70s, he began selling his wine commercially. Americo's son David today owns and operates the business with his wife, Patty, and the help of their daughters, Stacy and Shelly. The vineyards are managed by Shelly's husband, Craig Fehlman. They specialize in zinfandel, cabernet sauvignon, and merlot with an annual production of about 11,000 cases.



Steward of the Land

Winemaker Shelly Rafanelli Fehlman on interviewing with her dad, mom guilt during harvest season, and wine as a conversation.

How do you know Chef Charlie Palmer?

I met him shortly after he opened Dry Creek Kitchen. The restaurant approached us about putting our wines on their list. I had recently started my merlot program, and Charlie featured it in an article, which was amazing. Incidentally, they have poured my merlot by the glass ever since. Dry Creek Kitchen has an incredible wine program, and we have had many events there.

A. Rafanelli participates in Project Zin, an annual fundraiser that benefits the Down Syndrome Association of North Bay. Tell us about it.

When winemaker Clay Mauritsen first approached me, I didn't realize his son had Down syndrome. Not only is this a worthwhile cause and a great event, but it's local, which we love. Also, it happens right before harvest, so it's a fun unwind before the crazy season. Project Zin is set up to encourage mixing and mingling with guests, instead of just pouring our wines—which is not easy when you're used to being a host! We usually donate verticals and library wines as well as Dry Creek experiences—for example, staying at our guest house and having dinner with the winemakers.

Do you support your local community in other ways?

Absolutely. We donate regularly to first-responder agencies: local law enforcement, the fire department, and the Healdsburg District Hospital. We did a fundraiser for the Redwood Credit Union to benefit the 2017 fire victims. We also like to focus on the youth in this town, particularly in terms of food and wine, since it drives our economy. A tastemaker event earlier this year benefited the Healdsburg High School culinary arts program.

You grew up in the wine business. What was that like?

A lot of fun. My parents would let us work at the winery for money during the summer and school breaks. There was no pressure. I grew up raising 4-H animals, and I knew I

wanted to stay in agriculture. And so I went to Cal Poly, which is a great agriculture school. Marketing was my concentration. They offer an extended wine marketing program, where you can visit local wineries, and so that was a natural fit for me.

It's a big world out there. Didn't you want to spread your proverbial wings?

Yes. I had planned to go work for a larger vineyard before deciding if I wanted to be part of my family's business. But then I met my future husband, who quit school for a year and came here to work with my parents and learn how to manage vineyards. I was in college, and we had an epiphany that my parents needed some help. Sure, they were successful, but who was going to carry it on?

I hear you had to interview with your dad for a job.

I had no free passes from my dad. I had a resume and everything. He did hire me, and I worked my way from the bottom up. It's interesting to work hand in hand with the generation before you. Changes sometimes have to come in baby steps.

Do you feel the dynamic of women in the vineyard has changed?

Absolutely. There are more women graduating from U.C. Davis with viticulture and oenology degrees every year. I am personally surrounded by at least four other women winemakers right here in the valley. Women are more widely accepted, and I think we are better multitaskers. As a woman, you are driven a little more to prove yourself in the industry. When I first came back, field reps would look right past me and go straight to my dad. It was tough, but it got better. It's still hard for some to accept a woman as the winemaker.

What's the hardest part about your job?

Balancing my winemaker and mom hats. When my son was younger, I could take him to work with me. I find it challenging that harvest coincides with the beginning

of school, which brings so many back-to-school activities. Talk about mom guilt!

Healdsburg has evolved into quite the destination. Any growing pains?

As a kid, Healdsburg was commonly referred to as "Hicksburg" among the other schools. Sometimes I laugh and think of that Toby Keith song "How Do You Like Me Now?" This small farming town with minimal cultural influence now has so much going on. Charlie Palmer was instrumental in our town's evolution when he opened Dry Creek Kitchen. I love all the options we have, but I hope we don't lose our small-town feel.

How do you meet the savvy consumer's thirst for new and different experiences?

