

David Bouley tasting menu at Next Door Bar & Grill

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Famed New York City chef David Bouley will be cooking a special four-course Saint-Tropez Summer Visit tasting menu Thursday at Next Door Bar & Grill. Joining him will be Next Door executive chefs Chris Brandt and Greg Vassos.

The menu features Point Judith calamari with Connecticut greens and ocean herbal broth; pan-roasted Chatham skate with pineapple saffron sauce, wild arugula, and globe basil; slow-braised Kobe-style beef cheeks with homemade blue kale gnocchi; and Wild Bay blueberry and hibiscus sorbet with bulgar wheat gelato.

Seatings are available from 5 to 10 p.m. at the restaurant, 3220 Monroe Ave., Pittsford. The cost is \$65, with wine pairings for each course for an additional \$35. Reservations are required, (585) 249-4575.

Bouley and Roger Martinez, a Barcelona chef who has worked throughout Spain (including Ferran Adria's celebrated elBulli, which closed last summer), will be demonstrating paella at the Pittsford Wegmans store across the street from 11 a.m. to 5 p.m. Thursday. Customers can watch the demo and purchase paella during those hours.