

N.D. Austin buckling in the newlyweds.

Scallop crudo with fennel, apple, and yuzu kosho

WINE PAIRING:

Vollenweider "Felsenfest" 2012, Mosel, Germany

Hanger steak with charred carrots, leeks, and taleggio sauce

WINE PAIRING: Hervé Souhaut "Les Cessieux" 2013, Rhone Valley

Chocolate cake with sesame ganache and whipped cream

WINE PAIRING:

Equipo Navazos Casa del Inca Pedro Ximénez 2011. Montilla-Moriles, Spain

a Friday evening in mid-October, several hours after Doug Jaeger and Kristin Sloan got married at City Hall, they made their way to Queens's First Calvary cemetery and, with Band-Aids on their hands (they'd had "wedding rings" tattooed on their fingers earlier in the day), climbed a tree. N.D. Austin, of the Night Heron Speakeasy (an

"underground bar" that has taken over water towers and abandoned hotels for past parties), had searched extensively for the city's most gorgeous tree, with the most spectacular view, and ultimately settled on this one. Austin then set about creating

a platform, two chairs, a table, and a dumbwaiter made out of an old wooden soda box, all secured with straps and ropes. "Their feet were resting on the branches of the tree," he says.

We provided the chef: Ignacio Mattos, from one of the couple's favorite restaurants, Estela. After cooking most of the food that afternoon, and doing last-minute prep in a nearby RV, Mattos hoisted up their dinner (yuzu-kosho scallops and hanger steak). Mattos, it turned out, actually recognized the couple as restaurant regulars. "I said to them, 'I saw you there





Mattos preparing the dinner, from RV to dumbwaiter.

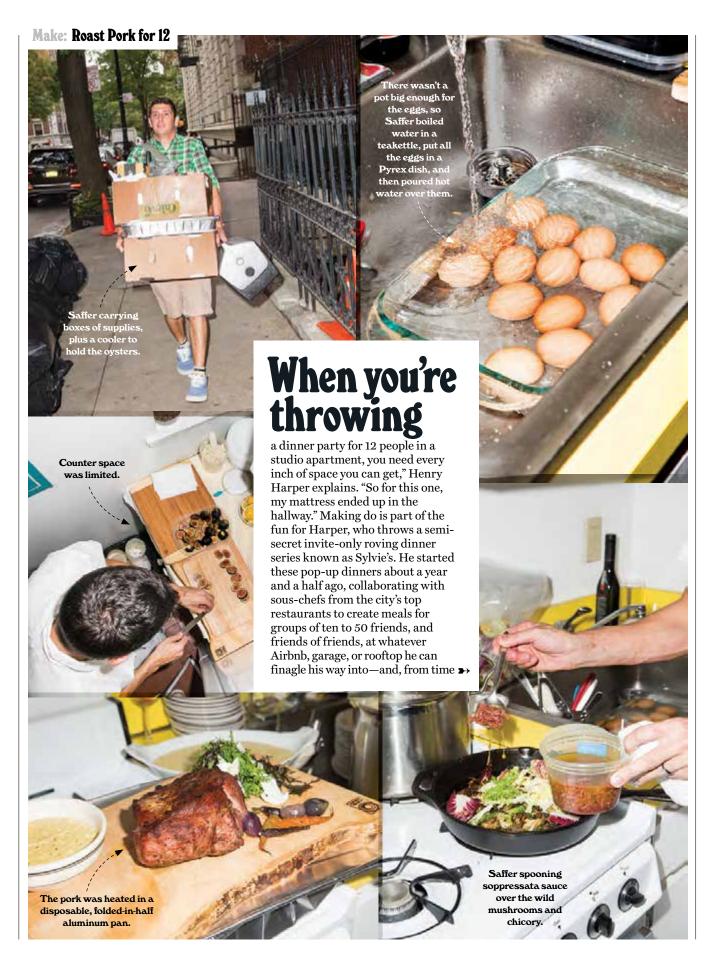
two days ago, and now I'm serving you dinner in a tree!" Mattos (who had hosted the president and First Lady a few weeks prior) says that cooking dinner in an RV was easier than he had imagined. "As long as you have running water and a source of heat, you can make dinner just about anywhere." There were a few logistical snags. "Doug used the light from his phone to light up my steak so I could cut it because it was

too dark to see," recalls Sloan, who wore a Vera Wang gown for the occasion. But for the most part, their meal was relatively normal. "We would have these moments," Jaeger says, "where we were talking like we were at a regular dinner, and then all of a sudden we'd look around and it was like, this is so surreal and amazing." At first, Sloan was mildly creeped out about spending her wedding night in a cemetery, but, she

