

WORLD MONUMENTS FUND
SCENT DINNER

featuring
ARQUISTE

A fragrance collection inspired by historic places created by
CARLOS HUBER, M.S., HISTORIC PRESERVATION
with perfumers Yann Vasnier & Rodrigo Flores-Roux



presented by
CHANDLER BURR
Curator of the Department of Olfactory Art, Museum of Arts and Design



menu created and prepared by
ROBERTO SANTIBAÑEZ
Chef/owner of Fonda restaurants in Brooklyn and Manhattan



at the studio and home of
GRIMANESA AMORÓS
117 Hudson Street, New York City

TUESDAY, JUNE 26, 2012

ALEKSANDR

perfumer: Yann Vasnier



SOPA FRÍA DE PEPINO Y ALBÓNDIGAS

Cucumber and almond chilled soup, served with diced zucchini, venison meat balls, scented with tarragon, cognac, black pepper, and bay leaves

SCENT STORY: January 1837, St. Petersburg, Russia

On a frosty winter afternoon, a fiery gentleman finishes his toilette by dabbing on a preparation of neroli and violet. He draws down his cuffs, dons a heavy fur and strides out in polished leather boots. As he rides off on his sledge, the woody scent of fir fills the air. Beyond the snow-laden trees, on a clearing bathed in amber light, his fateful duel awaits.

KEY NOTES: Neroli, violet leaf, fir balsam, Russian leather accord

SITE: Catherine Palace, Tsarskoje Selo, Russia

SCENT RAW MATERIALS

INTERPRETED FOOD MATERIALS

1. Nonadienal–1% Synthetic; Top/modifier note; Green, cucumber, melon, powdery	Cucumber
2. Tarragon oil (<i>Artemisia dracuncululus</i>)–5% Natural; Middle note; Herbaceous, green, aromatic, anis	Tarragon
3. Violet leaf abs (<i>Viola Odorata</i>)–5% Natural; Middle note; Green, earthy, iris, floral, powdery	Raw diced zucchini
4. Fir Balsam abs (<i>Abies balsamea</i>)–5% Natural; Base note; Woody, balsamic, rosemary, turpentine	Bay leaf
5. Suederal (IFF)–5% Synthetic; Base note; Leather	Venison meat

L'ETROG

perfumers: Yann Vasnier and Rodrigo Flores-Roux



BACALAO CON MORISQUETA DE ARROZ AL LIMÓN REAL Y ROMERO

*Steamed cod filet served over Michoacán-style risotto, scented with lemon zest and rosemary,
topped with chopped pistachios and dates*

SCENT STORY: October, 1175, Calabria, Italy

In Medieval Calabria, a family gathers to celebrate a good harvest. Within a cabin built of palm leaves and other woody branches, an aromatic bounty is presented. The citrusy scent of the etrog citron, a regional specialty, brightens the air while embracing myrtle and lush date fruit envelope the sweet warmth of the Mediterranean night.

KEY NOTES: Calabrese cedrat, myrtle, date fruit, and vetivert

SITES: WMF Jewish heritage sites in Italy

SCENT RAW MATERIALS

INTERPRETED FOOD MATERIALS

1. Citron oil (<i>Citrus medica</i>)–5% Natural; Top note; Citrus	Lemon zest
2. Myrtle oil (<i>Myrtus Communis</i>)–5% Natural; Middle note; Camphoraceous, green, rosemary	Rosemary
3. DMBC Butyrate (Dimethyl benzyl carbinyl butyrate)–5% Synthetic; Middle/Base note; Fruity, prune, dates	Dates

FLOR Y CANTO

perfumer: Rodrigo Flores-Roux

TORITO INTERMEDIO

Rice water, peanut milk and agua ardiente, grapefruit zest, and lime juice

SCENT STORY: August, 1400, Tenochtitlan, Mexico

On the most fragrant festival in the Aztec calendar, the rhythm of drums palpitates as a wealth of flowers is offered on temple altars. Billowing clouds of *Copal* act as a backdrop to the intoxicating breath of tuberose, magnolia, plumeria and the intensely yellow aroma of the sacred marigold, *cempoalxochitl*.

