



Blind Taste Test

CHEF LAURENT TOURONDEL
+ CHEF 'PHET' SCHWADER

Mexican Flavors

RECIPES + COCKTAILS
FROM ELTACO BAR

Where Is Chef Tourondel?

DRIVING ACROSS LOS ANGELES

Meet the Staff

L'AMICO + SKIRT STEAK HOSPITALITY

Discover the Back Bar

AT THE EVENTI HOTEL

A TASTE WORTH DISCOVERING



THE BALVENIE
SINGLE MALT SCOTCH WHISKY

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BLIND TASTE TEST WITH CHEF LAURENT TOURONDEL AND CHEF 'PHET' SCHWADER

LAURENT AND HIS WIFE, AIDA, VISIT HOLLYWOOD



welcome!

I love living in New York City. I think about all the visitors who will see our city over the next few months with its enchanting decorations and festive spirit, and I can't think of a better place to celebrate the holidays.

In this issue, you'll take a peek behind the design inspiration at my latest restaurant in Sag Harbor, eLTacobar. Make some of our dishes at home, and try your hand at our tequila cocktails. I am constantly inspired by flavors and spices from around the world. This relaxed interpretation of Latin cuisine unfolds in a lively setting with a great vibe.

Check out the places I ate at during a recent visit to Los Angeles, and learn a little about our restaurant managers at L'Amico and Skirt Steak, Omar Diouf and Savoth Vann, who will always ensure your time at our tables is well spent. My good friend Chef "Phet" Schwader (Khe-Yo and Dhom) came by for a blind taste test, and we enjoyed a wonderful Laotian chicken dish together.

This season, remember not to take the ordinary for granted. Take a walk in Central Park on a snowy day, or savor a great meal with friends and family. Come visit us!

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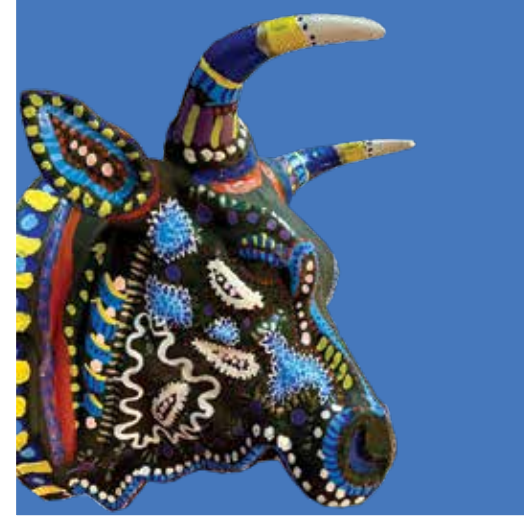
DISCOVER BACK BAR
Signature Cocktails and Curated Bites at this Hidden Gem

CELEBRATE THE OCCASION



Glenfiddich
SINGLE MALT SCOTCH WHISKY

SKILLFULLY CRAFTED, ENJOY RESPONSIBLY. GLENFIDDICH SINGLE MALT SCOTCH WHISKY, 40% ALC./VOL. ©2023 IMPORTED BY WILLIAM GRANT & SONS, NEW YORK, NY.



▶ Galeano imported all the Talavera tiles from Mexico. Here, a lively pattern of red and blue on a rusty orange background complements the woven light shades and rattan chairs.



EITACOBAR

▲ Mago's hand-painted bust of a bull is placed near the main entrance by design. "The bull has been a symbol of protection for Native American and Mexican tribes for centuries."



◀ The rose in the logo represents passion and fidelity. The color — rosa Mexicano, or Mexican pink — is widely seen in Mexican culture today as an element of national identity.

Inspired by COLOR

Color calls out to you, even as you approach the restaurant from across the street, with a bright yellow and white-striped awning and striking azure blue lettering below it. "Chef Laurent Tourondel is really good with aesthetics, and he's not afraid of color," says designer Lucia Galeano of Studio Galeón. Galeano has worked with Tourondel on several of his restaurants and appreciates his eye for style and design.