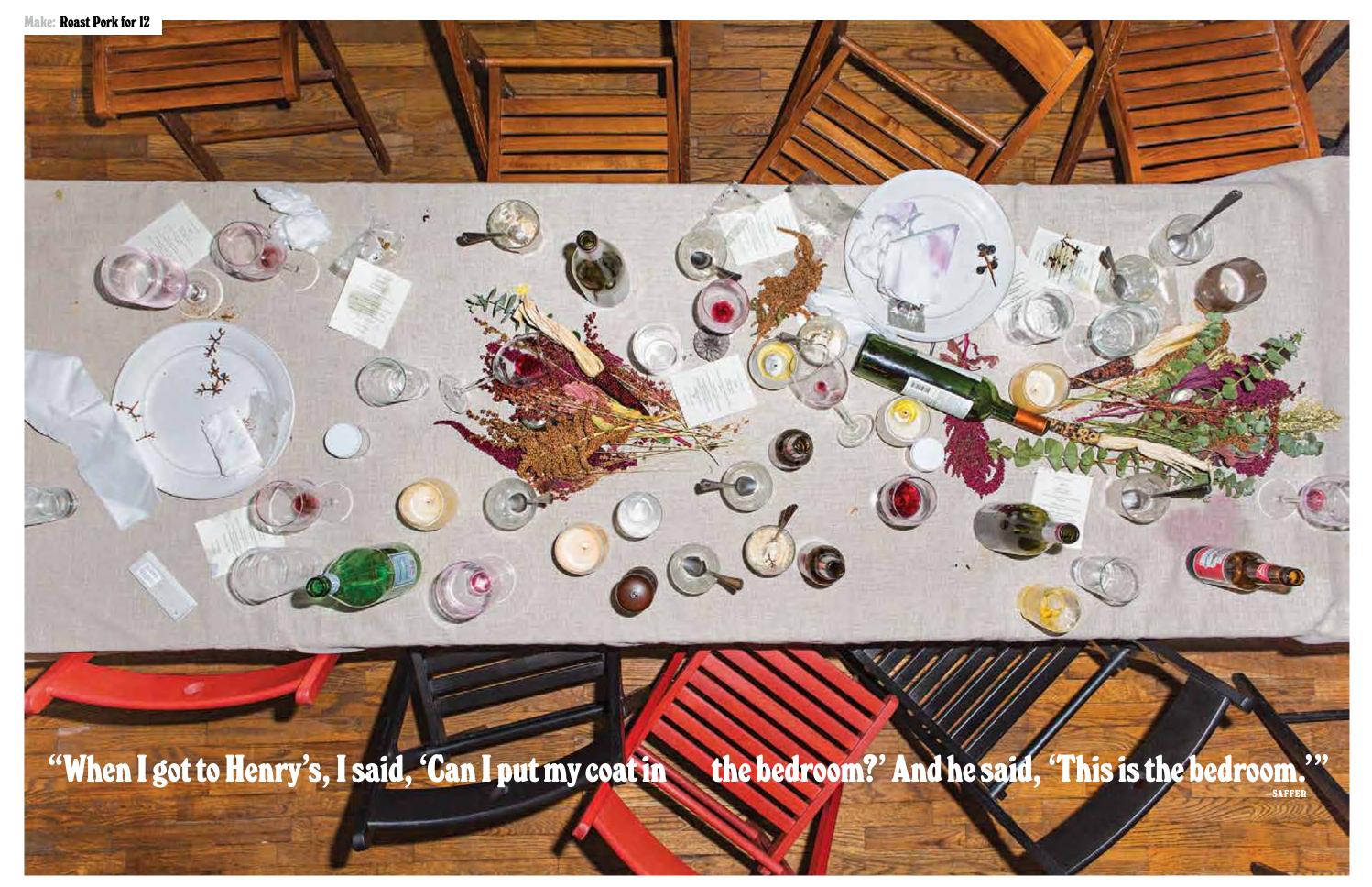
says, "it actually felt really special and precious, and it was all positive vibes. I suppose it is 'until death do us part' after all." Mattos's goal for the meal was to create something festive and romantic, but not too heavy: "I didn't want them to feel terrible after eating it. I made it so they could do something exciting afterward, like have sex!"

