



In *Moveable Feast with Fine Cooking*, our PBS TV show now in its sixth season, our hosts travel North America, creating feasts with local chefs and artisans in every episode.



Guests enjoy an epic feast at Landmarc in Tribeca.

New York State of Mind

Chefs Marc Forgione and Marc Murphy throw a New York feast that shows what downtown dining (and great urban sourcing) is all about. **BY NANETTE MAXIM**

IN NEW YORK CITY'S TRIBECA, REDBRICK BUILDINGS THAT LONG AGO WERE INDUSTRIAL WAREHOUSES ARE NOW HOME TO CHIC LOFTS, and on cobblestone streets where until the 1960s New Yorkers came for fresh produce at the open-air Washington Market, you're likely to find shoppers toddling from boutique to boutique in Louboutin heels. Chefs Marc Murphy and Marc Forgione are a part of the

neighborhood's thriving restaurant scene, bringing their produce-forward thinking to every dish they prepare. For this very urbane urban feast, where a tuna "porterhouse" and a beef rib-eye steak are the stars, the chefs also tap into something wild, choosing accompanying vegetables and herbs sourced from a cutting-edge farm just a few doors down and meadows in neighboring New Jersey. ➡

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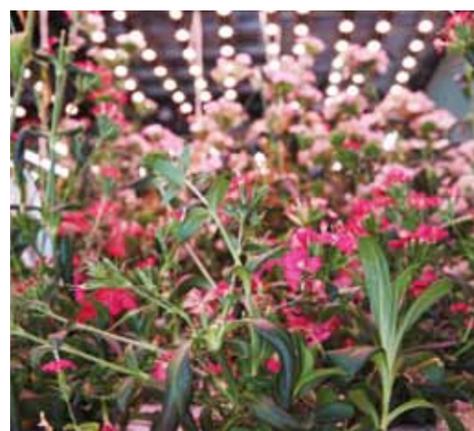
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The Artisans

Just doors down from the site of the feast at Landmarc Tribeca lies the subterranean Farm.One, an indoor hydroponic vertical operation that grows more than 500 varieties of herbs, microgreens, and edible flowers. This source of hyperlocal produce, some raised specifically for chefs, is the only farm of its kind in Manhattan.

Across the river, forager Tama Matsuoka Wong, who is part of Meadows + More, sustainably tends wild indigenous plants at the Wild Farm in New Jersey, selling to many tristate chefs, including Marc Forgione. For the feast, she delivers just-foraged cattails, bamboo shoots, and ramps. She was named 2007 Steward of the Year by the New Jersey Forest Service.



Top, left and right: Microgreens are cultivated at Farm. One, a technology-powered vertical subterranean farm in New York City. Left and right: Flats of fresh herbs and edible flowers ready for harvest at the underground farm.

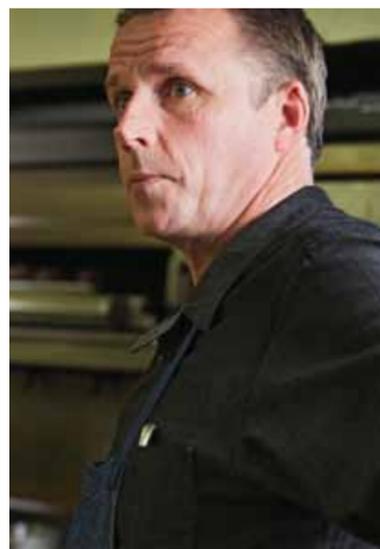
The Chefs

Marc Forgione was the youngest American chef to win a Michelin star for his eponymous restaurant, opened in 2008, and he has three old-world-style steakhouses, all named American Cut, around the country. He studied in France under Michel Guérard and Daniel Boulud, but his biggest influence may have been his father, chef Larry Forgione, whose iconic An American Place was the younger Forgione's training ground.

Native New Yorker Marc Murphy is chef-owner of Benchmarc Restaurants, an umbrella organization for his multiple eateries, including Landmarc. He trained extensively in both his hometown (at Le Cirque, for one) and in Europe (under chef Alain Ducasse). He has appeared on *Iron Chef America*, has been a judge on the Food Network's *Chopped*, and wrote the 2015 cookbook *Season With Authority: Confident Home Cooking*.