"The idea was to take a palette of Mexican colors — such as blue, lime green, hot pink and fuschia — and blend them to become an expression of the Hamptons at the same time," she explains. "That way, you walk into a lively concept that is not completely Mexican but has hints of it." Much like the awning calls out classic Hamptons colors, so does the tile on the bar, with its blue and white diagonal pattern.

Galeano sourced many of the items from South America, including the masks, vintage terracotta pottery, pillows and candlesticks with beautiful red flowers all over them. "By tying the branding and the space together, you get a mix of contemporary modern with authentic touches."

MURAL MUSINGS

Enrique J. Martinez, known in the art community as Mago, imagined and realized the mural that runs along one wall at eLTacobar. A multidisciplinary artist with beginnings in the 1980s New York City street graffiti scene, Mago infused Mexican symbolism and culture into the piece along with a color-popping palette, working with Chef Laurent Tourondel, whom he credits with being "an artist himself and a big part of the creative process."

The mural is populated with roses that Mago chose to represent Mexican charisma and the passionate emotions of love and fidelity. The agave plant also makes an appearance. "It is an integral part of Mexican religion," said Mago, "a symbol of good health, fertility, long life and dancing." The blue agave plant is also where tequila comes from, an organic tie-in to eL Tacobar's deep tequila list.

La Catrina, the woman who is central to the installation, is an ode to the Mexican celebration of *Día de los Muertos* — or the Day of the Dead. "This celebration includes the custom of *ofrendas*, or offerings, which was appropriate for eLTacobar, since food is a key part of the offering." Mago also references Frida Kahlo: "A symbol of the strength and beauty in all Mexican women. Her work was also inspired by nature and artifacts in Mexico." On other walls in the space are rose bushes over the archways and snakes, symbolizing the earth.



◀ The blue and white diagonal Talavera tile on the bar is a subtle nod to the Hamptons' classic color combination.



▶ When placed together, the different table tops create a fun color palette that includes pistachio green, terracotta orange and hot pink.



▲ All sourced in South America, these fanciful masks are used in traditional dances, ceremonies, festivals and theater to help transform the performer into other characters.



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SERVING UP Mexican Flavors

Recipes from the kitchen at



BARBACOA

Simple to make in your slow cooker, this recipe results in the most tender, flavorful, delicious barbacoa beef. Featured in our Mexican cowboy bowl with avocado, beans, corn, tomato and cabbage.

INGREDIENTS

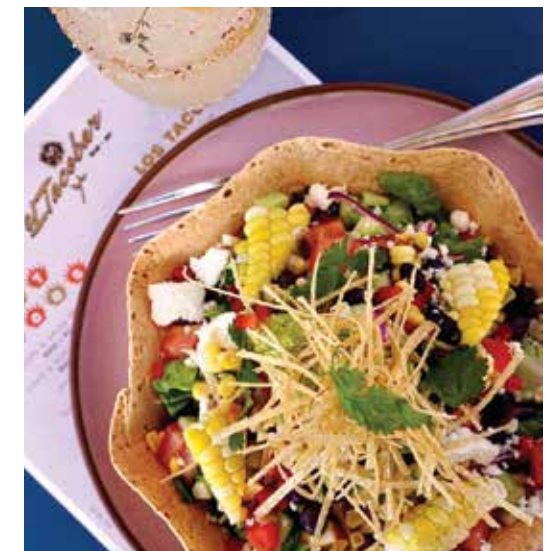
- 3 lbs beef chuck roast, fat trimmed and cut into 2-inch chunks
- 4 cloves garlic, minced
- 2 chipotle peppers in adobo sauce, chopped
- One 4-oz can diced green chiles
- 1 small white onion, finely chopped
- 1/4 cup fresh lime juice
- 2 tbs apple cider vinegar
- 3 bay leaves
- 1 tbs ground cumin
- 1 tbs dried Mexican oregano (or standard dried oregano)
- 2 tsp fine sea salt
- 1 tsp freshly ground black pepper
- 1/4 tsp ground cloves
- 1/2 c beef stock or water

METHOD

Combine all ingredients in the bowl of a slow cooker. Toss gently to combine. Cover and cook on low for 6 to 8 hours, on high for 3 to 4 hours or until the beef is tender and falls apart easily when shredded with a fork.

