

NEW YORK

TASTE

A WORLD OF FLAVORS

PRESENTED BY

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Welcome...

As New Yorkers, we speak the language of food fluently. Uptown, downtown, across boroughs, New York is a center of culinary influence, providing easy access to cuisines from every corner of the world.

Tonight, we make global even more local. This year's Taste Event brings together New York's top talent—chefs, restaurateurs and mixologists—who make dining an unforgettable experience by letting us experience the best the world has to offer.

We invite you to dig into this event with gusto...it's a one night, one stop, one-of-a-kind opportunity to savor the exquisite global flavor of New York.

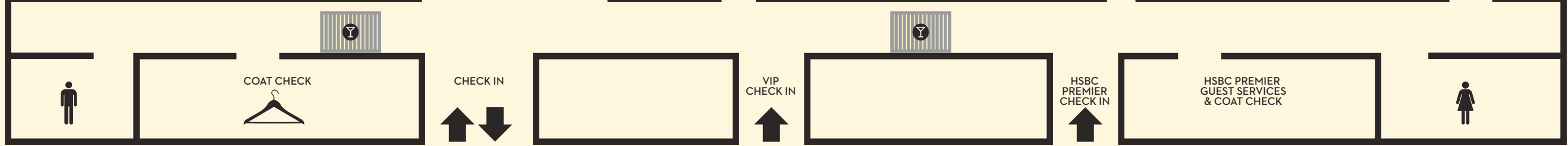
Enjoy!



Gillian Duffy
CULINARY EDITOR

YOUR PASSPORT TO GLOBAL CUISINE

MONDAY, NOVEMBER 7, 2011
SKYLIGHT SOHO, NYC



NORTH AMERICA

The North American menu is as diverse as its landscape. From hip urban centers to wide-open fields and farms, the emphasis is on ingredients sourced locally, for food that's authentic, fresh and flavorful.

**BLUE HILL &
BLUE HILL
AT STONE BARN**

DAN BARBER
Modern American

DOVETAIL

JOHN FRASER
Modern American

GILT

JUSTIN BOGLE
Modern American

**GRAMERCY
TAVERN**

NANCY OLSON
Modern American

**HILL COUNTRY
BARBEQUE
MARKET**

ELIZABETH KARME
Modern American

LANI KAI

JULIE REINER
SAWAKO OKOCHI
Modern American

NORTH END GRILL

FLOYD CARDOZ
Modern American

PEGU CLUB

AUDREY SAUNDERS
KENTA GOGO
Modern American

**PORTER HOUSE
NEW YORK**

MICHAEL LOMONACO
WAYNE HARLEY BRACHMAN
Modern American

RECETTE

CHRISTINA LEE
JESSE SCHENKER
Modern American

**RED ROOSTER
HARLEM**

MARCUS SAMUELSSON
Modern American

**TELEPAN
RESTAURANT**

BILL TELEPAN
Modern American

VERITAS

SAM HAZEN
Modern American



EUROPE

European cuisine evokes the rich heritage and diverse geography of countries treasured for their culinary inspiration. Embark on a world-class gastronomical tour of Europe, without the need for a passport.

AI FIORI

MICHAEL WHITE
Italian

ALDEA

GEORGE MENDES
Portuguese

BAR BASQUE

YUHI FUJINAGA
Spanish

BENOIT

PHILIPPE BERTINEAU
French

BOULUD SUD

AARON CHAMBERS
Mediterranean

CIANO

SHEA GALLANTE
Italian

CORTON

PAUL LIEBRANDT
French

FRANCOIS PAYARD BAKERY

FRANCOIS PAYARD
French

INTERNATIONAL CULINARY CENTER

European

KEFI

MICHAEL PSILAKIS
Greek

LA PROMENADE DES ANGLAIS

ALAIN ALLEGRETTI
French

LE CAPRICE

ED CAREW
British

LINCOLN

JONATHAN BENNO
Italian

MILLESIME

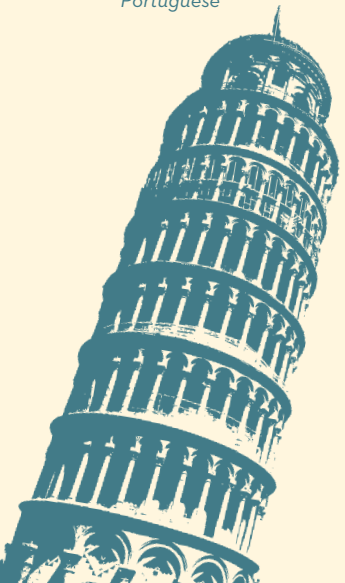
LAURENT MANRIQUE
French

SALINAS

LUIS BOLLO
Spanish

TERTULIA

SEAMUS MULLEN
Spanish



ASIA

Asian cuisine is steeped in traditions that create a feast for the eyes and the palate. Experience a delicious array of indigenous spices and ingredients as you sample Asian-inspired dishes presented by today's culinary masters.

**15 EAST
RESTAURANT
& SUSHI BAR**
MASATO SHIMIZU
Japanese

BAOQUETTE
MICHAEL BAO HUYNH
Vietnamese

BRUSHSTROKE
ISAO YAMADA
Japanese

FATTY CRAB
CORWIN KAVE
ZAKARY PELACCIO
Malaysian

MÀ PÊCHE
PAUL CARMICHAEL
Vietnamese

MORIMOTO
MASAHARU MORIMOTO
Japanese

NIKO
JAMES LONDON
Japanese

**QI BANGKOK
EATERY**
PICHET ONG
Thai

RED FARM
JOE NG
Chinese

SPICE MARKET
ANTHONY RICCO
Singaporean



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SPECIAL THANKS TO

Icelandic Glacial, Mille Fiori Flowers & Events, Taylor Creative, Something Different Party Rental, Winebow