Recipes for the scallops, steak, and cake, p. 88. >>







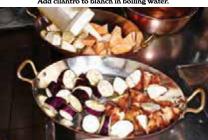


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Fully blend the purée with the curry base.



Prepare the lemongrass, garlic, and Kaffir-lime leaves.



Shock the herbs in ice water.



Place the vegetables in the oven



Pour the herbal cream curry into a soup bowl.







Boil the carrots and turnips.



Arrange carrots and turnips







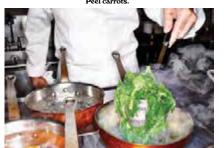
Boil the parsnip.



Add the roasted vegetables.







Blanch the broccoli rabe.









Begin to fold the purée into the curry base.







OR Jean-Georges Vongerichten's latest culinary venture, his ninth restaurant in Manhattan, the chef is going all-veggie. Provisionally named ABC V, it will open in early 2015 alongside his two other restaurants in the ABC Carpet & Home complex, ABC Kitchen and ABC Cocina. The menu will have raw, vegan, and vegetarian options. This meal highlights the best of fall and winter offerings: a parsnip soup with layers of coconut and lime-juice

foam; a watercress-and-red-cabbage salad topped with leeks; roasted Brussels sprouts; multicolored cauliflower with jalapeño-spiked applesauce; winter vegetables with a cilantro-and-mint curry sauce;

and an extraordinary carrot soufflé, inspired by a recent trip to Japan. Since the recipe steps are slightly complicated, Vongerichten suggests making several of the sauces a day or two in advance, and assembling them at the last minute when the vegetables are cooked, so as to keep the textures crisp.



Jean-Georges

#### Serves 8

#### Winter Vegetables in Herbal Green Curry

CURRY BASE:

3 garlic cloves

- 3 4-inch pieces lemongrass, outer leaves removed
- 6 fresh Kaffir-lime leaves
- 1 medium shallot, peeled
- 1 6-by-6-inch sheet of kombu
- 3 oz. crème fraîche
- 1/3 cup heavy cream 6 tbs. coconut milk

#### HERBAL GREEN PURÉE:

- ½ tsp. guar gum (available at health-food
- 2 tsp. salt 1 packed cup cilantro leaves, blanched, shocked, and squeezed dry in a towel
- 1 packed cup mint leaves, blanched, shocked,

- and squeezed dry in a towel
- 1 2-inch knob young ginger, peeled 1 large garlic clove, germ removed
- 1 shallot, peeled
- 3 jalapeños, ½ seeds removed, stemmed
- 1 tsp. coriander seeds, toasted
- 1 tsp. cumin, toasted 3 strips lemon peel, all pith removed

#### VEGETABLES:

- 1 medium sweet potato, peeled, oblique-cut into roughly 1-inch pieces
- 1 large russet potato, peeled, cut into 1-inch pieces
- 5 sunchokes, washed well, cut into 1-inch pieces 1 large maitake mushroom, cut into 24 pieces
- 1 Japanese eggplant, cut into 1-inch pieces 2 medium parsnips, peeled, cut
- into 1-inch pieces, and boiled until tender 1 bunch broccoli rabe, bottom 1/3 removed, boiled until tender, and shocked

- 3 small turnips, peeled, cut in 1-inch pieces, boiled until tender, and shocked
- 3 medium carrots, peeled, cut in half lengthwise, and boiled until tender ½ red finger chile, seeded and thinly sliced
- 3 tbs. chopped cilantro
- 3 tbs. chopped mint

CURRY BASE: Smash the lemongrass, and add to the Kaffir leaves, garlic, shallot, and kombu in a food processor, and process to break everything up; transfer to a tall, narrow container, add 3½ cups boiling water, cover tightly, and let steep for 15 minutes. Strain through a sieve, pushing for total extraction, and return to a saucepan with the crème fraîche, cream, and coconut milk, and bring to a simmer: Reduce until the sauce coats the spoon and bubbles start to form on the surface.

PURÉE: Whisk the guar gum into 1¼ cups cold water, and chill in the refrigerator until set. Then combine the liquid with the remaining ingredients in the blender, and purée until bright green and completely smooth (purée will be very warm). Immediately transfer to a bowl set over ice, and stir with a rubber spatula until cold.