Using two forks, shred the beef into bitesize pieces inside of the slow cooker. Toss the beef with the juices, then cover and let the barbacoa beef soak up the juices for an extra 10 minutes. Remove the bay leaves.

Use a pair of tongs or a slotted spoon to serve the barbacoa beef — and enjoy!



SALAD 'YUCATAN'

- Hard-baked taco shells
- Romaine, chopped
- Red and white cabbage, sliced
- Corn, grilled
- Tomato, chopped
- Cucumber, diced
- Red bell peppers, sliced
- Black beans, cooked
- Avocado, diced
- Pepitas, roasted
- Red onion, diced
- Tortilla strips, fried
- Queso fresco
- Lime wedges
- Cilantro
- Sour cream
- Jalapeño-Lime Dressing (see recipe)

JALAPEÑO-LIME DRESSING

- 2 1/2 tbs jalapeños, chopped
- 1 tsp garlic, minced
- 6 1/2 tbs rice wine vinegar
- 1 tbs lime juice
- 1 tsp yuzu
- 1/2 c grapeseed oil
- Salt and pepper to taste
- 1 tsp mayonnaise

Blend everything but the mayo together. Mix in the mayo briefly at the end.

METHOD

Assemble ingredients in the taco shell. Add protein of choice. Drizzle dressing generously on top.

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CHICKEN AL PASTOR

Sheet pan chicken al pastor! Made with an earthy, citrusy and sweet al pastor marinade and baked on a sheet pan with pineapple until completely juicy and tender. Finish under the broiler for a craveable crisp and caramel finish. Great for chicken al pastor tacos (featured), burritos, burrito bowls, nachos and more.

1 1/2 lbs boneless, skinless chicken thighs
1/2 yellow onion, thinly sliced
Al pastor marinade (see recipe)
2 cups finely diced pineapple

AL PASTOR MARINADE

3 cloves garlic
2 to 3 chipotle peppers in adobo sauce
1/2 c orange juice
1 tbs apple cider vinegar
2 tbs brown sugar (or honey or agave)
1 tbs achiotte paste
1 tbs ancho chili powder
1 tsp ground cumin
1 tsp dried oregano
1 1/2 tsp kosher salt

Add all ingredients to a blender. Blend until combined.

METHOD

Add the chicken thighs and thinly sliced yellow onion to a large bowl. Pour al pastor marinade over the top and toss to combine. Marinate covered in the refrigerator for at least 6 hours or up to 3 days.

Preheat the oven to 425°F, arranging the oven racks such that one is in the center of the oven and one is 6 to 8 inches under the broil. Line a large rimmed baking sheet with foil for easy cleanup and set aside.

Transfer the marinated chicken and onions to the prepared baking sheet, draining any excess marinade. Add the diced pineapple to the baking sheet. Toss to combine with the chicken and onions, spooning extra al pastor marinade into the mix as necessary to coat the pineapple with the sauce. Bake on the center rack for 15 minutes. The chicken should be nearly cooked through.

Remove the chicken from the oven to chop, and preheat the broiler.

Transfer the chicken to a cutting board and carefully chop the chicken into bite-size pieces. Place the chopped chicken pastor back on the baking sheet.

Place the baking sheet under the broiler. Broil 4 to 5 minutes, turning the pan halfway through, until the al pastor chicken is browned and slightly crisp.

Place the crispy chicken pastor in tortillas for tacos or a bowl with cilantro lime rice and black beans for burrito bowls, finishing with your favorite toppings of choice: Mexican crema, pickled red onions, freshly chopped cilantro, queso fresco or cheese of choice, salsa of choice and lime wedges.



MEXICAN CHURROS

1 c water
1/4 lb butter
2 tbs sugar
1 tsp salt
1 c flour
1/4 tsp baking powder
2 eggs
Cinnamon sugar to coat
Spiced chocolate sauce (see recipe)

METHOD

Bring water to a simmer with the butter, sugar and salt.

