



244 5th Ave, Suite J296
New York, NY 10001
646-825-0268
events@thesinglegourmet.net

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Hello Single Gourmets,

In the interest of getting this newsletter out as soon as possible, I am going to keep the intro short and sweet. The days are getting shorter and colder, and the holidays are approaching. Thankfully it hasn't really snowed yet, although with my luck, the day after I put this in the mail, there will probably be a blizzard.

I am improving on getting these done and out in a timely manner (although I admit, I still have work to do... on the other hand there are *seven* events this month!). I am also planning some travel. Aaron (the previous owner of The Single Gourmet, whom many of you know), has proposed a trip to Los Angeles and San Diego in February or March. I would like feedback from you all (via email or phone calls) as to whether you would be interested in such a trip. I am also thinking of a trip to Israel, perhaps in April. You will get information on these in the January newsletter.

NOVEMBER EVENTS



Maria Pia – THANKSGIVING DINNER
319 W 51 St (between 8th & 9th Ave)

Thursday, November 28
4:00 PM optional drinks
5:00 PM dinner

\$105 prix fixe includes 3 courses, glass of wine, coffee, tax & tip

\$105 for non-members (no supplement for Thanksgiving)

\$115 for members and non-members
if RSVP is made after Fri, Nov 22

For 20 years Maria Pia has been serving fine Italian food to the theater and local crowd in the west 50s. Owned by restaurateur Besim Kutjak who also owns Intermezzo, Lemon Jungle, Il Bastardo, Arte Café, Gallo Nero, Cara Mia, La Carbonara, Zucca, Bocca di Bacco, and Luna Piena (which we have been to), he must be doing something right. Zagat says, "Geared to the pre-theater crowd," this "reliable Hell's Kitchen red-sauce joint keeps 'em coming back" with top-notch service and a beautiful garden.

Our Thanksgiving feast starts with a choice of roasted pumpkin soup or zucchini flowers stuffed with ricotta in Romana sauce, followed by entrée choices of pumpkin and baby scallops risotto (dried pumpkin, baby scallops & vialone nano risotto), tagliarinne con aragosta (homemade pasta with half lobster, shrimps, clams and mussels in a spicy tomato sauce), grilled rack of lamb with roasted potato and asparagus, or baked organic turkey stuffed with onions, apples and orange sauce. For dessert, we have a choice of creme brulee or apple strudel with vanilla gelato.

DECEMBER EVENTS



Le Rivage (French)

340 W 46 St (between 8th & 9th Ave)

Monday, December 2

6:30 PM optional drinks

7:30 PM dinner w/live music

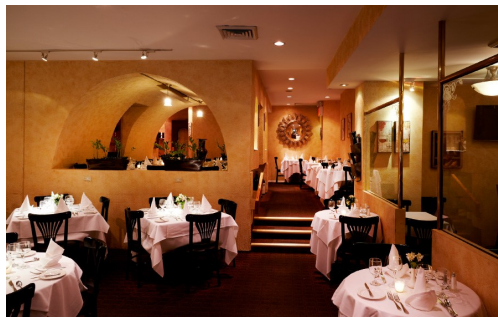
\$79 prix fixe includes: LIVE MUSIC (jazz)

3 courses, glass of wine, coffee/tea, tax & tip

\$89 for non-members or if RSVP is made after Thu, Nov 28

Le Rivage offers a cozy, romantic French country atmosphere in the heart of the Theater District. Traditional French cuisine is expertly prepared for your pleasure with fresh flowers embellishing each table, and the food is cooked with a family tradition and quality passed down through three generations. On Monday and Thursday nights, Le Rivage offers live music.

We have an amazing menu for the price tonight, starting with appetizer choices of Caesar salad, moules farcies, escargot, or French onion soup; entree choices include NY strip steak (+\$13), duck a la orange (+\$13), gambas (shrimp) Le Rivage, or ratatouille rosace; and we finish with dessert choices of crème brûlée, chocolate mousse, or seasonal fruits.