Today's generation wants to know where the wine comes from and where it is grown. We encourage guests to walk the grounds, even taste the grapes hanging on the vine, depending on the time of year. We pull out fresh grape juice from the fermenters and let them taste it, so they have a firsthand experience. We walk them through the cellars to get an idea about the process of winemaking. And we pull out library wines for them to taste them. Time and patience for premium red wines versus right here, right now is sometimes a new concept to younger drinkers. We're saying, Don't always be in a hurry. Wine should be a conversation. It's a social beverage, something to be shared.

What can we expect from your 2019 vintages?

Zin is a great wine but a challenge to grow. The weather this year has been crazy, ranging from one extreme to another. That said, so far, so good. All the zin is now in the winery. The aromatics in fermentation are wonderful, and the color is great. Now the cabernet is coming in. Both the merlot and cabernet have smaller berries and looser clusters this year, which means more concentrated fruit. These should be great, complex wines with a lot to offer.



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GLOBAL STEAK DINNER SERIES AT

CHARLIE PALMER STEAK LAS VEGAS

It might not sound out of the ordinary for a steakhouse concept to offer a Steak Dinner series. But Chef Charlie Palmer doesn't typically err on the side of the ordinary when it comes to food. In this innovative showcase, steak takes center stage artfully to embolden the traditions of other meat regions in the world—Argentina, Australia, and Japan in particular.

Executive Chef Eduardo "Lalo" Saavedra has created a menu for each "destination dinner" that highlights cultural roots in food techniques. On December 13th, he turned Charlie Palmer Steak Las Vegas into a *churrascaria*. On the menu were all the culinary delights one would expect to find in Argentina, a country with a rich history of cattle ranching.

Think back to your history lessons about the cowboys of the Wild West and those long cattle drives that inspired iconic John Wayne movies. It was also a scene in the Pampa region of Argentina, the fertile lowlands where huge herds of wild cattle roamed until about the middle of the 1800s. There, *gauchos*—or colorful cowboys—developed a love of roasted meats, especially beef, called *asado*.

The beef would be roasted very close to a slow-burning fire on a skewered metal structure called an *asador*. The wood was

from the quebracho tree, which doesn't produce a lot of smoke and adds rich flavor to the meat. *Asado* or *churrasco* can be most easily compared to the American barbeque experience.

Churrasco is also characterized by a sauce called chimichurri served with the meat, not *on* it as a marinade. This simple, flavorful sauce is typically made of finely chopped parsley, minced garlic, oregano, and white vinegar. These bright, acidic, and herbaceous flavors help balance the smokiness of the grilled meat.

With a menu typical of a *churrascaria*, Saavedra prepared bone-in New York steak, skirt steak, chorizo, morcilla (blood sausage), and chimichurri sauce while carefully considering those cherished traditional methods and techniques.

NEXT UP: An ode to Australian grass-fed beef in January and Japanese wagyu in February.

Can rough, knobby limestone create a silky smooth Cabernet?

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PASO ROBLES

CHARLIE PALMER AND EXECUTIVE CHEF MICHAEL MAHONEY AT THE CPS RENO HARVEST DINNER



THE RENO ARCH



THE "BIGGEST LITTLE CITY IN THE WORLD" GETS BIGGER

Given that chefs traditionally move for the trade, it's rare to find one who works in his hometown. Charlie Palmer Steak Reno's **Executive Chef Michael Mahoney** is a proud exception. While completing his culinary arts studies at the Art Institute of Sacramento, in 2012 he joined the team at the Grand Sierra Resort, becoming a full-time employee later that same year. A few short years later, and he runs the kitchen at Chef Palmer Steak's Reno outpost. Here's his take on his hometown.

Growing up in Reno was amazing. Not so much for the culinary scene back then as for all the activities the area offers—from skiing in the winter to events in and around Reno throughout the year. Burning Man, Hot August Nights, the Best in the West Nugget Rib Cook-Off, Street Vibrations, the Great Reno Balloon Race, National Championship Air Races, Artown the entire month of July, and the list goes on. Plus, you're bound to find some form of culinary influence at most of these events.