Sift flour and baking powder, and mix into the water with a wooden spoon. Continue stirring until the dough is shiny and comes away from the sides of the pot.

Transfer to a mixer with the paddle attachment and beat in the eggs one at a time. Place in a piping bag with a large star tip.

Squeeze a 4-inch strip of dough into hot oil at 350°F. Repeat, frying 3 or 4 strips at a time.

Fry the churros, turning them once, until golden brown, about 2 minutes each side.

Transfer the cooked churros to a plate lined with paper towels to drain. When the churros are just cool enough to handle, roll them in the cinnamon sugar and serve them with warm spiced chocolate sauce.

SPICED CHOCOLATE SAUCE

2 tbs cornstarch
1/2 c heavy cream
1 1/2 c milk
2 1/2 tsp sugar
1 1/2 tsp spice mix of chili powder, cinnamon, nutmeg, ground cloves and whole star anise
Pinch of salt
15 oz 6% chocolate, broken into small pieces

METHOD

Mix all ingredients except the chocolate in a pot and heat over medium-high heat until just bubbling, whisking occasionally. Remove from heat and discard any whole star anise.

Pour over chocolate pieces and let sit for 4 minutes without stirring.

Stir and serve warm.



Blind Taste Test

CHEF LAURENT TOURONDEL + CHEF SOULAYPHET SCHWADER

One of Chef Tourondel's favorite magazine features is to invite a chef to a friendly blind taste test. Chef Soulayphet "Phet" Schwader worked with Tourondel at BLT Prime in New York and later opened the BLT Steak in D.C. in 2006, serving as chef de cuisine at the heavily lauded restaurant.

Schwader was born in a small village outside of the capital of Laos, Vientiane, and grew up in the United States. His love for Southeast Asian-inspired dishes is evident in the menus at his restaurants Khe-Yo in Tribeca and Dhom in the East Village.

It was a bright, fall morning when the two chefs met at Skirt Steak to enjoy easy banter and taste ingredients. In a dining room replete with warm lighting, small ingredient containers vied for attention on a table. Chef Phet led a blindfolded Tourondel to his seat and proceeded to hand him spoonfuls of ingredients from a dish he would later prepare in the kitchen.

"We are in Asia today!" proclaimed Tourondel as he tasted and correctly identified cilantro, mint, kaffir lime leaf, fish sauce, chicken and sticky rice. The only ingredient he waffled on was the toasted rice kernels. Later, Chef Phet arranged the finished meal, a Laotian chicken and herb salad, in three separate vessels: chicken laap in one, a lemongrass sour soup in another and sticky rice in a small, round woven basket.



"Many of the countries surrounding Laos, such as Thailand, Vietnam and Cambodia, use similar ingredients in their cooking. It's even hard for me to distinguish between the food," Chef Phet admitted. "But you can tell by the combination of dishes served. For example, the Laos way is to eat chicken laap with the soup as well as the sticky rice."



When the tables were turned, Chef Phet tasted the ingredients of a tuna crudo dish served with a caper aioli and Sorrento lemons. He correctly identified the olive oil, cornichons, capers, fennel pollen and egg yolk and whites. He did mistake the chives for parsley, and first guessed the protein was swordfish before tuna. "It's a lot harder than you might think with a blindfold on," Chef Phet said, as he struggled to identify oregano. "You need all your senses to make an informed decision!"





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★ Malibu

Santa Monica Beach

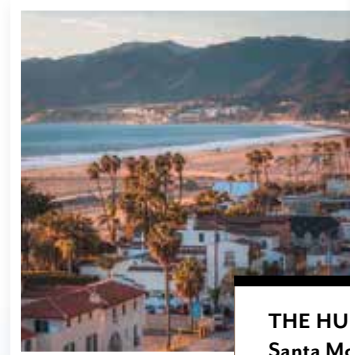
★ Venice Beach



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THE HUNTLEY HOTEL, Santa Monica Beach
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★ Downtown LA