Sarabeth's (American)

381 Park Ave South (at 27th Street)

Sunday, December 8

5:30 PM optional drinks

6:30 PM dinner

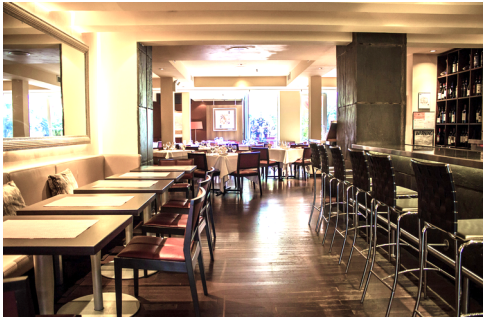
\$88 prix fixe includes:

3 courses, glass of wine, coffee/tea, tax & tip

\$98 for non-members or if RSVP is made after Wed, Dec 4

We have dined at Sarabeth's on Central Park South, and each time was a raving success, we expect this Sunday in December to be no different. Zagat describes it as "upscale comfort food" saying, "this long time favorite, charming all-day eatery that draws devotees with hearty American comfort food while at night there's a quieter grown-up vibe."

Our menu starts with a choice of Sarabeth's velvety cream of tomato soup or mixed greens salad; choose from entrées of salmon niçoise, pan roasted farm chicken, or skirt steak frites; and for dessert, Sarabeth's Cookie Plate or creme brulee.



ViceVersa (Italian)
325 W 51 St (8th & 9th Ave)

Saturday, December 14
6:45 PM optional drinks
7:45 PM dinner

\$84 prix fixe includes:
3 courses, glass of wine, coffee or tea, tax & tip

\$94 for non-members or if RSVP is made after Tue, Dec 10

Pronounced “veechay-versa,” this upscale eatery in Hell’s Kitchen serves up Italian dishes in an elegant yet comfortable atmosphere. The owners Franco Lazzari and Stefano Terzi met while working at San Domenico, a Tony May (the Godfather of the Italian cucina in New York) restaurant, and hired the same gifted Italian designer-architect who helped create May’s celebrated restaurant to design their own. The results are impressive: tinted limestone, decorative urns and a 25-seat garden at the rear are among the eye-candy here. Executive chef-proprietor Stefano Terzi gives a new northern spin to Italian classics. ViceVersa uses only the highest quality ingredients produced locally or imported from Italy, and makes all its pasta from scratch. 4.5 stars on Open Table, 4 stars on Yelp, Certificate of Excellence from TripAdvisor.

Our menu starts with a choice of salumi with speck, finochiona salami, and boar caciatorini; shrimp with cherry tomatoes, string beans, red onion, balsamic vinaigrette, thyme; or a mixed salad with shaved grana padano. Entrees include a choice of chicken fontina valle d’Aosta, swordfish siciliana; or beef short ribs. For dessert everyone gets a tasting trio of chocolate ganache wedges, strawberry shortcake, and coffee-flavored panna cotta.



The Harvard Club (live ballroom band w/vocals)
27 W 44 St (between 5th & 6th Ave)
limit 30 attendees

Friday, December 20
6:00 PM optional drinks @ 19 W 44th St @ Kellari Taverna
7:00 PM dinner at The Harvard Club

\$128 prix fixe includes: 4 courses, cocktail, glass of wine or beer, coffee, tax & tip

*\$148 for guest of members of The Single Gourmet
or if RSVP is made after Sunday, December 15*

If you haven’t been to the Harvard Club yet, join us this time! As usual, there will be live music (usually suitable for dancing, but sometimes it is just a piano player and vocalist), and the club will be adorned with holiday decorations for an extra-festive ambiance.

