

# GO T H A M

CELEBRATING  
OUR FIFTH  
ANNIVERSARY!

AT HOME IN  
GRAMERCY  
PARK WITH  
LEGENDARY  
DESIGNER  
OLEG CASSINI

LUXE NIGHTSPOTS  
AND GLAM DINING

GUESS WHO'S  
COMING TO DINNER  
CINDY ADAMS, PETER  
CINCOTTI, JEANINE  
PIRRO, AND B. SMITH  
DISH THE DISH

EDUCATED EXHIBITORS  
THE CITY'S POWERHOUSE  
MUSEUM DIRECTORS  
DISPLAY THEIR DRAWERS

National Treasures

DIANE  
& KRUGER  
NICOLAS  
CAGE

Ignite the Holidays



**NÖGGING OFF**

You've lit your tree and decked your halls. You've smooched under mistletoe and visited Santa at Macy's. Why are you still not feeling festive? Have you had your yearly fill of eggnog? No? Well, a glass of the holidays' most delectable drink should do the trick. We asked the able-bodied bartenders at the Campbell Apartment in Grand Central Station—a warm, elegant jewel of a saloon that is decked out in glittering spirit all season long—to reveal the secrets to their version of this heavenly bev. *Campbell Apartment, Grand Central Station, Southwest Balcony, 15 Vanderbilt Avenue, 212-953-0409.*—ANDREW STONE

**The Campbell Apartment Holiday Eggnog**  
(makes one glass)

- 2 ounces eggnog
- 1 ounce brandy (or cognac)
- 1 ounce Foursquare spiced rum
- 1/2 ounce white crème de cacao
- Splash simple syrup
- Dash of nutmeg

Combine eggnog, brandy (or cognac), rum, white crème de cacao, and simple syrup in a Boston cocktail shaker. Shake and strain into a martini glass. Garnish with nutmeg.



**A BITE OUT OF LIFE**

In December, you always have great intentions to finish your shopping, make the merry rounds, maintain your professional life, and throw a memorable party. But when the season hits, everything moves at warp speed and the thought of hosting gives you hives. Stop scratching and contact **Bite**, a high-end, gourmet-minded event catering service run by cute culinary talents Scott Skey (March and Caviar Russe) and Nick Hosea (Bolo, Mesa Grill, and Nobu). Taking all vital cues from clients' favorite flavors and personalities, Bite allows you to chat more and fret less. A sit-down holiday celebration for 20 includes elegant starters (*petits cadeaux* of salmon, wrapped in Savoy cabbage; seared sea scallops with baby brussels and ruby beet baubles), inspired main courses (mixed grill of quail and squab with charred rack of venison, galantine of roast goose and sage apple confit with gratin of aromatic root vegetables; fricassee of cepes and chanterelles with soy succotash and black truffles), thoughtful flourishes (a cornucopia of winter fruits with Tahitian vanilla gelée with mulled port sorbet), and a marvelous dessert sampler (a brandy-roasted plum ice-cream sandwich with ginger wafers, chestnut soufflé with toffee crème anglaise and espresso shortbread, molten chocolate cake with white-chocolate *bavarois* and spiced-cranberry granita). You'll be treated like royalty, and your guests will be most grateful—for the food and your company. *Call 917-676-1320 or visit [bitefood.com](http://bitefood.com) for more information.*—A.S.



**BLESSED UNION**

Flatiron residents, rejoice! Chef **Laurent Tourondel**, the culinary whiz whose exciting BLT Steak and much anticipated BLT Fish are turning the city's dining scene on its ear, has laid claim to Rocco DiSpirito's former eatery Union Pacific (111 East 22nd Street, 212-995-

BLT Steak's Laurent Tourondel opens his latest outpost in Gramercy Park.



8500), where he will man the stove until December 24. After that, the restaurant will shut its doors and be transformed into Tourondel's next hot spot, a second outpost of BLT Steak. Given the highbrow peculiarity of the arrangement, we are chomping at the bit to experience Tourondel's genius during this stint. Aren't you? We chatted with the talented chef to get the skinny on this and other developments.—A.S.

**GOTHAM:** This past year has been a banner time for you, what with the opening of BLT Steak and more exciting projects on the way. How would you describe 2004?

**LAURENT TOURONDEL:** I've been working toward this throughout my career, so I'm thrilled to see it finally happen! Thanks to a lot of patience and focus, as well as great partnerships, we're able to expand the BLT concept. It has been really fulfilling to present a dining concept that New Yorkers love so much... Now I'm looking forward to opening BLT Fish in January, and in the spring,

BLT Steak Downtown, in the current Union Pacific space.

**G:** What can people expect from you during your time at Union Pacific?

**LT:** We're offering a new experience at Union Pacific. And in addition, customers will get a glimpse at the types of dishes we'll showcase at BLT Fish in January.

**G:** What are your plans for this new BLT Steak?

**LT:** It will focus on a large variety of different cuts from an array of meats, so we'll explore them on a larger scale than at BLT Steak.

**G:** What type of clientele will BLT Fish most appeal to?

**LT:** The casual downstairs that will feature a raw bar and great New England-style classics like lobster rolls and fried oysters will appeal to a younger crowd, while the third-floor dining room will appeal to a more sophisticated diner who's looking for an elegant evening.