

Art Department



Jocelyne Beaudoin

www.art-dept.com

Art Department



Jocelyne Beaudoin

www.art-dept.com

Art Department



Jocelyne Beaudoin

www.art-dept.com

Art Department



Jocelyne Beaudoin

www.art-dept.com

Art Department



Jocelyne Beaudoin

www.art-dept.com

Art Department



ON DISCERNING TASTE LATE NIGHT DINING

THERE'S SOMETHING WONDERFUL about a late night dinner, when no reservations are needed. The intimacy. The company of insiders. The spontaneous swapping of stories and seats at the table. The impromptu pleasure of lingering over a meal long after the day players have gone to bed.

GREY GOOSE
World's Best Tasting Vodka

GREYGOOSE.COM



TO LIVING IN GOOD COMPANY

GREY GOOSE® Vodka is a celebration of exceptional taste, from the finest natural ingredients to the final sip of a cocktail shared with friends. Visit greygoose.com for a selection of signature recipes perfect for enjoying with those who matter most.

GREYGOOSE.COM

GREY GOOSE
World's Best Tasting Vodka

Sip Responsibly.

Jocelyne Beaudoin

www.art-dept.com

Art Department



ON DISCERNING TASTE OYSTERS

BEST ORDERED IN MONTHS that contain the letter 'R' and always best when local, bracingly fresh and shared with the table. Sauces and garnish are a matter of personal preference but are best used sparingly. When accompanied by an icy shot, straight up, oysters are a wildly delicious way to satisfy the cocktail hour.

GREY GOOSE
World's Best Tasting Vodka

GREYGOOSE.COM



L'ORANGE

GARNISH GLASS WITH A RIND TWIST. Serve on the rocks. GREY GOOSE® L'Orange flavored vodka has been carefully crafted with oranges selected for their superior quality, creating a distinct balance of freshness and natural orange essence in every pour. The result is a full, authentic taste, best appreciated as is.

GREYGOOSE.COM

GREY GOOSE
L'Orange

Sip Responsibly.



LA POIRE

FILL GLASS WITH HAND-CHIPPED ICE. Serve on the rocks. GREY GOOSE® La Poire pear-flavored vodka has been carefully crafted from pears of the Poire region of France, creating a distinct balance of freshness and natural pear essence in every pour. The result is a smooth, generous taste, best appreciated as is.

GREYGOOSE.COM

GREY GOOSE
La Poire

Sip Responsibly.

Jocelyne Beaudoin

www.art-dept.com

Art Department



Jocelyne Beaudoin

www.art-dept.com

Art Department



Jocelyne Beaudoin

www.art-dept.com

Art Department



Jocelyne Beaudoin

www.art-dept.com

Art Department



Jocelyne Beaudoin

www.art-dept.com

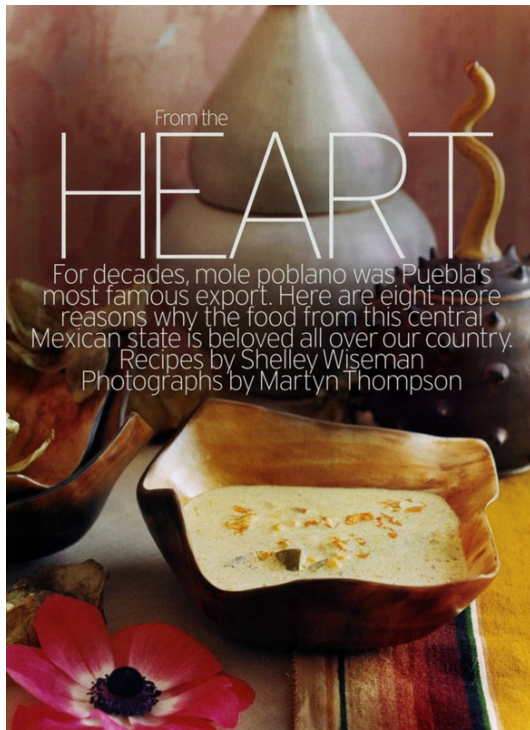
Art Department



Jocelyne Beaudoin

www.art-dept.com

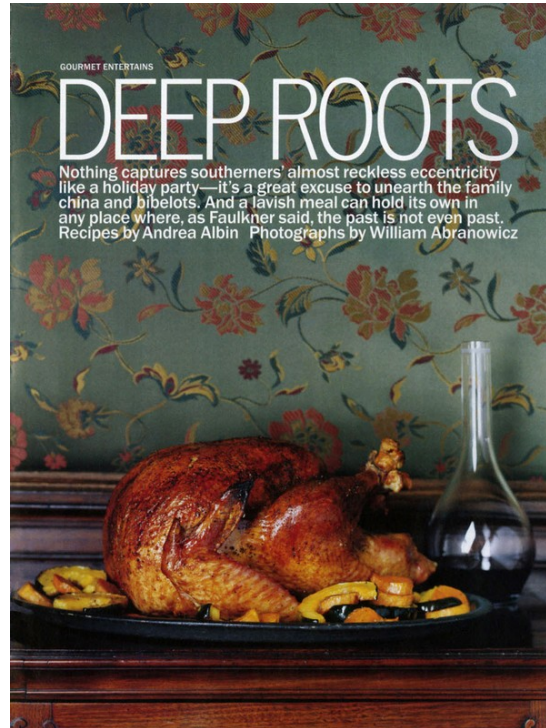
Art Department



Jocelyne Beaudoin

www.art-dept.com

Art Department



Jocelyne Beaudoin

www.art-dept.com

Art Department



Jocelyne Beaudoin

www.art-dept.com

Art Department



Jocelyne Beaudoin

www.art-dept.com

Art Department

MENU
SERVES 2
FEVER COCKTAILS
SMOKY PEANUTS
OYSTERS WITH
CHAMPAGNE-VINEGAR
MIGNONNETTE
SKATE WITH WILD
MUSHROOMS IN PEARL
SAUCE
Pierre Morey Meursault-
Perrières Premier Cru '02
CHOCOLATE MINK

GOURMET ENTERTAINS

IN THE MOOD

THIS SULTRY DINNER UNWINDS TO THE SUBTLE RHYTHMS OF JAZZ
RECIPES AND FOOD STYLING BY MAGGIE RUGGERIO PHOTOGRAPHS BY MARTIN THOMPSON



Jocelyne Beaudoin

www.art-dept.com

Art Department



Jocelyne Beaudoin

www.art-dept.com

Art Department



Jocelyne Beaudoin

www.art-dept.com