PIZZERIA BIANCO, Downtown LA
Head downtown to the best pizza joint in Tinseltown from James Beard Award-winning chef Chris Bianco. @pizzeriabianco



★ Beverly Hills

208 RODEO, Beverly Hills
See and be scene on Via Rodeo's cobblestone street. Chef Tourondel reconnected with the maître d' he worked with back in the day at Caesars Palace in Las Vegas. @208rodeo

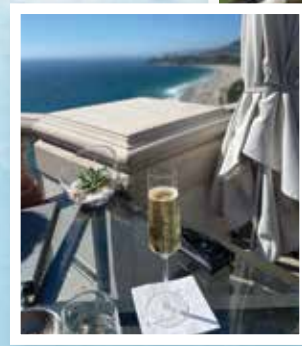


GULFSTREAM RESTAURANT, Newport
Fantastic food and great architecture, this Newport gem is modeled after classic American seafood houses. @gulfstreamnewportbeach



★ Newport

Laguna Niguel, Dana Point



THE RITZ-CARLTON, Laguna Niguel, Dana Point
Have drinks at the Terrace Bar, which is long on cocktails and views. @ritzcarltonlagunaniguel



L.A. SCENE!

A recent trip to Los Angeles had Chef Laurent Tourondel driving through the canyons, zipping up the Pacific Coast Highway and braving packed freeways as he criss-crossed the city, connecting with old acquaintances while sampling West Coast cuisine.

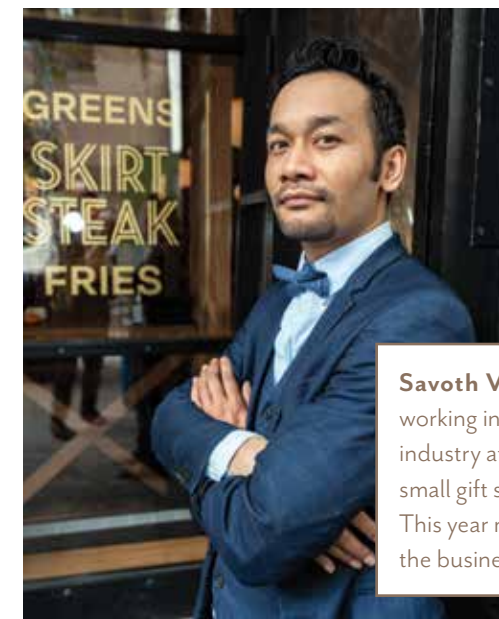
Hospitality First

Hospitality is the bridge that transforms a meal into a remarkable culinary journey. It's the intangible element that can turn a good restaurant into a great one, leaving guests with not only satisfied taste buds but also warm memories and a desire to return for more. At L'Amico and Skirt Steak, staff see beyond the plate and extend a warm welcome to all their guests.

Meet L'Amico Restaurant Manager **Omar Diouf** and Skirt Steak Food and Beverage Manager **Savoth Vann**, and hear their stories and approach to making your meal a memorable one.



Omar Diouf started working in the hospitality industry in 2004, almost 20 years ago.



Savoth Vann started working in the hospitality industry at the age of 14 at a small gift shop in the Bronx. This year marks 25 years in the business.

What attracted you to hospitality?

I am from Senegal — or *Le Pays De La Téranga*, which is French for “the hospitality country,” so maybe I was born into it! The hospitality industry allows me to connect with people from all over the world, and I love the diversity aspect. The interaction with different cultures and the exposure to all types of cuisine is dazzling!

How would you describe the service at L'Amico?

Friendly, detailed and decisive.

What is the best part of your day?

Seeing our guests enjoying themselves at our tables. There's no better feeling than watching a guest who came in happy leave with an even bigger and wider smile!

What makes L'Amico so special, especially during the holidays?

To be honest, I would point to our diners. L'Amico has a very diverse clientele. We see a lot of familiar faces as well as many visiting our beautiful city during the winter months. There is always a great buzz in the dining room, which can really lift you up.

What's your personal favorite dish at L'Amico?

The roasted oven chicken with the side of garlic focaccia bread.

