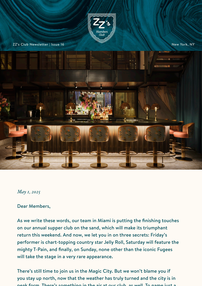


May 1, 2023

Dear Members,

As we write these words, our team in Miami is putting the finishing touches on our annual supper club on the sand, which will make its triumphant return this weekend. And now, we let you in on three secrets: Friday's performer is chart-topping country star Jelly Roll, Saturday will feature the mighty T-Pain, and finally, on Sunday, none other than the iconic Fugees will take the stage in a very rare appearance.

There's still time to join us in the Magic City. But we won't blame you if you stay up north, now that the weather has truly turned and the city is in peak form. There's something in the air at our club, as well. To name just a few developments, Nathan and the bar team have another stellar selection to share at Leo's, Mother's Day is just around the corner, and the creativity that will be coming out of both restaurants in the coming months is not to be missed.

Here's to an incredible summer ahead.

Warmly,
Jeff, Mario, and Rich

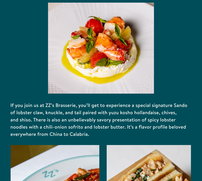
"There is no end. There is no beginning. There is only the infinite passion of life."
— Federico Fellini

FROM THE KITCHEN

Lobster

May 1st marks the beginning of peak lobster season in our region, and Mario and our culinary team have a few things up their sleeves. At Privato, we're essentially serving spring on a plate. First is our ode to a Sardinian classic, Arrigazzis alla Catalana, in which a nearly three-pound lobster is steamed, dressed with lemon vinaigrette, and served with a salad of avocado and shaved fennel, carrots, radishes, and cucumbers.

Then we have a special of chilled lobster and imported burrata with marinated tomatoes, pickled white asparagus, and bright notes of citrus.



If you join us at ZZ's Brasserie, you'll get to experience a special signature Sando of lobster claw, knuckle, and tail paired with yuzu kosho hollandaise, chives, and shiso. There is also an unbelievably savory presentation of spicy lobster noodles with a chili-onion sofrito and lobster butter. It's a flavor profile beloved everywhere from China to Calabria.

FROM THE BAR

The Cosmopolitan

Summer nights in Manhattan have become synonymous with The Cosmopolitan. We're big fans ourselves, to be honest, because it's an undeniably fun drink. And so delicious. But how can you make a really, really good one? After his usual, magical tinkering, Head of Bars Nathan McCarley-O'Neill figured it out. Tsuu citrus was just what the typically cranberry-forward recipe needed. These balanced aromatic notes cut through the bitter Campari- a somewhat uncommon choice- while amping up the vibrancy of the entire affair. It really is the perfect drink for the season.

Calendar of Events

MOTHER'S DAY BRUNCH AT ZZ'S CLUB NEW YORK

SUNDAY, MAY 11TH

Our Members were so thrilled by the Chateau ZZ's Takeover at the Club earlier this year, that it inspired us to do something unexpected for Mother's Day, and we're not just talking about opening the club on a Sunday. For one day only, join us for a complete Sadelle's takeover of ZZ's Club in New York. We'll be serving a brunch prix-fixe filled with all the Sadelle's classics. You can also choose from a variety of add-ons to make the feast even more festive. Space is limited.

LEO'S SPIRIT SERIES

This May, as the Knicks dominate the Eastern Conference Playoffs, Leo's will be your go-to destination to witness all the action. Join us in the comfort of your club. Already have tickets to see the game? Stop by Leo's before tip-off for cocktails and classic bites from our Leo's menu, or swing by after the game to keep the celebration going. We're toasting to the greatest team in the greatest city, right here at ZZ's Club New York.

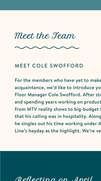
Meet the Team

MEET COLE SWOFFORD

For the members who have yet to make his acquaintance, we'd like to introduce you to Floor Manager Cole Swofford. After studying film and spending years working on productions ranging from MTV reality shows to big-budget features, Cole eventually realized that his calling was in hospitality. Along the journey to ZZ's Club in New York, he singles out his time working under Andre Balazs during The Standard High Line's heyday as the highlight. We're very glad to have him in the Major family.

Reflecting on April...

ROSEWOOD RANCHES DINNER WITH CHEF MARIO CARBONE



Earlier this month, Mario brought Texas to NYC, when the esteemed purveyor Rosewood Ranches helped us transform ZZ's into the ultimate steakhouse experience for one night only. It was a decadent evening filled with grand seafood towers, classic starters, and a jaw-dropping lineup of prized cuts of American wagyu, expertly prepared.

Most of all, it was a pleasure to welcome our guests of honor, Rosewood Ranch Manager Kenneth Braddock and General Manager Tom McGrath, who once again gave us the chance to create delicious memories with their unparalleled product.

LAND BAR ARTISAN ITO-SAN RESIDENCY

We want to thank our members for the warmth and enthusiasm they showed last month's guest of honor, Daisuke Ito. On his first-ever visit to New York City, this legendary Tokyo bartender awed us with his grace, elegance, and mastery. We hope you found his care and craft on display during his four nights at ZZ's as moving as we did. One thing's for sure: everyone loved his spin on the Bloody Mary.

Last Chance...

F1 WEEKEND: CARBONE BEACH

FRIDAY, MAY 2ND - SUNDAY, MAY 4TH

With just twenty-four hours to go before CARBONE BEACH, we're thrilled to welcome our members for three legendary evenings. We hope to see you there, so we can indulge, celebrate, and witness performances by Jelly Roll, T-Pain, and Fugees.

For those who are late to hop aboard, let us know at your absolute earliest convenience and the team will do everything they can to make sure you're right there with us.

ZZ's Club

Restaurants
Monday through Saturday | Dinner: 5:00 - 11:00 PM

Bars & Lounges
Monday through Friday | 3:30 PM - 12:00 AM
Saturday | 2:30 PM - 2:00 AM

LOCATION
27 Hudson Yards
New York, NY 10001

FOR ALL RSVP RESERVATIONS
concierge@zzsclub.com

Dress Code: No shorts, open-toed shoes or tank tops for gentlemen.
To update your contact details please email Membership at membership@zzsclub.com