Admittedly, back then the food scene wasn't great. Basque was and always has been a staple here, and I love the family style aspect of it. My favorite spot is Louis' Basque Corner, a staple with an amazing following. A lot of my personal culinary experiences were shaped by the Army. I was stationed in Louisiana—and talk about a culinary scene, an amazing melting pot of so many different cultures. I also had the privilege of traveling to countries like Kosovo, Hungary, Bulgaria, Iraq, and Kuwait, where I made it a point to try local dishes. All this truly shaped my love of food. Today, eating out in Reno is a whole different story.

Reno is growing at an extremely fast rate. Large tech companies attract a wide array of people, and the culture continues to modernize and thrive. The dining scene in Reno has become very interesting as well. No longer are the majority of must-eat restaurants relegated to casinos, as they were in the past. As different areas expand, like our Midtown district, so do the varying types of cuisine offerings.

Local is becoming big in Reno. Our local co-op is doing amazing things along with our farmers markets, purveyors, breweries, and craft bars. Revision Brewery is a fast-growing establishment I've had the privilege of working with on our Harvest Dinner we just hosted with Chef Palmer. I was also able to utilize the co-op and Wolf Pack Meats for the event. Reno has a short growing period, so I do my best to spotlight local purveyors at special events.

As the first, and still only, celebrity chef-owned restaurant in the city, Charlie Palmer Steak Reno has had a huge influence on other establishments here. When Chef Palmer brought his progressive brand to Reno in 2007, he paved the way for casino restaurants to become more innovative with their menus. Chef Palmer has helped to progress the palates and the "foodie" mindset of the people of Reno, coupled with a type of service that shows we really care about our guests.

Hospitality is something our front-of-house team takes great pride in and strives to perfect, because they feel attached to a chef who takes time to coach them and us as managers. They feel more personal responsibility than if they worked for a faceless chain. I try to make it a point to cater to our guest's needs. The only thing that limits me is access to product. If I can get it here in the casino, I can make it happen. For example, I am constantly creating new dishes on the spot for vegan guests who end up here, and I hope to place vegan options on the new menu. I know that veganism is growing at an exceptional rate, and we need to stay ahead of these trends. Even at a steakhouse!

For a Reno travel guide, visit digital.meethautelife.com/issue/AmericanFare.

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PEPPERMINT PASTIME

1.75 oz peppermint-infused gin (see preparation below)
0.75 oz crème de menthe
1.25 oz fresh ginger juice
0.5 oz simple syrup (equal parts water and sugar)
1.25 oz heavy cream
1 egg white

Place all ingredients in a shaker and dry shake for approximately 30 seconds. Add ice and shake again. Double strain into an 8-oz dessert wine glass. Top with club soda. Garnish with Starlite Peppermint Mint bits and a mint leaf.

INFUSED GIN

yields 16 servings
1 bottle London Dry Gin
2 oz dry loose-leaf peppermint leaves

Place gin and peppermint leaves in a plastic container and let sit for about 15 minutes to infuse. Taste. Strain back into gin bottle and label.

ORCHARD & VINE

6.5 oz nonalcoholic cider (see preparation below)
1.5 oz Barking Irons Applejack

Fill a mug with cider and add Applejack.

NONALCOHOLIC CIDER

yields 25 servings
1 gallon apple cider
Pinch freshly ground nutmeg
2 cinnamon sticks
1 star of anise
0.75 tsp cloves
3 lemon wheels (about 1/8-inch thick)
1 orange wheel (about 1/4-inch thick)
1 apple, cored and sliced
8 oz can of Libby's 100% Pure Pumpkin
1 tbs pumpkin pie spice
0.25 tsp vanilla extract

Heat all ingredients and bring to a boil, removing the citrus before the boil. Reduce heat and simmer for about 30 minutes. Strain product into a coffee urn to keep warm.

BY THE HEARTH

2 oz Goslings Black Seal Dark Rum
5 oz Nutella mixture (see preparation below)
1 tbs butter
Dollop of homemade whipped cream optional (see preparation below)

Add 2 ounces of Goslings to a mug. Fill mug with Nutella mixture about 1/4 inch from the top. Top with butter and whipped cream, if desired, for an extra decadent delight.

HOMEMADE WHIPPED CREAM

Combine heavy cream, sugar, and dark brown sugar and mix with mixer to desired taste and consistency.