What attracted you to hospitality?

First and foremost, the interaction with people from all walks in life. I am first-generation from Cambodian descent, and I am drawn to all different cultures, viewpoints and lifestyles. Being able to adapt and assist while providing quality service for different guests is a challenge and a thrill for me.

How would you describe the service at Skirt Steak?

Lively and upbeat. At the same time, we strive to make our service approachable so guests feel comfortable asking for any assistance to maximize their experience with the food and their friends.

What is the best part of your day?

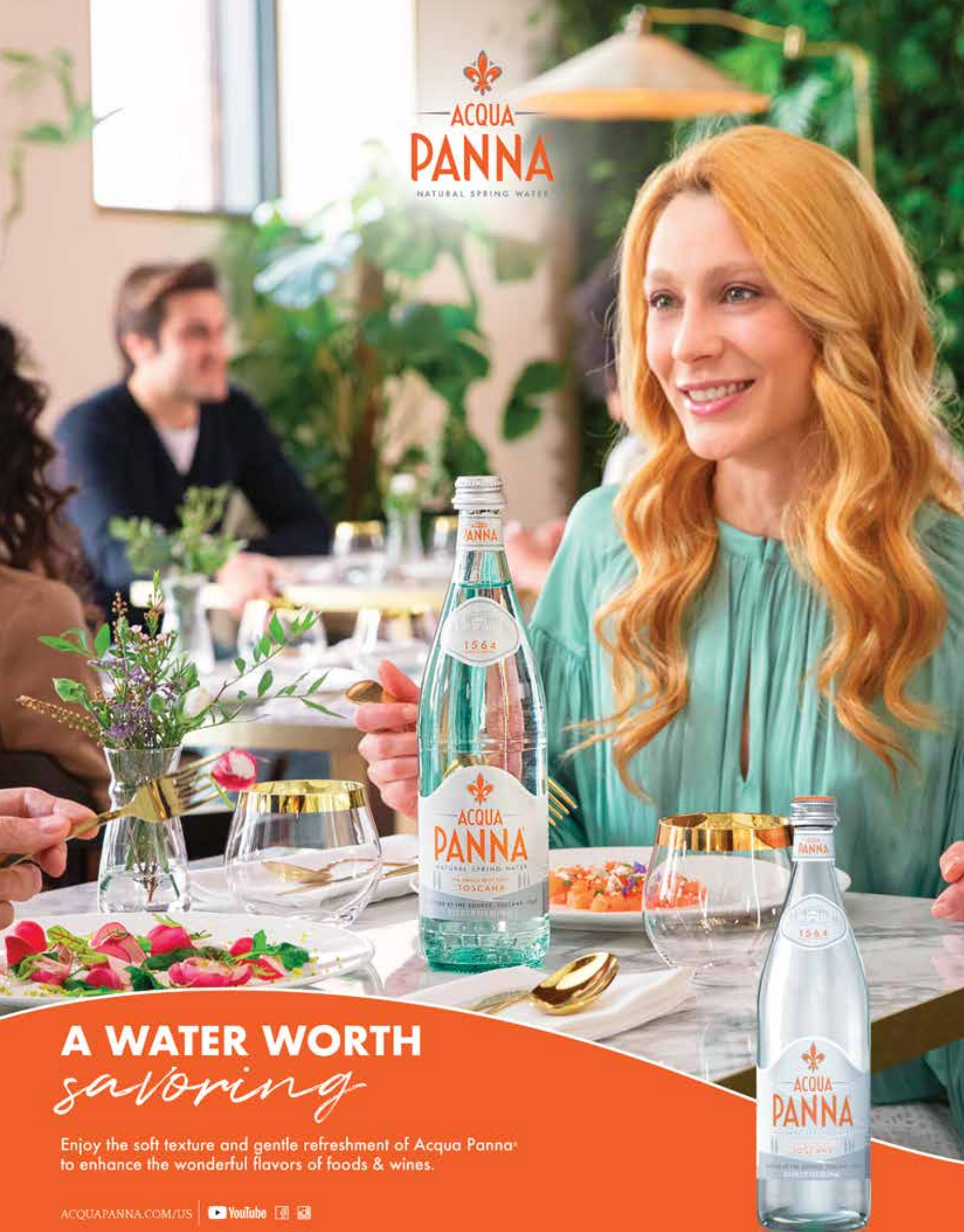
Walking into the restaurant and seeing the people that I consider my extended family. I have spent a lot of time with this crew and created some genuine friendships along the way.