VEGETABLES: Preheat the oven to 350 degrees, then roast the sweet potato, russet potato, sunchokes, mushrooms, and eggplant until soft. Pour the curry sauce in a large saucepan, and bring to a simmer: Add herbal-green purée, and whisk well, then add all the vegetables, cover, and heat until vegetables are hot. Adjust seasoning, spoon into a large bowl. Finish with the chile and chopped cilantro and mint.

Recipes for soup, salad, Brussels sprouts, and carrot soufflé, p. 90. 🗈







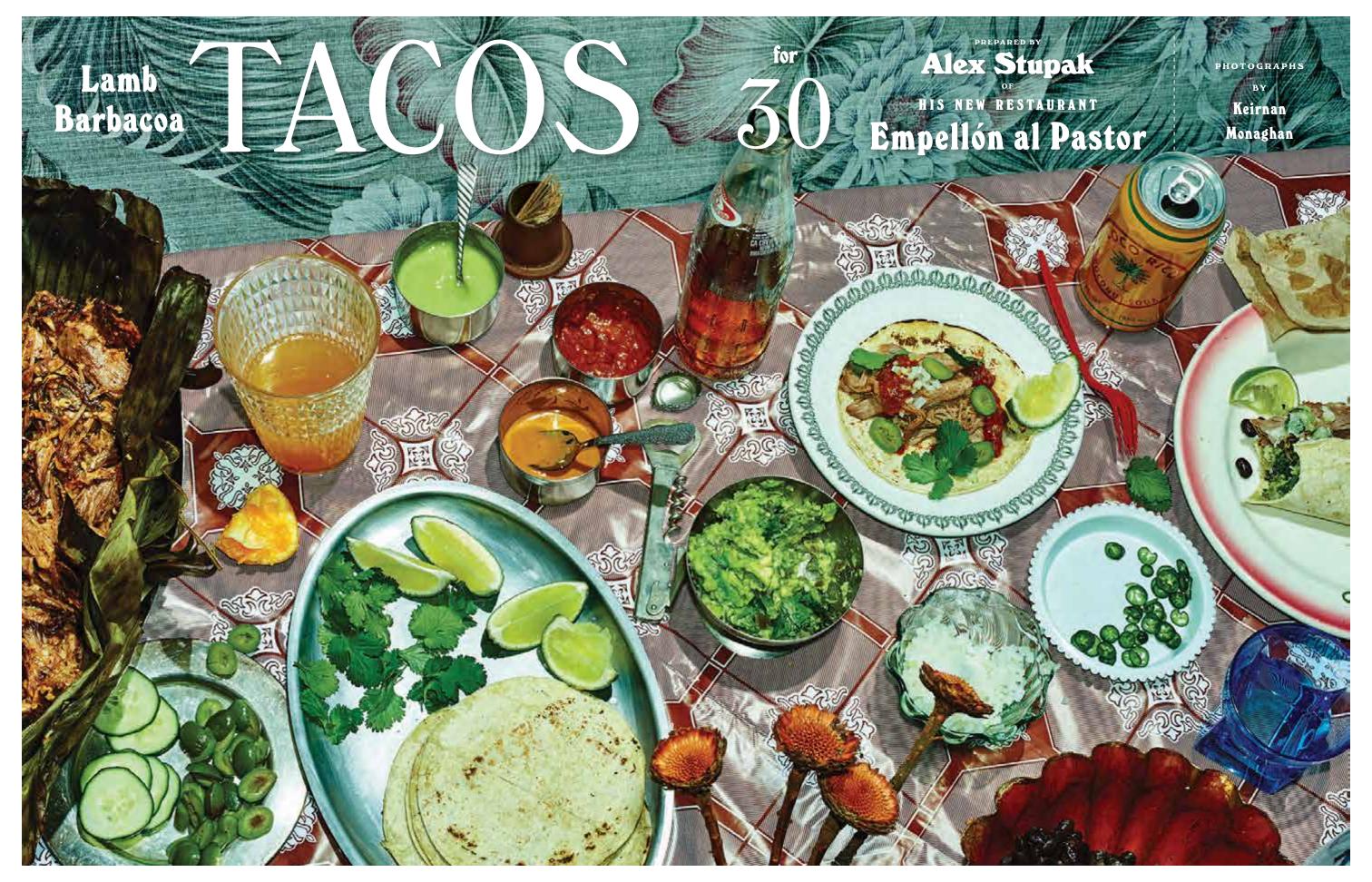
"You don't put a whole serrano ham on the table every night."

