

MMH Newsletter

WINTER 2016

McGUIRE MOORMAN HOSPITALITY

ISSUE N° 1

Lamberts Downtown Barbecue · Perla's · Elizabeth Street Café · Clark's · Jeffrey's · Josephine House · June's · ByGeorge

Brunch donuts

Seasonal flavors served at Perla's every Saturday and Sunday.



Smore

Orange & Kumquat

Raspberry Hibiscus

Purple Rain

Blackberry & Pistachio

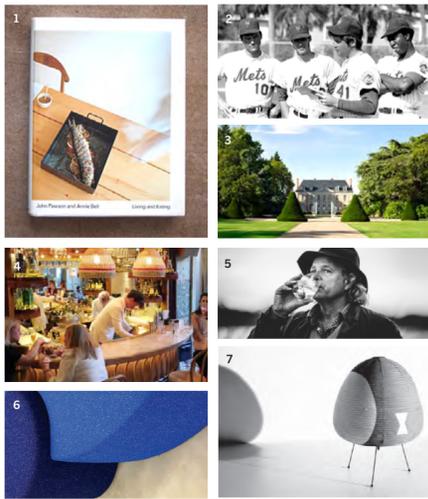
Fruity Pebbles

Peppermint candy cane

Black Licorice

7 Things I Love Right Now

By Larry McGuire



1. **Living & Eating** by John Pawson & Annie Bell.
2. **1970's Baseball**
3. **Gardens** by landscape architect Louis Benech
4. **The Vibe and Service** at The Chiltern Firehouse in London
5. **Chef's Table**: Francis Mallmann
6. **Noguchi Light Sculptures**
7. Upholstery Fabrics by **Raf Simons for Kvadrat**

Lillies and Ants

Behind the art with Tom Moorman



I purchased this piece from my buddy and art dealer Arturo Palacios. He's the owner of **Art Palace** in Houston, previously housed in a little bungalow on Cesar Chavez. I originally bought *Lillies and Ants* for my house, but it looked so nice in Elizabeth Street Café that it ended up hanging in the dining room. It's part of artist **Peat Duggin's** series "Wreaths." Each work in the collection depicts the juxtaposition of pretty things in nature and those that are somewhat off-putting. A beautiful patch of Azaleas with a venomous snake slithering through, a dead fox laying in fall leaves and covered in perfectly detailed lady bugs, and a bunch of coral snakes tangled together in an intricate pattern. Wish I owned all of those.

Upcoming Events

February 23rd, Doors at 9:30PM
The Lawsuits playing live at Lamberts Upstairs.
Tickets available at lamberts.frontgatetickets.com

March 3rd, Doors at 9:30PM
Edison Chair w/ Selfless Lovers & Mamalarky live at Lamberts Upstairs. Tickets available at lamberts.frontgatetickets.com

March 4th, Doors at 9:30PM
Mayeux & Broussard w/ Elijah Ford & Miro live at Lamberts Upstairs. Tickets available at lamberts.frontgatetickets.com

Sun, March 5th, 6-10PM
Guest Chef Dinner with Anthony Sasso at Josephine House. Please join us for a 4-course meal with special Guest Chef Anthony Sasso of Michelin-starred NYC restaurant Casa Mono. Tickets at JosephineHouse.TockTix.com

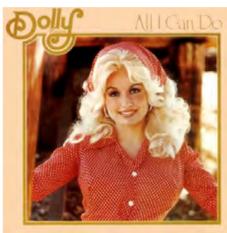
March 9th, 11:30AM-3PM
'Back Pocket Pasta' Luncheon & Cookbook Signing at Jeffrey's. Please join us for a fresh, pasta lunch with recipes from Back Pocket Pasta author and former Bon Appétit Director of Special Projects, Colu Henry! \$50 includes Lunch w/pairings, signed cookbook & conversation with Colu! Tickets at JeffreysOfAustin.TockTix.com

March 10th & 11th, 10AM-7PM
Oliver Peoples/Vintage timepieces pop up shop at ByGeorge Men's Shop.

March 17th, 10AM-7PM
6397 Pop-Up Shop at at ByGeorge South Congress. Featuring Women's, Men's & Kids tees.

Sun, April 9th, 6-10PM
Guest Chef Dinner with Seth Siegel-Gardner & Terrence Gallivan at Josephine House. Please join us for a special dinner with Seth Siegel-Gardner and Terrence Gallivan of Houston restaurants *The Pass & Provisions*. Tickets and menu coming soon.

Now Playing



Dolly Parton **All I Can Do** playing at June's All Day.



Jim James **Eternally Even** playing at Lamberts.



Solange **A Seat at the Table** playing at Jeffrey's.



Vesuvio Solo **Don't Leave Me in the Dark** playing at Elizabeth St. Café.

Patio Pups



Tiller spotted at Perla's



"Ted" or Theodore, spotted at Clark's



Miss Maggie spotted at Perla's



Camille spotted at Perla's

Nori Wraps: Healthy & Tasty

A longtime staple of Japanese cuisine, nori is one the plant world's richest sources of protein. It is also a perfect go-to snack: fast, simple, and delicious. Jeffrey's Chef Rebecca Meeker gives us three quick recipes for a healthy snack bursting with flavor



MAKING THE PERFECT WRAP

1. Using a gas stove, briefly pass each sheet of nori over a flame until it turns bright green
2. Cut each nori sheet into four squares
3. Wrap the nori into a cone shape. Add a drop of water to stick overlapping sides together
4. Fill cone with chosen salad mix

SALMON

Steamed salmon is an abundant source of heart-healthy Omega-3 fatty acids, and many grocery stores will steam fresh fish on the spot. Prepare your favorite house-made aioli recipe and add a spoonful of shiro miso. Cut carrots and daikons into matchstick pieces. Flake your salmon into bite-size pieces and mix all.