Our 4-course menu will start with the Chef’s selection of soups; the second course of appetizers will include a choice of chilled shellfish platter, asparagus-pea risotto, or Caesar salad. Entrees include a choice of lamb Bolognese, roast-stuffed organic chicken breast, Black Angus roast prime rib, and a quinoa and vegetable mélange (vegan). Dessert choices include poached Bosc pear-almond clafoutis, “Roosevelt Chocolate Cappuccino” (this is actually a kind of cake), “La Fraise” (a strawberry fruit crumble), and fresh berries (in season). Coffee selection includes espresso, latte, and cappuccino.

Please note: **cash and credit cards are not accepted at the club**, you cannot order drinks at the bar. However, you may order drinks from the waiter, and I will make note and bill you later. No cell phones in the main dining room and *no photographs anywhere in the club*. **Dress code: no jeans, no athletic shoes/sneakers, men must wear a shirt with a collar, blazer or sport coat recommended but not required.** *This event is limited to 30 people. To RSVP for this event, you must be a member of The Single Gourmet in good standing.*



Marseille (French)
630 9th Ave (corner of W 44th St)

Wednesday, December 25 (Christmas Day)
3:00 PM optional drinks
4:00 PM dinner

\$110 includes:
3 courses, 1 glass of wine, coffee/tea, tax & tip

No supplement for non-members or guests
\$120 if RSVP is made after Sunday, December 15
\$125 if RSVP is made after Wednesday, December 18
no refunds after Sunday, December 15

Have a light breakfast, as it will be an early Christmas dinner for us this year at this popular French brasserie that feels “like being in Paris, but with better service and a quality menu, in a room that suggests Rick’s Place in Casablanca” according to Zagat. Michelin Guide says, “Marseille marries the charm of a classic French bistro with the inimitable style of New York City; the skilled and truly professional kitchen prepares an impressive cuisine bursting with pronounced balanced flavors.” From the same restaurant group that owns Café D’Alsace, Maison, Torino, French Roast, Le Monde, Nice Matin, Pigalle and L’Express. Give yourself the gift of a great meal – they have given us so many options to choose from (6 appetizers and 6 entrees), this will be a Christmas dinner to remember. **Please RSVP early because I need a minimum headcount by Dec 15th** (after that, RSVPs are still possible, but will be more expensive).

Our menu starts with choices of Marseille salad (green oak leaf, mustard vinaigrette, almonds), frisee aux lardons (endive salad with poached egg), French onion soup, escargot, and crispy calamari, tuna tartare. The entrée choices are all-natural Christmas turkey, honey glazed duck breast, prime beef rib eye, slow roasted lamb shank, trout grenobloise, and vegetable couscous. Desserts include egnog crème brûlée with holiday cookies, ice cream, sorbet, or fresh berries.



Red Peony (Chinese) – new restaurant
24 W 56th St (between 5th & 6th Ave)

Wednesday, December 25 (Christmas Night)
6:00 pm optional drinks
7:00 pm dinner

\$95 includes: Chinese feast (with Beijing Duck),
1 glass of wine, coffee/tea, tax & tip

No supplement for non-members or guests
\$105 if RSVP is made after Sunday, December 15
\$110 if RSVP is made after Wednesday, December 18
no refunds after Wednesday, December 18

For many who don't celebrate Christmas, there is a tradition of going out for a Chinese food dinner feast, which *The Single Gourmet* will do for the first time this year – and if you think you will be very hungry, you are welcome to attend both dinners on December 25!

Red Peony refers to the national flower of China which is also known as “the king of the flowers,” and is the brainchild of Connie Zhang, who came to the United States when she was 12. In 2014, she opened her first New York restaurant Royal Queen, located in the heart of Flushing. After her success in Flushing, she decided to bring the same high standard and quality of Chinese cuisine to Midtown Manhattan. Red Peony specializes in elegant Shanghai cuisine (also known as Benbang cuisine) with selections of versatile Sichuan and Cantonese dishes. The interior design of the restaurant will transfer you back to Old Shanghai in the 1910s which was heavily influenced by European style at the time.