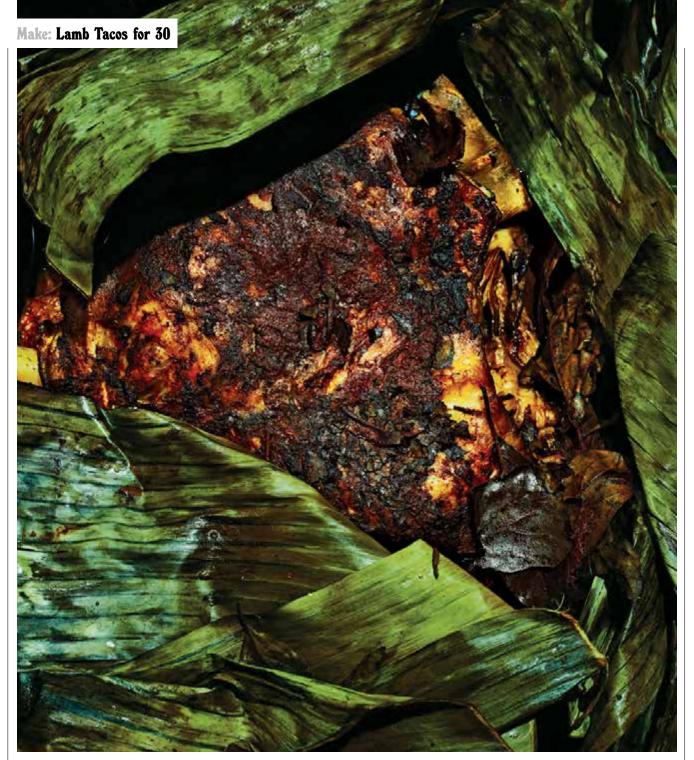
no-shows. "Every friend of ours, every staff member—everyone said yes. We didn't think they'd all show up! We were a little overwhelmed. We actually ran out of forks and glasses." Williams explains the couple's party-throwing dynamic: "I'm the control freak. I'm a little more adventurous, too. I'm like, 'Yeah, get a band. Get two bands! When that band's done, go get another band!' And, like, I'll be over here eating and drinking and schmoozing, and Rita will be like, 'Okay, I better go clean the fish, because Jody's never coming back in here."

For the menu, Williams says, "we wanted all the food to be universal and hearty: things that we love, while also celebratory. We didn't want to do anything too boring, like a block of cheese. And no buffets. It's no fun to be in line and watch everybody eat all the food and leave you nothing." At six, platters started to emerge from the kitchen. And for drinks, "we did Aperol spritzes and Americanos. I thought we should keep aperitifs light, and then we could drink the hard stuff at the end of the party." Following a performance by the band (just one—the Baby

Soda Jazz Band), Sodi started making batches of her famous "latecomer's pasta," a.k.a. spaghetti aglio e olio. "We could have stayed and cooked and people would have never left," Williams says, "but at some time around midnight, we just had to call a halt to it." The drinks kept flowing till about 2 a.m. "We went deep. We drank a lot of booze and a lot of wine. I normally don't let that happen because I'm worried about people getting home, but this night was special."

Recipes for branzino, quail, fennel, pasta, pears, and zabaglione, p. 94. >>





lex Stupak, the former molecular pastry chef at Alinea and wd~50, became obsessed with Mexican cuisine after falling in love with a Mexican pastry chef. "She introduced me to the food," he says, "and it got under my skin." He vowed he would open a restaurant by the age of 30, and he did, in 2011. Empellón Taqueria, his inventive high-end taco shop, was soon followed by Empellón Cocina. His latest spot, Empellón al Pastor, is a super-casual bar and tortilleria specializing in \$4 slowroasted-pork tacos served on paper plates. Here, he created a menu for a sprawling lamb-barbacoa-taco party. The lamb is rubbed with adobo sauce, enveloped in banana and avocado leaves, and left to steam slowly for six hours. His taco-party tip: "Heat up your tortillas about an hour before everyone arrives, and keep them in a beach cooler. Let people reach

Alex Stupak

#### The Menu

Lamb barbacoa tacos with adobo sauce

Salsa verde

Salsa borracha

Salsa de árbol

Charred onion

Guacamole

Recipes for tacos and salsas, p. 95

into it themselves. It's one less thing for you to do at the last minute."





