

VISITING CHEF FROM TOP MONTE-CARLO HOTEL INTRODUCES NEW YORKERS TO ALL-ORGANIC MONEGASQUE CUISINE

Week-long culinary celebration brings the ‘Flavors of Monaco’ to New York
February 15-20

*New York, January 2016 – This winter, New Yorkers won’t need a fairy godmother to taste the good life. Monaco Takes New York (February 15-21, 2016), a week-long celebration of the Principality, will be showcasing some of the best Monaco has to offer. While **Les Ballets de Monte-Carlo** will delight dance lovers with *Cinderella* at **New York City Center**, New York epicures will be treated to their own Monégasque experience, right across the street from the theater, at the famed **Osteria del Circo**.*

From Monday, February 15 through Saturday, February 20, renowned restaurants **Circo** and **Le Cirque** will host ***Flavors of Monaco*** – a Monégasque culinary week in association with luxury hospitality group **Monte-Carlo SBM**. **Chef Paolo Sari**, Executive Chef of the **Monte-Carlo Beach** will bring his innovative and avant-garde farm-to-table style to create the week’s prix-fixe all organic menus at the Maccioni family’s landmark eateries: lunch and dinner at Circo, dinner only at Le Cirque - as well as a 5-course degustation menu.

Venice-born Paolo Sari has been running the kitchens of the Five-starred Monte-Carlo Beach Hotel since 2012. In just over a year, his seasonal, quality-oriented approach to cooking earned the hotel’s restaurant **Elsa** (named after American writer Elsa Maxwell) its first Michelin star – making Elsa the world’s only 100% organic Michelin-starred restaurant. Sari imposes an absolute 100% organic rule to everything that comes into the kitchen. His “healthy mind in a healthy body” approach starts with the careful selection of produce from his own vegetable garden in the hills above Monaco and from farms in neighboring villages. “Organic is a true way of life for us; it represents excellence in both taste and health. It brings wellbeing to the palate, the body and the mind,” says Sari.

On the menu for ***Flavors of Monaco*** week will be a selection of dishes combining the culinary influences of southern France and Italy and incorporating the Northeast U.S. local products for a seasonal “menu du marché” flair. All ingredients will be selected from local organic farms or fished in open waters. Chef Sari’s careful selection of ingredients is epitomized in his signature “bio sama” dish of seasonal vegetables and herbs. Menu selections will also include local red mullet roasted “Riviera-style,” asparagus, egg and truffle over crispy potatoes and fondue, and Elsa’s signature soufflé.

A **Dinner & Ballet package** is available for the evenings of February 18, 19 and 20. Priced at \$145 per person, the package includes a 3-course prix-fixe ***Flavors of Monaco*** dinner at Circo with a complimentary glass of champagne, a premium orchestra seat at *Cinderella* by Les Ballets de Monte-

Carlo at New York City Center and a ballet souvenir program autographed by choreographer, Jean-Christophe Maillot.

To make **reservations for *Flavors of Monaco***, please contact:

- Circo, 120 West 55th Street, (212) 286 3636, reservations@circonyc.com, www.circonyc.com
- Le Cirque, 151 East 58th Street, (212) 644 0202, reservations@lecirque.com, www.lecirque.com

To purchase the **Dinner & Ballet package**, please visit www.monaco-nyc.com

'Flavors of Monaco' is part of the 'Monaco Takes New York' series of events (February 15-21) presented by the Consulate General of Monaco and Monaco Government Tourist Office in New York, with the support of the Embassy of Monaco to the United States. Highlights of the week include four performances of Cinderella by Les Ballets de Monte-Carlo at New York City Center (Feb. 18-20), with an opening night VIP reception hosted by Cartier, and a companion photo exhibition at Christie's (Feb. 17-21).

For more information, visit www.monaco-nyc.com or email info@monaco-consulate.com.



About

MONTE-CARLO SOCIÉTÉ DES BAINS DE MER

For over 150 years, Monte-Carlo SBM has been reliably delivering a unique lifestyle, an unparalleled tradition of hospitality and legendary *savoir-faire*, highly renowned and esteemed by a modern and demanding international clientele. The resort includes four casinos (including the famed Casino de Monte-Carlo), four hotels (Hôtel de Paris, Hôtel Hermitage, Monte-Carlo Beach, Monte-Carlo Bay Hotel & Resort), and 33 restaurants totaling six Michelin stars. Monte-Carlo SBM's range of services extends to culture, entertainment and nightlife with several theaters (including the Sporting Monte-Carlo and the Opera House's Salle Garnier), health and well-being with the Thermes Marins Monte-Carlo, and sports with the Monte-Carlo Golf Club and Monte-Carlo Country Club.

www.montecarlosbm.com



Part of the Relais & Châteaux brand since its renovation by interior designer Madhavi in 2009, the vintage-style 5-star hotel offers a modern experience, combining the spirit of the Riviera's golden era with the intimacy of a luxury resort. The hotel features a sea water pool, a private beach with an array of water sports and activities and 40 rooms, each with a view of the Mediterranean Sea.

As part of a group-wide initiative launched by Monte-Carlo SBM, the Monte-Carlo Beach is strongly committed to sustainable development and received the Green Globe Certification in 2014, an internationally recognized certification program designed for the travel and luxury tourism industry. One of the key actions of the hotel is the "Beach Goes Bio" concept, guaranteeing all organic and locally produced cuisine, making Elsa the first 100% organic restaurant to receive a Michelin star.

www.monte-carlo-beach.com



It all started in 1974 when Sirio Maccioni opened what was destined to become a New York landmark – Le Cirque. For over 40 years, Le Cirque has offered an unparalleled dining experience, earning its place on New York's gastronomical landscape. Staying very much a family-owned business, Sirio's sons followed in their father's footsteps and can be seen working at Le Cirque's multiple locations and sister restaurants, including Osteria del Circo.

Osteria del Circo has been "a family affair" since it opened in 1996, a Maccioni family collaboration between Sirio, his wife Egidiana and their sons, Mauro and Marco. Circo offers upscale Italian fare served in a lively, sophisticated setting reminiscent of the old-style European circus tents which inspired the restaurant's name.

In addition to the original New York restaurants, Le Cirque is also located in Las Vegas, Casa de Campo, New Delhi, Mumbai, Bangalore and opening soon in Dubai, and Circo can be found in Casa de Campo, Southampton, Abu Dhabi and opening soon in Dallas, Orlando and Doha.

www.circonyc.com / www.lecirque.com

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Monte-Carlo Beach's Executive Chef
Paolo Sari



Monte-Carlo Beach's restaurant, Elsa



Bio sama



Local red mullet roasted "Riviera-style"
Fava beans puree and garden baby vegetables



Elsa soufflé with Sicilian almonds

All photos: © Monte-Carlo SBM