Our menu starts with your choice of wonton/hot & sour/egg drop soup, followed by Shanghai spring rolls, pan fried pork buns, and shrimp dumplings. Entrée choices are: spare pork ribs, filet mignon with teriyaki sauce, crispy jumbo prawn with honey walnuts, Peking duck. For dessert, we will have a special house-made mango pomelo sago (a type of contemporary Hong Kong dessert) or fresh fruit.



Ambassador Grill & Lounge (New Year's Eve) – new restaurant

1 UN Plaza (enter at E 44th St on corner of 1st Ave)

Tuesday, December 31 (New Year's Eve)

8:00 PM optional drinks

9:00 PM dinner

\$159 includes: LIVE BAND, 4 courses, 2 glasses of wine, coffee/tea, midnight bubbly toast, tax & tip

\$169 for non-members or if RSVP is made after Sat, Dec 21

\$179 for both members and non-members if RSVP is made after Wednesday, December 25

no refunds after Saturday, December 21

A new venue for *The Single Gourmet*, Ambassador Grill & Lounge offers inventive international cuisine in New York City's most distinctive dining space, a postmodern interior landmark from the height of the 1970s disco era. On January 17, 2017, it received Landmark status becoming the city's 118th Interior Landmark and the youngest structure to ever receive such an honor. Today, Executive Chef Ayman Mustafa carries on the Grill's cosmopolitan culinary heritage featuring subtle influences from his native Jordan.

Our menu starts with a choice of lobster bisque, grass fed beef meatballs, or sweet potato pomme frites; entrée choices of Mediterranean Murray's chicken, Ora king salmon, or flat iron steak frites (substitute 14-ounce NY Strip +\$20), and a vegetarian option (to be determined). Dessert choices include triple chocolate layer cake or fresh fruit. We will get 2 glasses of red or white wine during (or after) the meal, and a glass of bubbly at midnight to welcome in the new year. **Please RSVP early because I need a minimum headcount by Dec 21** (after that, RSVPs are still possible, but will be more expensive).

1. Maria Pia (Italian) - Thanksgiving	Thu, Nov 28	4:00 PM	\$105	_____
2. Le Rivage (French)	Mon, Dec 2	6:30 PM	\$79	_____
3. Sarabeth's (American)	Sun, Dec 8	5:30 PM	\$88	_____
4. ViceVersa (Italian)	Sat, Dec 14	6:30 PM	\$84	_____
5. Harvard Club (pre-Christmas dinner)	Fri, Dec 20	6:00 PM	\$128	_____
6. Marseille (French) - Christmas Day	Wed, Dec 25	3:00 PM	\$110	_____
7. <i>Red Peony (Chinese) - Christmas Night</i>	<i>Wed, Dec 25</i>	<i>6:45 PM</i>	<i>\$95</i>	<i>_____</i>
8. <i>Ambassador Grill & Lounge - New Year's Eve</i>	<i>Tue, Dec 31</i>	<i>8:00 PM</i>	<i>\$159</i>	<i>_____</i>

Restaurants in italics are new restaurants for The Single Gourmet.

All menus are subject to change due to restaurant supply.

If you send a check, PLEASE CALL THE DAY YOU MAIL YOUR CHECK. Only then will I record your RSVP. If you don't call, and the check gets lost in the mail, I will not reserve a seat for you. **NOTE: we are no longer accepting money orders of any kind. Personal checks or credit cards only.**

Refund Policy: Sometimes plans unexpectedly change, which we understand. However, restaurants do impose deposit and guarantee requirements when we plan our events, so we have the following refund policy (*NOTE: certain events may have individual refund policies*):

If you cancel

- *7 days (or more) before an event:* you will receive a full refund, minus a \$5 cancellation fee.
- *4-6 days before an event:* you will receive a credit toward a future event, valid for up to 6 months, less a \$10 change fee.
- *0-3 days before an event (or if you do not show up):* **no refund or credit.**