"I believe in dinners,"

says philanthropist, art patron, and costume and jewelry designer Christophe de Menil. "I host them all the time." On this particular evening, de Menil invited 25 guests—most of them young patrons of the Water Mill Art Center—to her Upper East Side townhouse for a party catered by Stephen Kennard of Canard, Inc. The Water Mill "Byrds" mingled with de Menil's close friends—Hole gallery's Kathy Grayson; photographer Mick Rock; poet Nathaniel Siegel (who is working with de Menil on an upcoming memoir); artist Gedi Sibony; artist Max Snow (de Menil's grandson) and his wife, Vanessa Traina Snow. De Menil collaborated with Canard, Inc., on the Normandy- and fall-inspired menu. Cups of orange butternut-squash bisque topped with white truffles were passed around to start, followed by Nantucket bay scallops and roasted squab. "I'm more interested in vegetables than meat these days; I have a new allergy to beef," de Menil explains. In addition to cutting red meat from her diet, she's stopped drinking prosecco, which has been a staple at her parties throughout the years. "My grandchildren's nickname for me was 'Prosecco,' because I used to drink it every day. Now I only drink O'Doul's. I wanted new energy. My doctor says I never looked better." Following dessert (salted basil-ganache cake with pomegranate sauce), the guests adjourned to the music room, where de Menil's friend, Alina Morini (a.k.a. the baroness of Manga, Morea, and Cefalù), performed a song she had composed for the evening on the piano. "It was all so exciting," de Menil recalls. "It's important to close your body for the day with a beautiful meal."

#### The **Menu**

Crisp potato cube with poached Maine lobster, American sturgeon caviar, crème frâiche, and microchives

Butternut-squash bisque with whitetruffle shavings

Poached Nantucket bay scallops with lemon-thyme beurre blanc Roasted squab with cream of cauliflower, chanterelles, and blackberry caviar

