

Catch of the day

Kurt Zdesar has been making waves in the culinary scene ever since he introduced Nobu to Mayfair, and he shows no signs of slowing down. His new venture, Bouillabaisse, has arrived and offers sustainable fish and seafood inspired by fishing villages in the Mediterranean. Executive chef Jordan Sclare combines traditional and contemporary coastal cooking techniques, producing dishes such as langoustines with fresh basil and a white balsamic reduction and, of course, the restaurant's signature dish: bouillabaisse.

Bouillabaisse, 4 Mill Street, W1S (bouillabaisse.co.uk)



Food & drink news

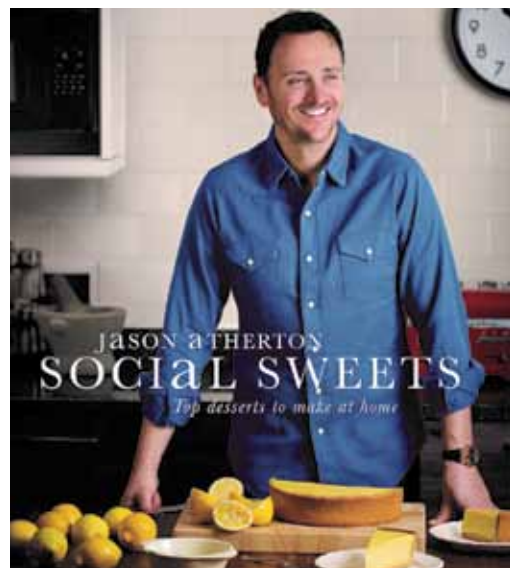
Kurt Zdesar and Jason Atherton gift Mayfair with two new restaurants, while Barons de Rothschild's new Vintage gives cause for celebration

WORDS: ELLEN MILLARD

A social occasion

It's been a busy month for Jason Atherton, who has not only launched a book, but also his seventh London restaurant Social Wine & Tapas in St James's. Meanwhile, his new book *Social Sweets* lets you take control of the kitchen with delicious bakewell tarts, cheesecake and sticky-toffee pudding.

Social Sweets is out now. Social Wine & Tapas, 39 James Street, WIU (socialwineandtapas.com)



Night on the town

With such a well-known committee behind The Cuckoo Club – which includes Jools Holland, Alice Temperley and Elle MacPherson – it's no wonder that *Vogue* described it as 'formidable'. Recently redesigned by Barbara Hulanicki of Biba fame, it has a 1970s ambience, with giant silver disco balls rotating above plush sofas and hot-pink staircases.

Frequented by the likes of Prince Harry and Eva Longoria, the quirky venue is an enchanting place to spend a night. *The Cuckoo Club, Swallow Street, WIB (thecuckooclub.com)*



Propose a toast

There's no better time to raise a glass of Champagne than summer, and what better occasion to toast than the launch of the Barons de Rothschild's new 2006 Vintage? Make a stop at Hedonism Wines this month to pick up a bottle of the brand's first cuvée – a delicate blend with notes of citrus and white peach, based on Chardonnay grapes from vineyards in Côte des Blancs. It makes for a delectable accompaniment with a meal, and is just as good without.

£150, available at Hedonism Wines, 3-7 Davies Street, W1K (hedonism.co.uk)

