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Celebrities inspire and create new dishes at NYC eateries

By WENDY STRAKER HAUSER

Stop by the Carnegie Deli, and you'd be hard-pressed to find a sandwich without a famous actor's name attached. But today's New York chefs and mixologists are taking things one step further by letting local celebrity patrons inspire their own dishes.

"It's not just about slapping a name on a sandwich," says Jason Lagarenne, general manager of the Anchor, a popular SoHo bar that serves drinks coined by its A-list clientele. "If something is named after you, there's a history behind it — and usually the celebrity's involved."

Case in point: Mr. Guns N' Roses himself recently inspired "The Axl Rose," a mix of champagne, cranberry and orange juice, when he stopped in at club Greenhouse.



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"The Elliot Spritzer".
Here are six other celebrity inspired treats.

The Eliot Spritzer
at Hill Country, 30 W. 26th St.; 212-255-4544

This Texas-style barbecue joint is located in the heart of the Flatiron District near the home of **Eliot Spitzer**'s former gal pal (and Post columnist) Ashley Dupre. "It's a playful cocktail," says Hill County Hospitality COO John Shaw, who created the drink in honor of Dupre. "We've never met her, but we heard she lived nearby. When the scandal broke, we decided to have a little fun with it and give a shout-out to our local neighbor."

This twist on a white wine spritzer is made with pinot grigio from California, Chambord, a Serrano pepper (for a little naughty spice), soda water and a twist of lime (\$8).

The Carey Club
at Cafeteria, 119 Seventh Ave.; 212-414-1717

The legendary 24-hour Chelsea cafe is **Mariah Carey**'s favorite late-night eatery. "She loves flavorful foods," says her personal trainer, Harold Palacios, "and so we wanted to give her a low-fat, healthy alternative to help her get fit for her upcoming tour."

The collaborative effort, created by Palacios and Cafeteria chef Linda Japngie, resulted in a sandwich made of herb-roasted turkey, turkey bacon, avocado, arugula lettuce and tomato topped with a chipotle cranberry aioli and served on multigrain bread. "She lost 7 pounds in 10 days. She looked fabulous," says Palacios.

The \$14 sandwich, which is not listed on the menu, is now offered Thursdays and Fridays.

The Eli Manning Sandwich
at Park and Sixth Comfort Food, 539 Park Ave., Hoboken, NJ; 201-710-5020

Meeting **Eli Manning** was a pipe dream for Park and Sixth Comfort Food owner Brian Dowling, who coined the Eli Manning sandwich in honor of the quarterback, days after winning the Super Bowl in 2008. "I've been a Giants fan my whole life," he says, "and I knew Eli Manning lived in Hoboken."



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The sandwich, which is now the most popular item on the menu, consists of roast beef, caramelized onions, roasted garlic mayo and horseradish (\$7.99 for 7-inch; \$14.99 for 14-inch). “It’s the only celebrity dish we have,” says Dowling. “I was hoping maybe he would stop by.”

Tyra’s Mini Mac ’n’ Cheese

at MacBar, 54 Prince St.; 212-226-8877

The tiny SoHo eatery, known for its all mac ’n’ cheese menu, is a neighborhood joint for “America’s Next Top Model” judge and TV host **Tyra Banks**. “She loved the mac ’n’ cheese dish at Delicatessen,” says executive chef Michael Ferraro, “so when we opened Mac Bar she asked if we could make a pint-sized portion.” The result is Tyra’s Mini Mac ’n’ Cheese (\$4, made upon request), which comes on a cast-iron skillet large enough to satisfy a craving, but small enough to stay slim.

The DeMatteo

at The Anchor Bar, 310 Spring St.; 212-463-7406

The De Matteo (Partida reposado tequila, Agave nectar and fresh squeezed lemon and lime juice, \$10) is a modern twist on the classic margarita, but without synthetic ingredients. “**Drea**, who’s a friend of the owners, loves margaritas, but felt good tequila was ruined by adding triple sec or the chemical lime juice. We got her behind the bar with our mixologist and came up with a version using only fresh ingredients.”

The Scarlett Special

at The Pump Energy Food, 80 Pine St.; 212-785-1110

This go-to healthy food chain has become a daily favorite for **Scarlett Johansson**, who’s been stopping by after working out with her trainer.

“She’s been customizing her own ‘Super-Charged Plate’ of 12-hour braised turkey, steamed spinach, sweet potato, cucumber with dill and vinegar, and the weekly vegetable,” says owner Adam Eskin, “so we added it to our regular menu.”

Her husband, **Ryan Reynolds**, has his own plate, too (spicy bison meatballs, spinach, broccoli, cucumbers with dill and vinegar and marinated tomatoes and basil, \$8.50) but it has yet to be made official. “We’re waiting until he comes in with his wife,” says Eskin.



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