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Weekly Chef and Menu Report: The Week of January 13, 2014



Every week, we take a look at some new chefs and menus that have appeared across the country. Here's this week's roundup:

New York City

On Valentine's Day, **Patsy's Italian Restaurant** is serving a Valentine's Day Aphrodisiac Menu featuring arugula salad with shaved parmesan cheese and basil vinaigrette; baked clams; chicken Fra Diavolo; and Patsy's Passion cocktail made with vodka, Prosecco, Chambord, and Crème de Cacao, according to a press release. And for dessert, there will be warm chocolate cake served with strawberries, honey, and whipped cream. The special menu costs \$65 per person and will be available from 12 p.m. to 10 p.m.

For Chinese New Year, which is celebrated on January 31, Philippe by **Philippe** by Philippe Chow is offering a special menu the week leading up to the new year, according to a press release. The menu features baked crab shell stuffed with shrimp and scallop and lump crab meat topped with melted cheese as appetizers; Chinese-style fried oysters for the main course; vanilla panna cotta topped with raspberry sauce, fresh fruit, and gold for dessert; and The Dragon Horseman cocktail with Ciroc vodka, lychee juice, Chambord, and a wild hibiscus flower.

DAG's Patio Café introduced a diner-style breakfast which includes the Western Omelette with sautéed green and red bell peppers, onion, and ham; the DAG Omelette with bacon, sliced hot dog, sautéed onions, and cheddar cheese; thick-cut french toast; and blueberry pancakes, according to a press release.

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