What makes Skirt Steak so special, especially during the holidays?

The warmth of the space and the comfort of the dishes you can soak in to help recharge and power you through the hustle and bustle of the season.

What's your personal favorite dish at Skirt Steak?

What else but the skirt steak! I was always a well-done steak eater until I tried ours at medium, and I was converted. The juices and flavor from the marinade combined with that nice kick you get from our peppercorn béarnaise sauce is just amazing!



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TEQUILA THIS WAY!

OAXACAN PALOMA



OAXACAN PALOMA

- 1 oz Montelobos Mezcal
- 1 oz Cantera Negra Reposado
- 1 oz grapefruit juice
- 0.75 oz lime
- 0.5 oz simple syrup

Place ingredients and ice in a shaker. Shake well. Strain over ice into a diamond-etched glass with a full salt-and-sugar rim. Finish with a splash of grapefruit Jarritos. Add a grapefruit peel, skin up. Place one thyme sprig on top of the peel.



MEXICANO MEZCAL NEGRONI

MEXICANO MEZCAL NEGRONI

- 1 oz Montelobos Mezcal
- 1 oz Campari
- 1 oz Carpano Antica Formula Vermouth
- 2 dashes orange bitters

Lay a dried orange wheel on the bottom of a cordial glass. Stir ingredients and strain over ice. Add a splash of soda. Garnish with an orange peel and cherry on a swizzle stick.

PASSION EN FUEGO



PASSION EN FUEGO

- 2 oz Casamigos Blanco Tequila
- 1 oz passion fruit puree
- 0.5 oz Cointreau
- 0.5 oz agave
- 0.75 oz fresh lime juice

Place ingredients in a shaker. Shake vigorously. Add four sprays of habanero concentrate to a Tajin salt-rimmed rocks glass. Pour over ice. Add two more sprays of habanero concentrate on top. Garnish with a dehydrated lime wheel and chili threads.

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JOVEN (young/gold)

A blend of mostly blanco tequila and a small amount of aged tequila.

REPOSADO (aged/light straw)

Spends between two months to a year in oak or steel, where it gets its color as well as vanilla and caramel notes.

AÑEJO (extra aged/amber)

One to three years in oak, where the barrel size is limited to 600 liters to maximize interaction between the wood and the tequila, resulting in a smooth mouthfeel and complex flavor.

EXTRA AÑEJO (ultra aged/dark mahogany)

Aged for a minimum of three years and up to 10 years or more in oak barrels that are no larger than 600 liters.



BACK BAR

HOTEL EVENTI

Welcome to Back Bar, a sanctuary space for all things cocktails. Nestled behind the lobby at the Hotel Eventi, Back Bar is artfully designed with a thoughtful menu to engage the curious epicure: craft cocktails that change seasonally, a selective wine and beer list, curated bites and live music on select evenings. Private mixology classes are also available on demand.

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Publisher
MICHAEL GOLDMAN

Editor-in-Chief
PAMELA JOUAN

Design Director
SETON ROSSINI

Managing Editor
CHRISTIAN KAPPNER

Assistant Editor
STEPHANE HENRION

Senior Copy Editor
KELLY SUZAN WAGGONER

Contributing Writer
PAMELA JOUAN

Photography
PG 3, 10, 11: PHOTOGRAPHY
BY CESAR ISABEL

ALL OTHER PHOTOS COURTESY
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Advertising Inquiries
718.288.8688

HauteLife Press
a division of C-BON MEDIA, LLC
210B Rutledge Ave.
Charleston, SC 29403
www.hautelifepress.com
info@hautelifepress.com