Chef Marc Forgione owns Marc Forgione restaurant and American Cut in NYC.



Chef Marc Murphy owns several NYC restaurants and is also a cookbook author.



The Feast

From their window-side table at Landmarc Tribeca, guests have a bird's-eye view of the neighborhood while they sip orange-basil-rum cocktails and sample Forgione's first course of English pea ravioli with wood sorrel, mint, and flowering chervil sourced from forager Wong. His tuna "porterhouse" also features wild herbs in a spice rub, with a jus made from green juniper berries. Murphy mixes up an avocado, tahini, and chick-pea purée to accompany juicy rib-eye steaks with pea shoots and subtly acidic sorrel, courtesy of Farm.One. He then complements the dark, nutty flavor of forbidden rice with poached eggs and kimchi. Side dishes range from an unexpected roasted bamboo with romesco sauce and preserved lemon, to broccoli rabe prepared simply with chile flakes and roasted garlic, to olive-oil-poached potatoes. Letting each ingredient's flavor shine through while also making them absolutely extraordinary is what Forgione and Murphy do best.



Above, left to right: Chef Forgione preps bamboo with a romesco sauce and preserved lemons to be served with his porterhouse tuna steaks (left). Chef Murphy and host Pete Evans get busy prepping avocados for Avocado-Tahini Purée, and Murphy gives the colorful purée a final taste.



Left: Evans and guests enjoy a toast before the feast begins. Above: Australian grass-fed steaks are seared on a grill pan.



white rum, basil, and citrus spritz

This cocktail is delicious and refreshing on a hot summer day. Substitute regular basil plus ½ tsp. lemon juice if you can't find lemon basil. **Serves 1**

- 1 small lime wedge
- 1 small orange wedge
- 4 lemon basil leaves; more for garnish
- 1 tsp. light brown sugar
- 1½ oz. white rum
- ½ oz. fresh lime juice
- Soda water, for serving

In the base of a cocktail shaker, muddle the lime and orange wedges, basil, and sugar. Add the rum, lime juice, and enough ice to fill the shaker. Shake until very cold, about 30 seconds. Pour the contents (do not strain) into a highball glass, and top with soda. Garnish with additional basil, if you like.

—David Lombardo

Recipe adapted from Moveable Feast with Fine Cooking.



grilled rib-eyes with avocado-tahini purée

Need a memorable summer meal? You can't go wrong with the big flavor of grilled rib-eyes. Paired with this refreshing avocado-tahini purée, they make a true showstopper meal. **Serves 6 to 8**

- 3 boneless rib-eye steaks (about 1¼ lb. each)
- Kosher salt and freshly ground black pepper
- 3 ripe avocados, pitted, peeled, and coarsely chopped
- 3 small lemons, halved crosswise, plus 2 Tbs. fresh lemon juice; more to taste
- 2 Tbs. extra-virgin olive oil; more for drizzling
- ½ cup chickpeas, drained and rinsed
- ¼ cup tahini
- ½ Tbs. sherry vinegar
- Canola oil, for the grill
- Microgreens, for garnish
- Flaky sea salt

Pat the steaks dry with paper towels, and season both sides generously with kosher salt and pepper. Put the steaks on a rack, and let sit at room temperature for 1 hour. (Alternatively, refrigerate uncovered overnight. Bring the steaks to room temperature before grilling.)

Prepare a medium-high (400°F to 475°F) gas or charcoal grill fire.

In the bowl of a food processor, combine the avocados, 2 Tbs. lemon juice, the olive oil, chickpeas, tahini, and vinegar. Process until smooth, scraping down the bowl occasionally. Season to taste with kosher salt, pepper, and more lemon juice. Transfer to a medium bowl, put a piece of plastic wrap directly on the surface, and refrigerate until ready to serve.