TUNA POKÉ

This cross between tartare and ceviche uses seasoned tuna as its base. Combine diced tuna, grapefruit segments, chopped green onion, sesame oil and seeds, soy sauce, and radish sprouts.

BROCCOLI

This roll contains a super abundance of antioxidants. Prepare broccoli to your preference (raw, grilled or roasted). Include matchstick pieces of cucumber, slices of avocado, broccoli sprouts, and spicy aioli. Add a tablespoon of sriracha (or the miso aioli from the salmon recipe) to make it spicy.

Wine: Highs & Lows

By MMH Master Somm June Rodil



ELEVATE BACKYARD BARBECUE

SPLURGE: Sadie Family Wines *Treinspoor* Swartland, South Africa 2013
This is an elegant wine with notes of plum, black cherry and chocolate — just decadent enough for barbecue. Hunt this down at Lamberts for **\$98 a bottle**.

STEAL: Blue Owl Brewing *Spirit Animal* Sour Pale Ale, Austin, TX.
Not all palates are matched for puckery-faced sour beers, but Austin-based Blue Owl Brewery makes this light sour option with a refreshing pale ale core. The beer's rad blend of tart and hoppy highlight the delicious, fatty flavors in barbecue. Go visit the brewery for a tour (or **grab a six pack for around \$12**).



ROSÉ ALL DAY!

SPLURGE: Château Musar Rosé 2012 Bekaa Valley, Lebanon
This rosé has a striking structure matched well for quail, pork and even tenderloin. Pop one open at Jeffrey's for **\$98 a bottle** — and be on the lookout for our own MMH rosé debuting soon.

STEAL: Château Houchart Rosé 2015 Cotes de Provence, France
Fact: We love rosés and so do our guests. When it comes to quantity, rosé is our No. 1 most poured wine across all MMH locations. This bottle is a pleasant, quality wine perfect for a Sunday afternoon at home. Austin Wine Merchant stocks this gem of a **bottle for \$12**.



BUBBLES! BUBBLES! BUBBLES!

SPLURGE: Louis Roederer *Starck* Brut Nature Champagne, 2006
Louis Roederer, famously known for producing Cristal, collaborated with legendary designer/architect Phillippe Starck to create this newest cuvee: Brut Nature. Starck is a bargain for Champagne, so celebrate your next birthday/anniversary/promotion at Jeffrey's (or Josephine House!) for **\$122 a bottle**.

STEAL: Ca'Vittoria Prosecco, Veneto, Italy NV
Many proseccos are inexpensive, but there are a few that are both inexpensive and refined. At **just \$20 a bottle**, Ca'Vittoria gives notes of fresh lilies, nectarines, soft Meyer lemon, clementines and a long mousse-like finish.

Build your bar: Bigallet Viriana China-China

MMH cocktail guru Daisy Ryan stocks your home bar

From the Rhône-Alpes region of France, Felix Bigallet began making *China-China* (40% ABV), a maceration of bitter orange peels, herbs, and spices blended with a neutral grain spirit in 1875. "China" refers to Cinchona, a bittering agent made from the bark of the Cinchona tree.

Delicious on its own, drink China-China neat for a post-dinner digestif, or combine with Topo Chico for a delicious cocktail.



China China Highball

2 oz China China.
Top with Topo Chico.
Garnish with fresh orange slice.

Design Inspiration

From MMH Designer Will Fox



Finnish architect and designer **Alvar Aalto** brought a playfulness to modernism which we channeled while designing the Outdoor Voices stores in NYC and Dallas.

Trend : Big Girl Pants

Kristen Lee Cole, creative director at ByGeorge, talks about her current fashion obsession.



Whether it's a High-Waisted Slim, a Sailor, or an Oversized Karate Pant, all I want to wear these days are big pants — the bigger the better. I put on my Big Girl Pants (literally and figuratively) pretty much every day, and my legs are still celebrating their post-skinny-jean-era freedom. Paired with a heel, these pants elongate the frame and look so casually elegant.

Paired with trainers or flat slides, the oversized pants feel very comfy, very cool, and tres au courant. (Plus, this is how all the New York City and Paris girls are wearing them.) Invest in some slim tees, minimal tanks, and fitted jackets to complete your wardrobe. My favorites at ByGeorge are by Celine, Vetements, Acne Studios, No. 6, Creatures of Comfort, SBJ Austin, TOME, Warm, and Brock. Stop by and give 'em a try!

Our Favorite Coats This Fall

All in the ByGeorge Men's Shop now



1. A leather coat is always nice and continues to look better and better over time. This Brunello Cucinelli's **Reversible Leather Bomber Jacket** in espresso is beautiful.

2. Go big or go home. The oversized coat is a sweet pick this season. Pictured is Dries Van Noten's Rusty Toggle Coat in ston color. Take this thing anywhere and you'll be warm.

3. Shawl Collar Easy Jacket. No muss, no fuss. This can be the utility player in your closet that's casual but polished. Pictured is the **Knit Field Jacket** by ts(s).