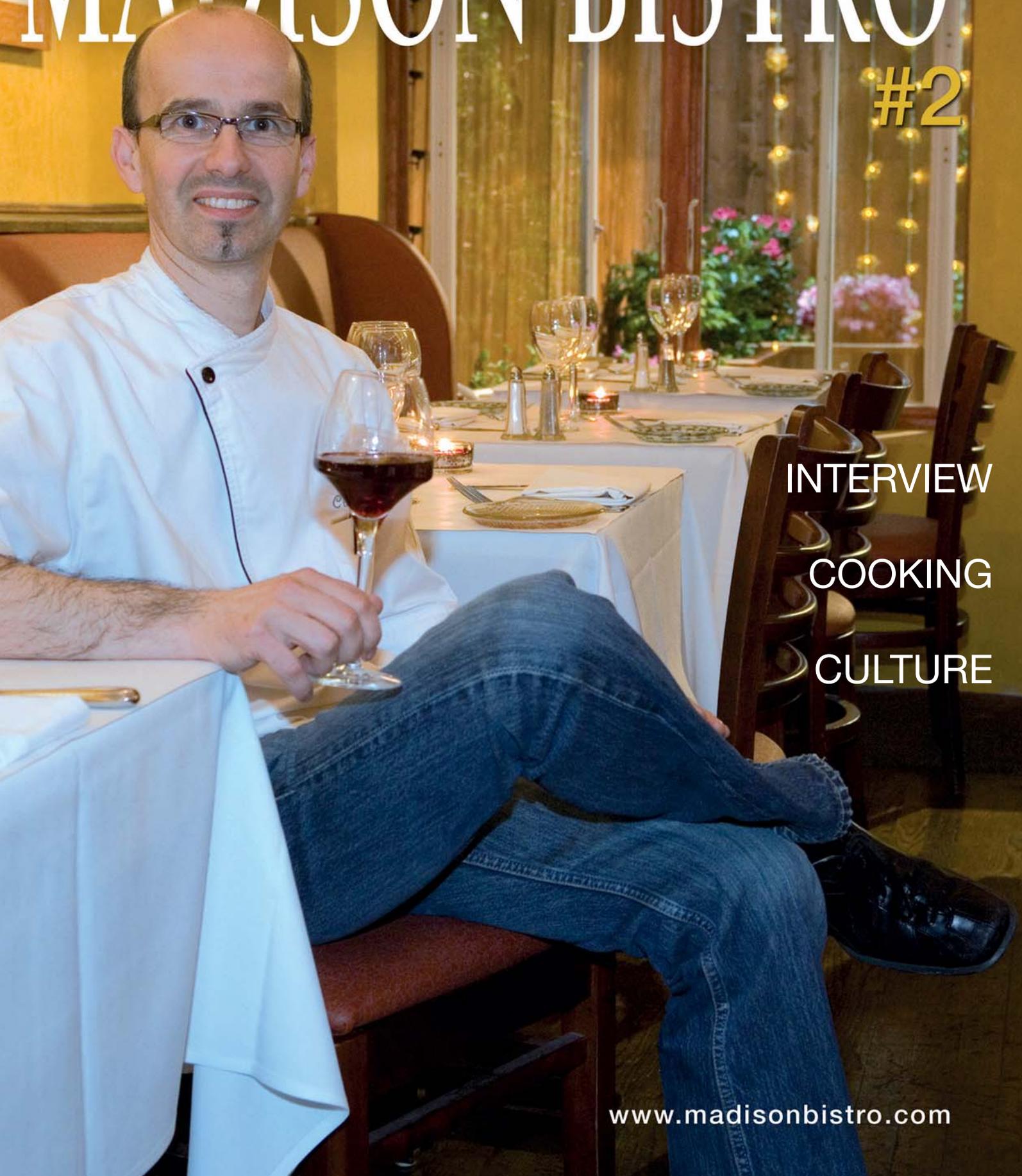


MADISON BISTRO

#2



INTERVIEW

COOKING

CULTURE

WINDOWS TO THE FUTURE

Dear friends,

Welcome to issue #2! It has been an exciting time. I am delighted to share the changes that we have made to the restaurant. What's most noticeable? We have opened our garden patio, which adds depth and grace to our dining room. Now that the work is completed and the craft paper is down, everyone can share the enjoyment. The windows will be open on balmy days and evenings, and the added light and warmth will cheer us year round.

In this issue we introduce another innovation, *à la maison*, our at-home catering program. We'll work side by side with you to create a memorable dinner party. We also share a favorite recipe, talk about fine foods, chat with our sommelier about our revamped wine list, and take a look around our historic neighborhood, Murray Hill.

We know that you share our enthusiasm about food, wine and culture, and look forward to continuing to serve you in creative new ways.

A bientôt,
Claude Godard
Chef / proprietor

THE CHEF SPEAKS

INTRODUCING À LA MAISON

Madison Bistro is pleased to announce *à la maison*, a customized catering service that brings the chef to you.