Using the canola oil, oil the grill, steaks, and lemon halves. Grill the steaks for 7 minutes on each side for rare, or to your desired doneness. Grill the lemon halves until juicy and charred in places, 3 to 4 minutes. Remove from the grill. Tent the steaks with foil, and let rest 10 minutes before slicing against the grain. Set the lemons aside.

Divide the avocado-tahini mixture among the plates, and top with the sliced steak, microgreens, and a drizzle of olive oil. Finish with flaky sea salt, and serve with the grilled lemon halves.

—Marc Murphy

Recipe adapted from Moveable Feast with Fine Cooking.

tuna steaks with spice rub and juniper jus

Seared tuna steaks served with juniper jus and seaweed butter provide a hearty, meatless entrée. This bold dish has what it takes to satisfy red-meat lovers. **Serves 6 to 8**

FOR THE JUNIPER JUS

- 2 Tbs. demi-glace
- ¼ cup olive oil
- 1 cup minced shallots
- 1 Tbs. lightly crushed mixed peppercorns
- ½ tsp. lightly crushed juniper berries
- 1½ Tbs. granulated sugar
- ¼ cup white wine vinegar
- ½ cup Chartreuse or Genepi liqueur
- ¾ cup chicken stock
- 2 Tbs. fresh thyme leaves
- 1 fresh bay leaf
- 1 cup heavy cream
- Kosher salt and freshly ground black pepper

FOR THE TUNA STEAKS AND SEAWEED BUTTER

- Kosher salt
- 2 Tbs. lightly crushed black peppercorns
- 1 Tbs. lightly crushed white peppercorns
- 1 Tbs. toasted, lightly crushed coriander seeds
- 1 tsp. smoked paprika
- 2 1-lb. tuna steaks, preferably loin, about 1½ inches thick
- 3 oz. (6 Tbs.) unsalted butter
- ¼ cup coarsely chopped packaged roasted seaweed snack
- 2 packed cups baby spinach
- 2 Tbs. grapeseed or other neutral oil; more as needed

MAKE THE JUNIPER JUS

Add the demi-glace and ¾ cup water to a small saucepan. Bring to a simmer over medium-low heat, whisking continuously, until dissolved. Set aside. In a medium saucepan, heat the oil over medium heat until shimmering. Add the shallots and cook, stirring occasionally, until they begin to soften, about 2 minutes. Add the peppercorns, juniper berries, and sugar. Stir continuously until the sugar dissolves, 1 to 1½ minutes. Add the vinegar, stirring occasionally until mostly evaporated, about 1 minute. Add the liqueur, stirring occasionally until

mostly evaporated, 3 to 4 minutes. Add the stock, demi-glace mixture, thyme, and bay leaf. Cook, stirring occasionally until the mixture is reduced by half, 20 to 22 minutes. Reduce the heat to medium low, add the cream, and cook until the mixture begins to simmer and thickens, 5 to 7 minutes. Strain through a medium-mesh strainer, and season to taste with salt and pepper. Set aside and keep warm.

MAKE THE TUNA STEAKS AND SEAWEED BUTTER

In a small bowl, combine 2 Tbs. salt, the peppercorns, coriander, and paprika. Rub the mixture all over the tuna steaks. Let sit at room temperature for 30 minutes.

Meanwhile, melt the butter in a large skillet over medium heat. Add the seaweed and cook, stirring occasionally, until the seaweed begins to soften, about 1 minute. Add

the spinach, in batches if necessary, stirring until wilted, about 3 minutes. Remove from the heat, set aside, and keep warm.

Place a rack over a rimmed baking sheet and set aside. In a medium nonstick skillet over medium-high heat, heat the oil until shimmering. Add the tuna to the skillet, one steak at a time if necessary, and sear for 2 minutes per side for rare or to your desired doneness. Carefully lift the steaks with tongs, and sear the edges on all sides for a few seconds. Transfer the steaks to the prepared rack, and let rest for about 5 minutes. Slice the tuna against the grain, and transfer to a large platter. Top with the seaweed butter, and serve with the jus on the side.

—Marc Forgione

Recipe adapted from Moveable Feast with Fine Cooking.