NUTELLA MIXTURE

yields 25 servings
1 gallon water
1.5 tsp cloves
5 star anise
2 tsp freshly ground nutmeg
2 cinnamon sticks
0.5 cup dark brown sugar
0.5 cup pure maple syrup
26 oz jar of Nutella

Bring water, spices, sugar and syrup to a boil. Lower heat and simmer for about 10 minutes. Add Nutella and stir until dissolved. Place in large coffee urn to keep warm.

INSPIRED BY SIPS OF WINTER

Warming spices help us lean into those long winter months with feelings of comfort and safety.

Clove and cinnamon clings to your tongue the way nostalgia dusts the holiday season. A mug of apple cider hugs you like your favorite sweater.

And that uplifting linger of peppermint points to longer days ahead. Try these **Crimson & Rye** creations that capture winter in a glass.

PRO TIP:
Dry shake vigorously in a circular motion for an extra frothy cocktail.



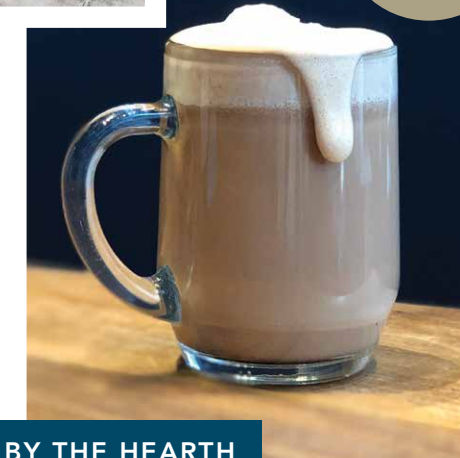
PEPPERMINT PASTIME

PRO TIP: Use cheesecloth to strain the cider for easier removal of smaller particles.



ORCHARD & VINE

PRO TIP: Use a steam wand to froth the Nutella mixture before adding it to your mug.



BY THE HEARTH



Happenings

1. Chesapeake Bay Soirée

Charlie Palmer Steak D.C. kicked off the inaugural Chesapeake Bay Soirée at Charlie Palmer Steak on Friday, July 19th. It was a rooftop feast that included heirloom tomato salad, peel-and-eat shrimp, fried chicken, and, of course, Maryland blue crab. With unobstructed views of the Capitol, guests enjoyed local craft beer from Flying Dog, chilled white wine from Ramey Wine Cellars, and homegrown live music from the band Fat Chance, with proceeds benefiting St. Jude Children's Research Hospital.

2. Willow by Charlie Palmer Opening Party

With its grand opening on Friday, September 27th, Willow by Charlie Palmer draws on the Hudson Valley to represent the region's agricultural heritage. Combined with the spa atmosphere of Mirbeau, its menu showcases the team's dedication to progressive American cuisine. Featuring local and seasonal produce from multigenerational farms, emergent food artisans, and craft distillers, the restaurant is open for breakfast, lunch, and dinner.

3. Harvest Dinner Party

On Saturday, September 7th, Chef Charlie Palmer hosted a Harvest Dinner Party at Grand Sierra Resort in Reno. This exclusive event featured a family-style selection of dishes representing flavors of the fall harvest.

4. Taste of Pigs & Pinot

On January 17th, Charlie Palmer Steak D.C. hosted the first annual Taste of Pigs & Pinot. An offshoot of the annual Healdsburg event, guests sampled highly acclaimed Pinot Noirs alongside a variety of pork dishes and other special creations from Chef Palmer, Charlie Palmer Steak, Marjorie Meek-Bradley, Scott Drewno and Danny Lee, Victor Albisu, and more. Proceeds to No Kid Hungry. All pork generously provided by Joyce Farms.

