



Alan Gilbert
Music Director

2009/10 Season News
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NEW YORK PHILHARMONIC MUSICAL SUPPERS HOSTED BY MIMI SHERATON

**Executive Chef and Restaurateur KURT GUTENBRUNNER
To Design Menu for Friday, May 28, 2010**

Fifth Musical Supper Added to Sold-Out Series, Prompted by Popular Demand

Due to popular demand, the New York Philharmonic has added a fifth dinner to its series of post-concert Musical Suppers. Kurt Gutenbrunner — chef and proprietor of New York City restaurants Wallsé, Café Sabarsky, and Blaue Gans and the wine bar The Upholstery Store — will design the menu to be served on Friday, May 28, 2010. The event, hosted by food critic and writer Mimi Sheraton, will be prepared by Restaurant Associates and will take place at Arpeggio Food & Wine in Avery Fisher Hall following the New York Philharmonic's performance that evening of Ligeti's opera, *Le Grand Macabre*. Joining the diners will be Music Director Alan Gilbert, the guest artists of the concert, Philharmonic President and Executive Director Zarin Mehta, and Philharmonic musicians. Ms. Sheraton will introduce Mr. Gutenbrunner and engage in discussion about the menu. Tickets are \$150 per person in addition to a concert ticket. For information, call (212) 875-5656 or visit nyphil.org.

The popular Musical Suppers, which have sold out, began with dinners designed by Alain Ducasse (January 8, 2010) and Jean-George Vongerichten (February 12), and will continue with Lidia Bastianich (April 16) and Daniel Boulud (June 4).

About the Participants

Host **Mimi Sheraton** joined *The New York Times* in December 1975 as a food reporter, became the restaurant critic in summer 1976, and stayed until 1984. Subsequently, she wrote freelance for *Time*, *Vanity Fair*, *Condé-Nast Traveler*, and *New Woman*. She has also written for *Vogue*, *Eros*, *Avant-Garde*, and *Food & Wine*. Currently she writes freelance food and travel articles for *The New York Times* and *The New Yorker*, among other publications, and she won a James Beard Foundation journalism award for an article in *Vanity Fair* on the Four Seasons's 40th anniversary. She is the author of 15 books, including *The German Cookbook* (Random House, still in print since 1965) and *The Whole World Loves Chicken Soup*, which won both the International Association of
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Culinary Professionals (IACP) and James Beard Awards. Her latest book is a memoir, *Eating My Words: An Appetite for Life* (William Morrow), now in paperback.

Ms. Sheraton was raised in Brooklyn in a food-oriented family and studied marketing and journalism at NYU. She wrote home furnishings copy for an advertising agency, and later for *Good Housekeeping* magazine, studying at the New York School of Interior Design. For about eight years she was a home furnishings editor at *Seventeen* and then managing editor of *House Beautiful's* supplement division. Gradually, she began to write about food and to consult during planning stages for the Four Seasons restaurant before turning to food writing. She has studied with cooks and chefs in Denmark, Cambodia, Lebanon, and Turkey; at Le Cordon Bleu in Paris; and at The China Institute in New York City. She was a restaurant critic first for *Cue*, then for *The Village Voice*, and she freelanced on food and travel for many magazines such as *Mademoiselle* and *Town & Country*. For five years she was a contributor to the original *New York* magazine and had her first major story published there: "I Tasted Everything in Bloomingdale's Food Department," reporting on 1,196 products. Recently, her piece on "Ultimate Pho" in *Smithsonian* discussed the search for a popular soup in Hanoi, Vietnam, for which she sampled numerous dishes with Philharmonic Music Director Alan Gilbert during the Orchestra's Asian Horizons tour in October 2009.

Kurt Gutenbrunner is the chef and proprietor of New York City restaurants Wallsé, Café Sabarsky, and Blaue Gans, and wine bar The Upholstery Store. He grew up in a small village on the Danube River in Austria, and decided, at age 14, that he wanted to become a chef. He enrolled in a professional hotel and restaurant school and obtained a degree in culinary arts two years later. At 16 he apprenticed at the Relais & Chateau Richard Löwenherz in the Wachau region, where he developed an appreciation for regional wines, many of which are featured in his restaurants today.

Mr. Gutenbrunner has worked at several prominent restaurants across Europe including the Michelin-starred Tantris in Munich, Rotisserie Prinz Eugen in Vienna, and Mangostin in Munich. He moved to New York City in 1998 when he was recruited to work at Windows on the World's Cellar in the Sky. After one year, Mr. Gutenbrunner returned to Munich to become chef de cuisine at Bistro Terrine, a French bistro that was purchased, dismantled, and reassembled in Germany by Tantris owner Fritz Eichbasuer. Three years later, eager to expand his knowledge of exotic cuisine, he found an opportunity at Munich's Mangostin, a contemporary Asian-influenced restaurant where he supervised a staff of 25 Thai and Vietnamese cooks and became an expert in the ingredients and techniques of Eastern cuisine. He returned to the U.S. in 1997 to become culinary director of David Bouley's expanding enterprise. The following year, he took the post of executive chef at Monkey Bar, where he was praised for his innovative seafood dishes.

In 2000 Mr. Gutenbrunner opened Wallsé in Manhattan's West Village, serving an authentic menu of Viennese cuisine. The restaurant mixes an early 20th-century Austrian minimalist aesthetic with works by contemporary international artists — including Julian Schnabel, Oscar Kokoshka, and Albert Oehlen — displayed on the walls. Wallsé holds two stars from *The New York Times* and a coveted Michelin star.

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New York Philharmonic Adds Musical Supper/3

In 2001 Ronald Lauder, co-founder of the Neue Galerie New York, hired Mr. Gutenbrunner to create a traditional Viennese café housed in the Neue Galerie New York. The restaurant, Café Sabarsky, was named after art dealer and museum co-founder Serge Sabarsky. Mr. Gutenbrunner's culinary expertise compliments the museum's collection of German and Austrian art. His passion for art strongly influenced the museum to make him an integral part of the institution, and he is the exclusive chef for its many galas and events. Guests dine among light fixtures and furniture created by Austrian architects Josef Hoffmann and Adolf Loos, and on chairs and booths upholstered with fabric designed by Otto Wagner.

Mr. Gutenbrunner opened Blaue Gans ("Blue Goose") in 2005 in homage to the traditional "Wirsthaus" he enjoyed visiting during his childhood in Austria. In 2009 he opened The Upholstery Store, a small jewel box of a wine bar located just around the corner from Wallse. The name comes from the hand-painted green and gold sign that has hung above the location for over 30 years. The Upholstery Store celebrates wines from all over the world, combined with a menu of small dishes. Like his other restaurants, art is a major player of The Upholstery Store, featuring photographs by artist Clifford Ross. Mr. Gutenbrunner's recent projects include creating the menu for The Beer Garden at The Standard Hotel in New York City, and his first cookbook is to be published by Rizzoli International in the fall of 2010.

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The rental equipment for the Musical Suppers is generously provided by Party Rental Ltd.

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New York Philharmonic Presents

MUSICAL SUPPERS
Hosted by Mimi Sheraton

With menus designed by:

Lidia Bastianich	Friday, April 16, 2010
Kurt Gutenbrunner	Friday, May 28, 2010
Daniel Boulud	Friday, June 4, 2010

At Arpeggio Food and Wine, Avery Fisher Hall, following the evening's concert
Tickets: \$150 per person plus a concert ticket. For information, call (212) 875-5656
or visit nyphil.org