We are with you every step of the way, from planning menus and selecting beverages that complement foods to taking care of details that can create havoc before or during an event. We can assist with intimate gatherings of four to twelve people and are able to accommodate up to fifty for lunch, brunch, dinner or a chic cocktail party.

When you'd like to combine our expertise with your enthusiasm, we'll provide a chef to work side by side with you. It's a unique educational experience for the home chef. We'll do the 'prep' work beforehand and leave the 'finishing' fun work to do together.

We are able to suggest and provide appropriate music, arrange for rental equipment, flowers and other services, including wait staff when needed.

Partnering with *à la maison* provides you with both a helping hand and an exclusive culinary experience. We are happy to take the pressure off at home entertaining... and you can say that you did it yourself – with a little help from your friends.

Please call on us to plan your next party *à la maison*!

Le Menu: Favorites Old and New



Our approach to cooking promises two major menu revisions each year; the vegetables, fruits and fishes of the season are highlighted. You'll find cod, salmon, asparagus, sea scallops, combo rack of lamb and fillet mignon, and ostrich mignon served with pear and a Pinot noir reduction. No matter the time of year, we are committed to using organic products when possible and to employing the freshest and finest ingredients.

The famed dishes of Burgundy, such as braised short ribs Bourguignon, roast free-range chicken and Bouillabaisse, are available year round. Steak tartare is always made to order at your table, its seasonings adjusted to your taste. Warm Epoisses cheese tart, Salade Niçoise, classic steak frites and onion soup au gratin are old friends that can always be found.

Delicious desserts include crème brûlée with a hint of ginger, a classic tarte tatin and our beloved chocolate cake with homemade ice cream. Did you know that Madison Bistro is one of an increasingly few New York restaurants to offer the enduring soufflé? It's especially fine when paired with Sauterne from France, Noble harvest "T" from Ken Forrester in South Africa or Eiswein from Huber in Austria. A treat!



TROIS BECS FINS À TABLE

Three *becs fins* of the New York culinary scene took a few moments to share what they enjoyed most about Madison Bistro during a recent luncheon.

Why Madison Bistro?

AD: As you know, Claude is a Maitre Cuisinier; I've sampled his wonderful dishes at the French Cheese Club meetings and elsewhere; Madison Bistro is an ideal French corner!

RJ: What a surprise; I was invited by Ariane and we've discovered a treasure in the attic.

JP: This neighborhood isn't known for its restaurants. It is far better for Madison Bistro, especially if you're visiting the Morgan Library.

What dishes did you sample today?

JP: I had a divine tomato tartare, which will be even better when local tomatoes arrive! Chef Claude combines top quality ingredients and execution.



RJ: I had a wonderful camembert crepe, and the escargots cappuccino. It was wonderful.

AD: Yes, the escargots are wonderful, and the duck magret. I love that the food says it all; it's not the showiness but the taste. Contemporary twists on French food make Madison Bistro special.

JP: It's like a secret corner.

RJ: We'll be back!



Ariane Daguin is the proprietor of D'Artagnan, one of the nation's leading purveyors of fine specialty foods, dedicated to putting the finest foie gras, meat, game, truffles, and mushrooms on home and restaurant tables. Among her many accomplishments and honors, Ms. Daguin was presented the prestigious

Légion d'honneur in 2006. She is the co-author of D'Artagnan's *Glorious Game Cookbook* along with author...

Joanna Pruess. Ms. Pruess has written extensively about food for numerous periodicals including *The New York Times*, and has authored many cookbooks; her latest collaborations, *Seduced by Bacon: Recipes and Lore about America's Favorite Indulgence* and *Fiamma, The Essence of Contemporary Italian Cooking* were published in 2006. Ms. Pruess is married to Crain's NY Business and WCBS food critic Bob Lape. They were joined à table by...

Rita Jammet, a long-time member in good standing of New York's gourmet world. She and husband André were the proprietors of the renowned restaurant La Caravelle; her latest enterprise, Bouquet Ventures, is a purveyor of luxury food & wine products. Ms. Jammet is also a hospitality industry consultant.

STUFFED ATLANTIC SALMON, Vegetable Ratatouille and Anis Coulis

Serves 4

INGREDIENTS

- 4 pieces of Atlantic salmon, 8 oz. each
- 4 tablespoons olive oil
- 1 medium onion, chopped
- 2 garlic cloves, minced
- 1 medium red bell pepper, seeded and thinly sliced
- 2 medium zucchini, thinly sliced
- 3 tablespoons fresh basil, minced
- 3 large peeled and chopped tomato
- 1 large fennel (anise/anis)
- 1 soup spoon of Ricard
- 1 bunch of chervil
- Salt, white pepper, star anise (*anis étoilé*)

Choose 4 nice pieces of salmon with the skin on. Cut the salmon to open each piece in half almost until you touch the skin to open it like a purse. Season the salmon with salt and white pepper and refrigerate until ready to bake.

RATATOUILLE

Prepare the vegetables for the ratatouille: peel, clean and cut them into medium dice.