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Charlie Palmer Steak, New York, NY
charliepalmersteak.com/locations/new-york

Crimson & Rye, New York, NY
crimsonandrye.com

Charlie Palmer at The Knick, New York, NY
charliepalmer.com/location/charlie-palmer-steak-at-the-knick

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Aureole, Las Vegas, NV
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Charlie Palmer Steak, Reno, NV
charliepalmersteak.com/locations/reno

Dry Creek Kitchen, Healdsburg, CA
drycreekkitchen.com

Spirit Bar, Healdsburg, CA
charliepalmer.com/spirit-bar

Charlie Palmer Steak, Napa, CA
charliepalmersteak.com/locations/napa

Sky & Vine Rooftop Bar, Napa, CA
skyandvine.com

Willow by Charlie Palmer, Rhinebeck, NY
willow.mirbeau.com

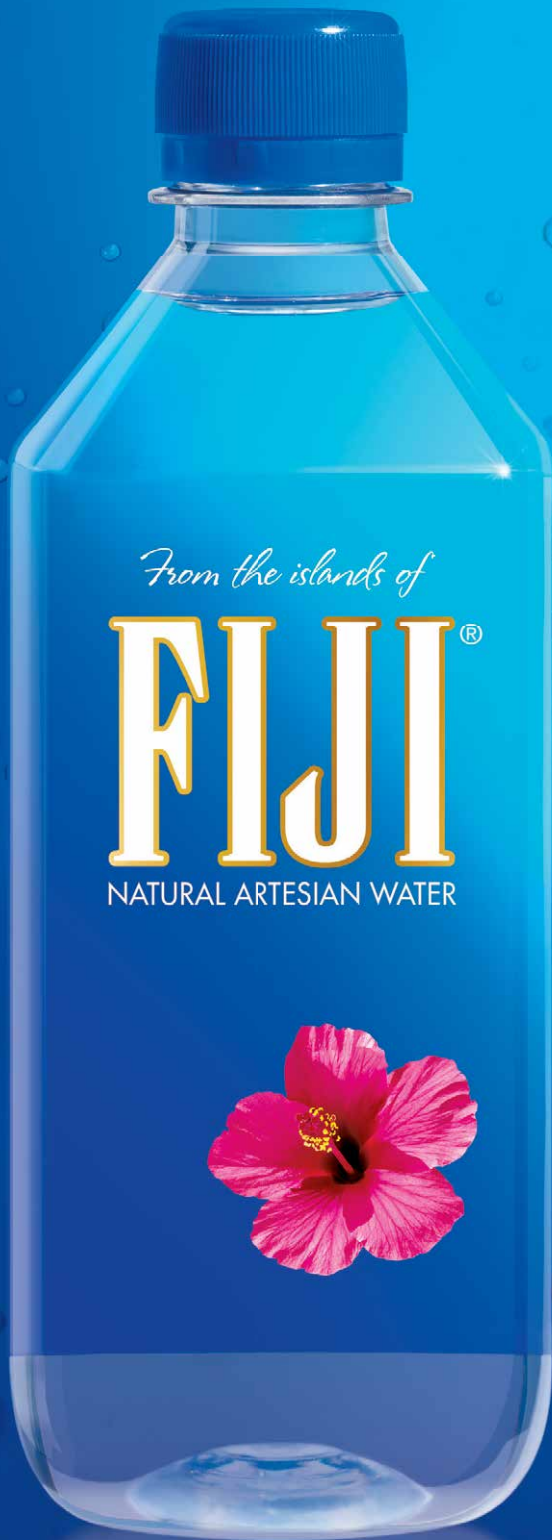
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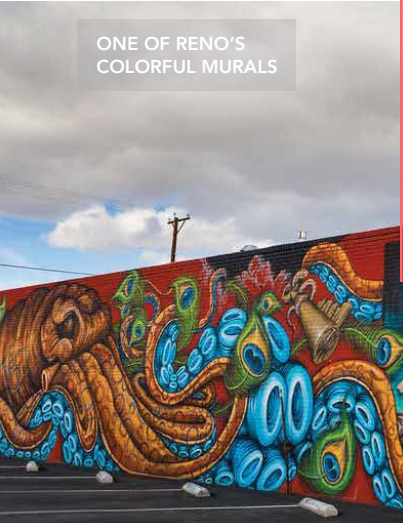


