

Foodie Bites

Chipotle Producing Satirical Hulu Series

Chipotle is producing a satirical series on Hulu about the industrial agriculture sector, according to an announcement on Jan. 27.

The series is called "Farmed and Dangerous," and the initial four-episode season will begin airing on Feb. 17.

The show will "satirically explore the world of industrial agriculture in America," states the press release.

The first season focuses on the introduction of PetroPellet, a new petroleum-based animal feed created by fictional industrial giant Animoil.

PetroPellet promises to reduce industrial agriculture's dependence on oil by eliminating the need to grow, irrigate, fertilize, and transport the vast amount of feed needed to raise livestock on factory farms.

The series is produced by Chipotle and Piro, a New York-based studio. The show will feature Ray Wise ("Mad Men" and "24").

Chipotle has produced two similar short animated films, "Scarecrow" (2013) and "Back to the Start" (2011).

"Much of our marketing is aimed at mak-

ing consumers more curious about where their food comes from and how it is prepared," stated Mark Crumpacker, chief marketing and development officer at Chipotle.

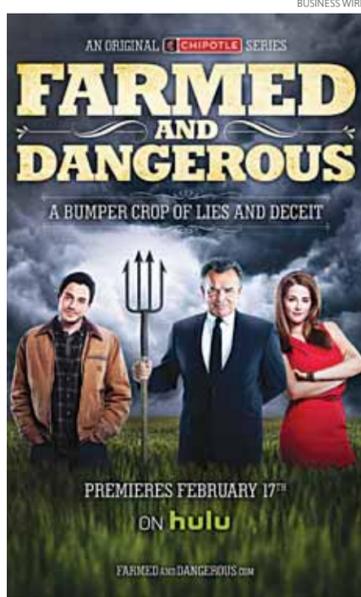
"By making complex issues about food production more understandable—even entertaining—we are reaching people who have not typically been tuned into these types of issues," he said.

The company claims it is the first national restaurant company to voluntarily disclose the use of GMOs in its food, and the first to announce plans to eliminate GMOs from its ingredients.

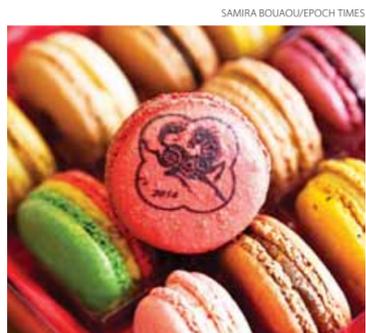
Critics say the company is trying to improve its image as a product of McDonald's investments. There are still some misconceptions that McDonald's owns Chipotle.

McDonald's was a major investor of Chipotle up until 2006, according to Chipotle's website. When McDonald's began investing in Chipotle in 1998, the company was a 14-store chain in Denver.

Chipotle currently operates more than 1,550 restaurants.



A poster for "Farmed and Dangerous."



SAMIRA BOUAOU/EPOCH TIMES

A Macaron for the Year of the Horse

French confectionery meets Chinese New Year in MacarOn Café's macaron. Customized for the Year of the Horse in a crackly red shell with a horse motif and it encases homemade chestnut jam and matcha green tea.

"The hint of fresh chestnut homemade jam lends just the right amount of sweetness and reminds us of the classic winter flavor found on the streets of New York and in various Asian countries," said MacarOn Café's masterchef Cécile Cannone. Cannone first moved to New York City seven years

ago, in close proximity to Chinatown, and remembers well the festive occasions at this time of year.

The gluten-free treats are just one of many flavors masterminded by Cannone, from fragrant flower-based ones like jasmine, rose lychee, and orange blossom, to classics like pistachio and raspberry.

The Chinese New Year macaron can be bought in one of MacarOn Café's three Midtown Manhattan stores or online (with a request in the notes section). www.macaroncafe.com

Angus Club Steakhouse Opens

Angus Club Steakhouse, with its art deco-inspired setting, opened in Midtown East on Jan. 27.

Executive chef Edward Avduli will be at the kitchen's helm. The USDA Prime Black Angus steaks are dry-aged on-site for 30 to 35 days. There is also a selection of seafood ranging from lobster,

Norwegian wild salmon, to a variety of shellfish.

Angus Club Steakhouse

135 East 55th St. (between Lexington and Third avenues)
212-588-1585
www.angusclubsteakhouse.com



ANGUS CLUB STEAKHOUSE/FACEBOOK

Steak from Angus Club Steakhouse.

Popular East Village Brunch Eatery, 7A, Closes

A popular East Village brunch eatery, 7A, closed on Jan. 27 after 30 years of business, reported Ev Grieve.

The restaurant was located on the corner of Avenue A and East Seventh St.

There was a meandering line out the door for brunch the day before it closed, as the restaurant offered a "\$4 everything" happy hour to say goodbye to its long-term customers.



7A/TWITTER

The entrance of 7A.



COURTESY OF HAKKASAN NEW YORK

Hakkasan, located in Midtown.

Chinese New Year at Hakkasan

Hakkasan New York is celebrating Chinese New Year with lion dancing and a special a la carte menu.

The menu is available from Jan. 29 to Feb. 8.

Dishes include steamed sea snapper with salted plum in Teochew style (\$28); braised Chinese cabbage with mixed mushrooms (\$18); and stewed pork trotter with black moss in brown sauce (\$28).

There will also be a traditional lion dance performance. Guests will receive a crisp \$2 bill in a red envelope to signify good luck in the New Year, as is customary in Chinese culture.

Hakkasan

311 W. 43rd St.
212-776-1818
www.hakkasan.com/newyork



COURTESY OF HAKKASAN NEW YORK

Dim sum at Hakkasan.

20% OFF WITH THIS AD

★★★★★ "the pizza is super thin-crust, crispy and delicious. you can smell the wood burning stove a block away..." ZAGAT USER

★★★★★ "The wood fired oven along with the homemade cheese just can't be beat." PM

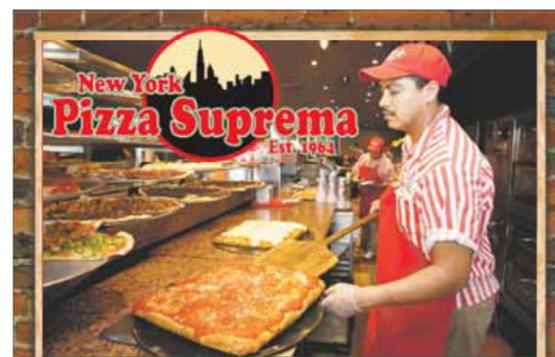
★★★★★ "Love it. Thin crust, very good choice of topping. Unbeatable Beer pitcher price." CB

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-BY SLICE HARVESTER AS SEEN IN DAILY NEWS, WALL STREET JOURNAL AND GOOD DAY NEW YORK.

During a 2½-year quest, Colin Hagedorf aka Slice Harvester of Brooklyn sampled nearly every pie sold by the slice in Manhattan. The feat involved 362 slice joints...

He bestowed the only perfect score on Pizza Suprema. "It comes out looking beautiful, grease shimmering above the cheese."

-Source: The Wall Street Journal

www.nypizzasuprema.com

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