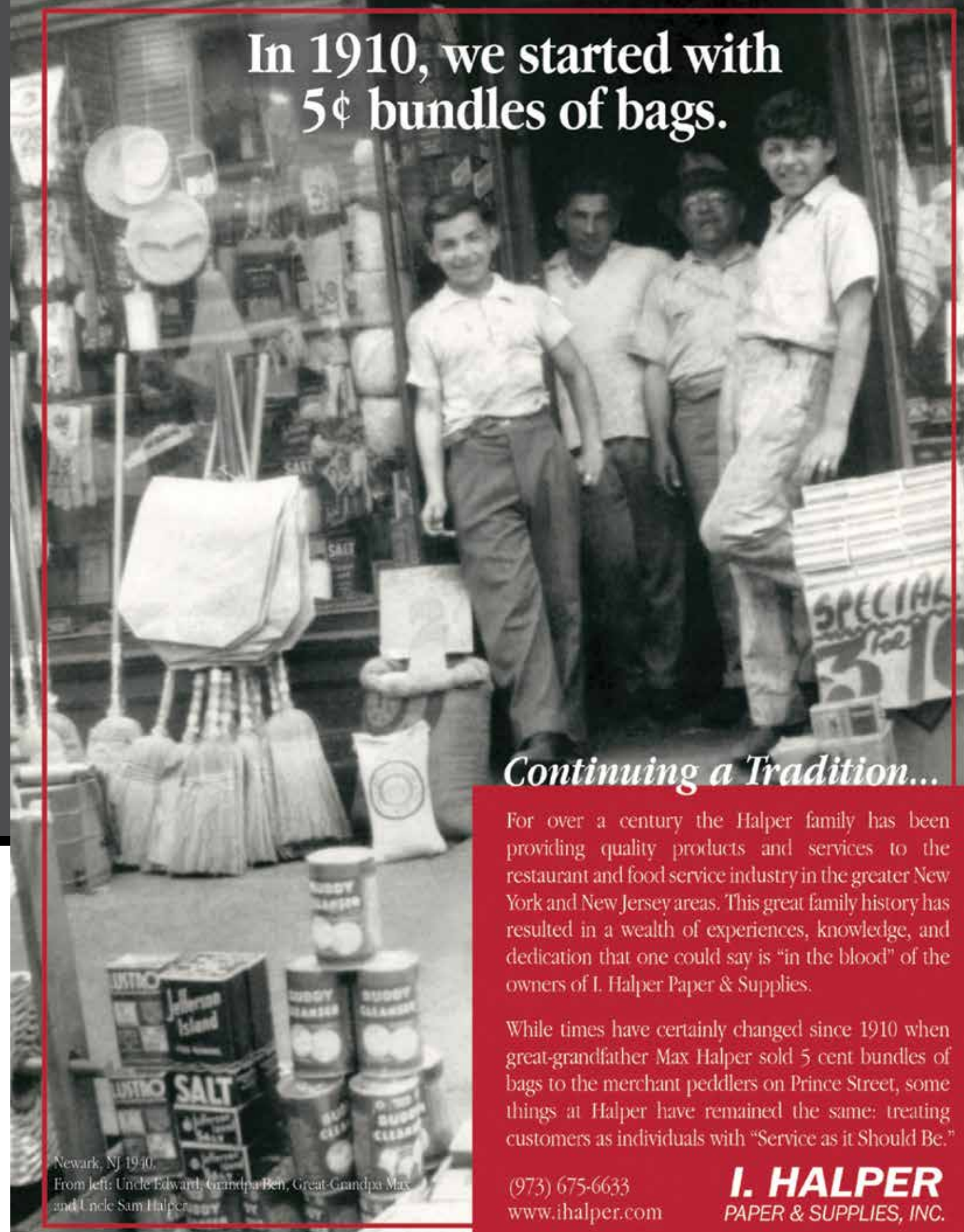
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Newark, NJ 1940.
From left: Uncle Edward, Grandpa Ben, Great-Grandpa Max and Uncle Sam Halper.

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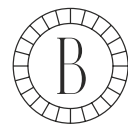
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