NEVADA
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OF ART

TRAVEL



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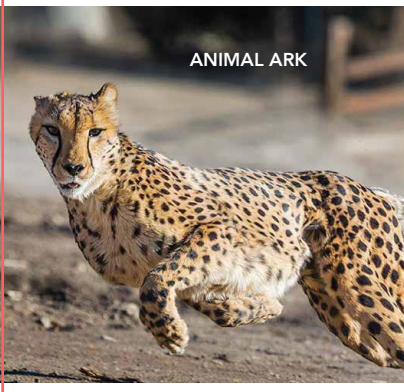


ONE OF RENO'S
COLORFUL MURALS

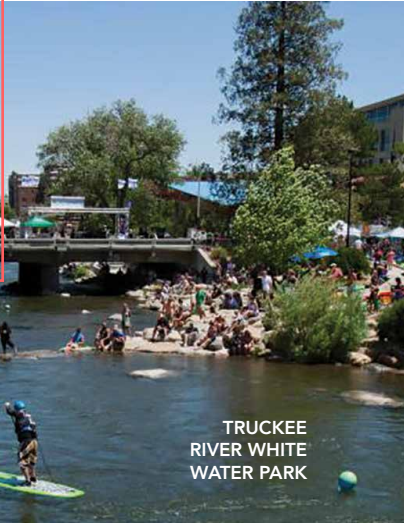
DISCOVERING RENO

Perhaps in the past, Reno was a place you stopped in to get gas on your way to Lake Tahoe for some righteous skiing. Today, the Biggest Little City in the World has definitely come into its own. As Chef Mahoney can testify, Reno's dining scene far exceeds its humble Basque offerings, a reminder that this was once a preferred crossing point of the Truckee River for prospectors during the Gold Rush of the late 1840s.

Reno was officially established in 1868, and the University of Nevada was founded a few years later. The university was a defining part of the town's identity and a cultural incubator, so much so that it's reflected in Reno's nickname. Reno was the first city to have a legal casino. And, don't forget, Reno is the birthplace of copper-riveted blue jeans invented by Levi Strauss's partner, Jacob Davis, at his tailor shop at 211 North Virginia Street. Today, the town offers entertainment options for the whole family. With more than 120 murals and a sculpture trail that encircles the city, there is plenty to see and do.



ANIMAL ARK



TRUCKEE
RIVER WHITE
WATER PARK

THE RENO ARCH

It's an iconic landmark, so get your photo opp. The current sign that spans Virginia Street at the Commercial Row intersection is the third version.

THE GENERATOR

This inclusive art, maker, and community space is perfect for anyone who wants to make things and be part of a creative community. Burning Man artists can now store their art at the Generator. therenogenerator.com

GREAT BASIN FOOD CO-OP

Featuring local manufacturers that make everything from pasta sauce and ice cream to killer salsa and wine, this locally

grown and community-owned space was created in 2005. greatbasinfood.coop

NEVADA MUSEUM OF ART

As the only nationally accredited museum in the state, the museum features exhibitions by national and international artists as well as a permanent collection. Visit for live music every first Thursday of the month and a brunch complete with a Bloody Mary bar every Sunday. nevadaart.org

ANIMAL ARK

This wildlife sanctuary and nature center is just 30 minutes north of Reno, offering educational opportunities for all ages as well as field races between cheetahs,

harvest festivals, and Wolf Howl Nights. animalark.org

PIONEER CENTER OF THE PERFORMING ARTS

A 1,500-seat theatre in the heart of downtown Reno, the Pioneer Center is easy to spot with its distinctive gold-anodized geodesic dome. Host to more than 100 events a year, from dance recitals to the Broadway Comes to Reno series, now 25 years old. pioneercenter.com

RENO'S MURALS

You might be amazed to hear that Reno loves murals so much, they have an annual 24-hour mural marathon competition. Adding color and creativity to the

urban landscape of Downtown and Midtown Reno, murals are painted by local, national, and international artists. Take part in a monthly tour, or simply follow the Art Spot Reno Mural Map Tour. artspotreno.com

TRUCKEE RIVER WHITE WATER PARK

Ready for some white-knuckled adventure? How about whitewater kayaking, right in downtown Reno, where you can tackle Class 2 and 3 rapids right in the city center along the Truckee River. reno.gov/government/departments/parks-recreation-community-services/parks-trails/whitewater-park