Shaved Point Reyes Bay blue cheese with green-apple sponge

Salted basilganache cake with pomegranate

Recipes for the bisque and scallops, p. 96 >>



## It was, like, crazy, amazing!

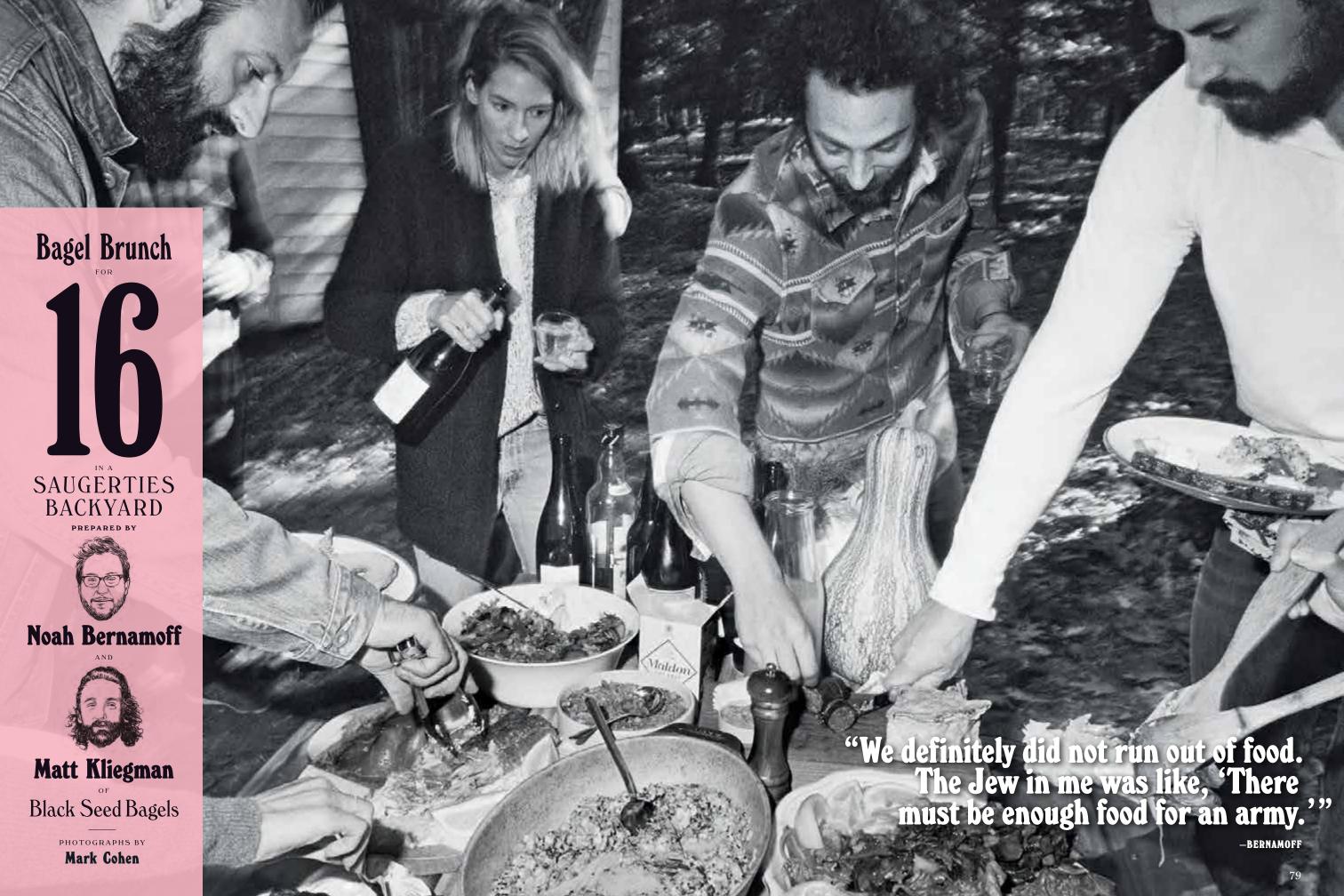
savs 19-vear-old musician Shamir Bailev in his distinct falsetto, recalling the recent Saturday night in October when he played a small concert in his Bushwick kitchen, then attended a party with a few dozen of his friends at the all-ages music venue Silent Barn. The whole thing, which started at 1 a.m. and lasted till 5, was a welcome of sorts for the pop crooner: Bailey, who is from Las Vegas, was beginning a several-months stay in New York to record an album, produced by Godmode, to be released by XL Recordings next year. Commodore chef Stephen Tanner (who is about to open El Cortez, a Mexican-meets-barbecue spot in Bushwick) brought over trays of "adult" cheese sandwiches along with mac 'n' cheese and a garlicky kale Caesar salad, while Brooks Headley, pastry chef at Del Posto, dropped off his "superiority" veggie burgers (whose ingredients he didn't want to divulge). To wash it all down, Tanner created an apricot-nectar mocktail that he calls the Tropical Phantasy. Bailey, who is gluten-intolerant, says he tried not to overdo it: "The first week I was out here, I ate so much pizza. I got a rash on my arm—it was horrible." Mexican food is his cuisine of choice: Back home, where he works as a sales clerk at Topshop, he and his roommates are well known for their massive house parties, for which he often cooks his sig-

nature chicken taquitos. "My secret is that I pack them with a crap-load of liquid cheese inside," he says. How are Vegas parties different from New York ones? "There are always lizards around—and wolves."



Stephen Tanner







Recipes for lox, whitefish, scrambled eggs, and salad, p. 99.

# On a brisk fall weekend.

a bunch of friends convened in Saugerties, New York, for a "brunch in the woods" hosted by Matt Kliegman (the manabout-downtown responsible for the ballroom at the Jane Hotel and the Smile) and Noah Bernamoff (the Canadian transplant responsible for introducing Montreal-style smoked meats to the city with his deli-restaurant Mile End). Bernamoff and Kliegman together opened Black Seed, the buzzy Nolita

The Menu

Assorted Black Seed bagels and cream cheese

Fish platter with beet-cured lox, wood-grilled salmon served chilled with dill and smokedwhitefish salad

Granola

Slab bacon

Charcuterie platter

Slow-cooked eggs with sturgeon caviar

Wood-grilled escarole salad with pickled onions and smoked-trout vinaigrette

> Autumnfruit salad

bagelry, in April, and this particular brunch was a chance for them to show off their wares. Kliegman was the literal host (he and his girlfriend rent the 30-acre property), and "since Matt's the master of social interaction, he also did most of the schmoozing," Bernamoff says. It was left to Bernamoff to man the fire pit, cooking up some softscrambled eggs with butter, cream, and fish roe and grilling a "nice piece of salmon," while guests nibbled on granola from the Smile as well as Black Seed's beetcured lox, whitefish salad, and, of course, lots of Montreal-meets-New Yorkstyle bagels (salty, sour, dense, slightly sweet). "If you're hosting a brunch, always keep in mind that people are a little bit less predictable in the morning," Bernamoff

says. "They wake up at different times, so it's good to have some food out right away for people to nosh on. It relieves the pressure, if you are cooking eggs or other warm stuff, to have some easy things like yogurt, granola, or some fruit out." And just as with dinner, a brunchtime charcuterie platter is never a bad idea: "I'm more than happy to eat prosciutto

any time of day."

