

Dear Friends and Family,

As all of us hunker down for what will hopefully be a short winter season, Inside Park at St. Bart's is going into its own version of hibernation, and will be open for Lunch only, Monday to Friday, 11:30 am to 3:00 pm. Regular dinner hours will resume in early spring when we reopen our Terrace, and throughout the year, Inside Park is available for all types of private functions.

But...there are still delicious special event happenings at Inside Park this winter. We are planning several celebratory evenings, such as a *Valentine's Dinner Dance* on Saturday, February 13, as well as a series of *Heritage Cuisine Dinners* (details to be announced). Here's what's on the front burner:

NYC Restaurant Week Winter 2010

Inside Park will be participating in Winter Restaurant Week and offering three distinct prix-fixe lunch menus that celebrate heritage foodways from afar: "Bohemian Dreams", "Picnic in the French Countryside" and "Middle Eastern Delight". Diners may mix and match courses; however, to be truly transported to another place and time, stick with the menu selections and pair with glass of the local wine. The \$24.07 Lunch Prix-Fixe Menu will be available January 25 to February 7, Monday to Friday. For reservations, please call (212) 593-3333, or reserve online at OpenTable.com.

Cassoulet Event at Jimmy's No. 43

Saturday, January 16, 1:00 to 5:00 pm

At Jimmy's No. 43, 43 East 7th Street, Tel: 212-982-3006

I'll be one of the judges for the 2nd Annual Cassoulet Cook-Off at [Jimmy's No. 43](#). There'll be five different cassoulets and beer available for purchase. Tickets are \$20 per person. All proceeds from the door will be donated to Greenmarkets of NYC.

The Missing Link: Sausage-Making Workshop

Wednesday, January 20, 6:00 to 9:00 pm

At Whole Foods Market Bowery Culinary Center, 95 E. Houston St. (near Bowery)

I'll be teaching how to make sausages end to end – from meat grinding, proper meat ratios and proper handling of casings, to the theories and rules of meat emulsification, and techniques involved in stuffing and twisting a fine sausage link. Class will be interactive and we'll be sampling our labors as well! On the Menu: *Toulouse Sausage, Old-World Frankfurters, Merguez and Polish Kielbasa*. The class is \$55. Space is limited. Call (877) 365-EVENT (3836), or register [online](#).

Recipe: Middle Eastern Green Wheat with Fresh Sumac Berries and Aged Feta.

After holiday feasting, a simple, healthful and comforting grain dish.

Warm regards and a healthy New Year to all,



Matthew Weingarten
Executive Chef