Preheat oven to 400 degrees F. Heat 1 tablespoon oil in a large nonstick skillet over medium heat. Add onion, garlic and red bell peppers; cook until tender and translucent. Remove from heat and set aside. Add another tablespoon of oil and cook zucchini until tender. Combine pepper mixture and zucchini in the skillet, add the basil and chopped tomato and check the seasoning. Simmer for 5 minutes over low heat, stirring occasionally. Spoon the vegetable mixture into a shallow baking dish. Bake covered for 15-20 minutes.

ANIS COULIS (SAUCE)

Cut and wash the fennel (anise) and place it into a small shallow skillet or pot with 3 ounces of water and 1 tablespoon of olive oil, salt, white pepper and 1 star anise. Cook, covered, over medium heat until soft.

Pour the mixture into a food processor with 1 tablespoon of Ricard or Pernod and process until smooth; the sauce should have a medium consistency.

BAKE THE SALMON

On a baking tray, pour 1 soup spoon of olive oil. Place salmon on the tray and in each "purse" place 2 large soup spoons of Ratatouille. Bake for 10-15 minutes, depending on the "doneness" you prefer for cooked fish. (Oven: 400 degrees F)

On the bottom of each plate, place 2 soup spoons of the anis coulis and spread in a circle; place a piece of salmon stuffed with ratatouille in the center of each plate. Garnish with a sprig of chervil.

Bon Appetit!



Blanche Armagnac



Château de Laubade, the most rewarded Bas Armagnac producer, is a family-owned single estate well known and acclaimed for its VSOPs, XO's and more than 100 vintages dating back to 1893.

Blanche Armagnac

is a white Armagnac, not oak aged, made exclusively from Folle Blanche, the best-suited grape to elaborate such a distinctive and aromatic spirit.

In 1986, seduced by the quality and the potential of this brandy, Château de Laubade teamed up with twelve of the most renowned French Chefs (Troisgros, Ducasse, Dutournier, Guérard...) and started to market its Folle Blanche of Gascony, under the appellation "Eau-de-vie de vin" (wine brandy). Twenty years later, it has become an ultra-premium clear eau-de-vie, with an AOC title, the highest recognition in France. Benefiting from a wide range of fruity and floral flavors, Blanche Armagnac is very versatile. Fresh and charming when served on the rocks, it is also a unique base for many cocktails.

And in case you are a fan of smoked fish or caviar, it will take on any super premium vodka!

Three Cheers for Burgundy!

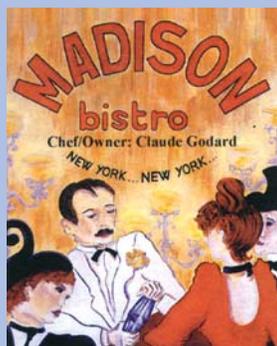
As it happens, wine consultant/sommelier François Gaillard and Chef Godard are from the small towns of Joigny and Chery, just fifteen kilometers from one another in northern Burgundy, but met in New York. That's good news for wine lovers at Madison Bistro: the ebullient François has just completed a thorough "redo" of its wine list. While Burgundy is the list's passion, it features a diverse selection from across France. There are many pleasant surprises, including Beaujolais Blanc, Côte Chalonnaise, Maconnais and numerous others. The list also includes "New World" selections. François' native region provides

continual inspiration. He grew up learning from his grandfather, a wine maker, and his father, a farmer; for a time, he believed that the wine business was not for him. After a stint in business school, François headed to California, where he worked for Kendall Jackson. Upon returning to New York, he became a wine consultant. He appreciates Burgundy for the wonder it is, cautioning that the Pinot Noir grape is tricky to grow; nuances of climate and growth cycle make it an intricate endeavor. When choosing wine, François suggests that intuition can be a guide. *"When a list is put together properly, all its wines offer good value."*



Our Murray Hill Home

Murray Hill boasts unique boutique hotels and splendid residential buildings, while its tree-lined side streets and quaint townhouses echo a gaslight past. Those who pass through Murray Hill may miss a most intriguing neighborhood. There are interesting shops and attractions, the most notable being the Empire State Building. Plan an afternoon at the magnificently renovated Morgan Library and tour the world famous New York Public Library. Relax in Bryant Park, which has become a year-round cultural center. The former B. Altman department store, a fine example of Renaissance Revival architecture, now houses the CCNY Graduate Center, which offers an incredible wealth of resources beyond its myriad programs: libraries, lectures, concerts and more. When walking through the area, pause to marvel at gated Sniffen Court, a hidden gem of a lane that is located between Third and Lexington Avenues on East 36th Street. If you don't know Murray Hill, you'll discover that it offers both adventure and respite in close proximity to Midtown Manhattan. Insiders already know it's a great place to live.



MADISON BISTRO

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Open for Lunch Monday Thru Friday 11.45 to 4.00 p.m

Dinner Monday Thru Thursday 4.00 to 10.30 p.m

Friday & Saturday 4.30 to 11.00 p.m

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