PLUS...

## Stuffed Salmon at Valentino's

WITH

### Kim Kardashian

BARBRA STREISAND

HENRY KISSINGER

Elizabeth Taylor

Jackie Onassis

NANCY REAGAN

Mikhail Baryshnikov

Madonna

OSCAR DE LA RENTA

**Barbara Walters** 

AND

North West...

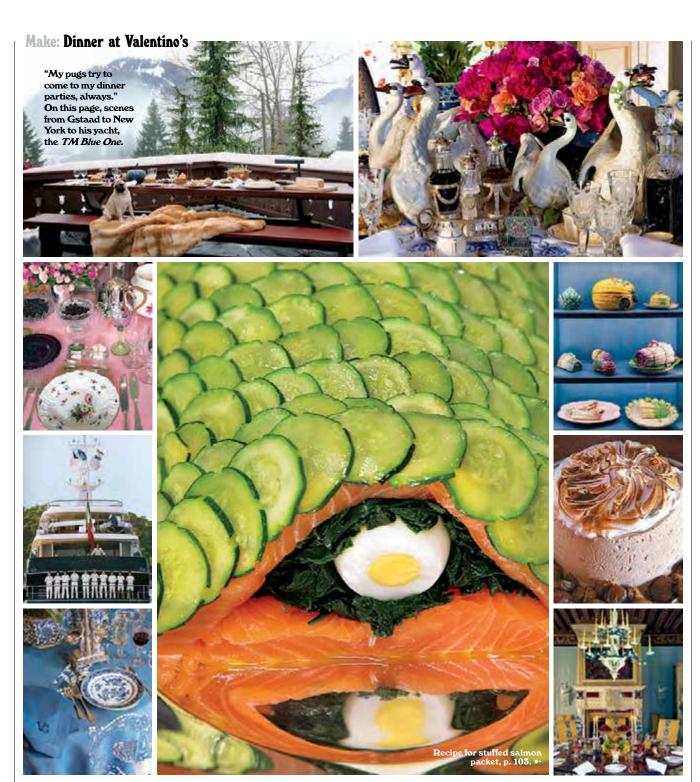




OR THE Kim K.'s and Jackie O.'s of the world, Valentino's lavish dinner parties are just as formidable as his fiery-red ball gowns. So it makes sense that his new book, *Valentino: At the Emperor's Table* (Assouline), is a how-to on exquisite entertaining. Recipes like stuffed salmon (he's on a health kick these days, and all the meals are gluten- and sugarfree) are accompanied by photos of overthe-top place settings in his London, New

"If one is to really entertain, you need to have a great mix of guests.
I'm not going to put someone who doesn't speak English next to a professor from Boston."

York, Gstaad, and Paris homes. "I always start with the same base," he explains. "A beautiful tablecloth and linen napkins. I never let anyone sit at my table without a plate in front of them. If one plate is removed, another clean plate should immediately be put in front of you." Even when he is by himself, he says, "if I'm watching a stupid Italian show and eating on a television tray, I like to see a nice napkin, a tablecloth, and a nice glass." Candlesticks and flowers are also nonnegotiables: "For a din-



ner of eight or ten people, I like four candlesticks." And no Instagramming at dinner. "It's becoming such an addiction." Throughout the years, Valentino's shared tables with everyone from Elizabeth Taylor to Madonna, but of all the parties, one stands out: "When I was very young, at the beginning of my travels to New York," he recalls, "Diana Vreeland gave a dinner for me. She asked me, 'Who do you want to meet?' and of course I said, 'Sophia Loren.' Diana said, 'Okay, I will call her.' The day of the dinner, she said, 'Oh, Sophia had to leave for Italy. But here comes Jackie Kennedy.' She was a young widow then, just moving to Fifth Avenue and changing into a much more relaxed woman. She was all about having fun. That was my best dinner-party surprise." So is there anyone he's dying to dine with? "I would love to have dinner with

Queen Elizabeth," he says, "so we could sit down and really talk. I met her once and told her that black really suited her complexion. She said unfortunately she can only wear black at funerals, and we should forget the whole conversation."

> Additional reporting by maura kutner walters AND KAYLEEN SCHAEFER