KEY NOTES: Mexican tuberose, magnolia, plumeria, marigold

SITE: The central historic district of Mexico City, built atop the ruins of Tenochtitlan, the fourteenth-century capital of the Aztec empire

SCENT RAW MATERIALS	INTERPRETED FOOD MATERIALS
1. Tuberose Abs (<i>Polianthes tuberosa</i>)—5% Natural; Middle note; Heady floral, jasmine, orange, fruity, lactose, honey	Rice water
2. Marigold (<i>Tagetes glandulifera</i>)—2% Natural; Top/middle note; Green, bittersweet, ripe fruit, bitter citrus (grapefruit pith aspect)	Grapefruit zest
3. Geranyl acetone—5% Synthetic; Top/middle note; Used to add a floral fruity aspect that resembles a floral pear aspect with a few woody undertones.	Lime juice
4. Acetyl pyrazine—1% Synthetic; Base note; Used to add a nutty, roasted, ricey aspect to a composition.	Peanut milk

ANIMA DULCIS

perfumers: Yann Vasnier and Rodrigo Flores-Roux



PATO EN MOLE DE AJONJOLÍ Y AVELLANAS

Seared duck breast over roasted hazelnut mole with vanilla, smoky chipotles, cumin, and cloves

SCENT STORY: November, 1695, Mexico City

The scent of exotic spices floats throughout the halls of the Royal Convent of Jesús María, where a group of nuns prepares a baroque recipe of cocoa infused with an assortment of chilies. After centuries of obscurity, the convent's secrets are exposed in a rich experience for the senses.

KEY NOTES: Cocoa absolute, Mexican vanilla, cinnamon, chili infusion

SITE: The central historic district of Mexico City, where the 'Royal' appellation of Jesús María is located

SCENT RAW MATERIALS

INTERPRETED FOOD MATERIALS

SCENT RAW MATERIALS	INTERPRETED FOOD MATERIALS
1. Clove oil (<i>Eugenia caryophyllata</i>)–5% Natural; Middle note; Spicy, floral, carnation aspect	Clove buds
2. Sesame oil (<i>Sesamum indicum</i>)–5% Natural; Middle note; Nutty, balsamic, spicy	Sesame
3. Cocoa abs (<i>Theobroma cacao</i>)–5% Natural; Base note; Bitter chocolate	Cocoa
4. Ethyl maltol–5% Synthetic; Base note; Sugar, caramel, vanilla	Vanilla
5. Cumin oil (<i>Cuminum cyminum</i>)–1% Natural; Middle/base note; Spicy, aromatic, anis aspect	Cumin

FLEUR DE LOUIS & INFANTA EN FLOR

perfumers: Rodrigo Flores-Roux and Yann Vasnier

PASTELITO DE ALMENDRA AL AZAHAR

Almond biscuit wet with orange blossom syrup, served with raspberry, beetroot, and rose spirit ice cream, celery foam and green chartreuse

SCENT STORY: June 1660, Isle of Pheasants, Basque region on the French-Spanish border

To ensure peace between them, two royal courts converge at a richly-appointed pavilion built of freshly cut pine and cedar wood. From the French side, in a golden aura of iris, rose and jasmine, emerges a young Louis XIV, all starched and composed, eager to catch a glimpse of his new bride, the Infanta María Teresa of Spain. Innocently perfumed with orange flower water, her powdery complexion blushes as the gallant king lays his eyes on her for the first time. She opens her scented fan and steals a look back.

KEY NOTES: *Infanta en Flor:* Orange flower water, Spanish leather, cistus resin, immortelle
Fleur de Louis: Orange blossom, Florentine orris, jasmine, white cedar wood

SITES: Potager du Roi and the Orangerie at Versailles, France
El Escorial, San Lorenzo de El Escorial, Spain

SCENT RAW MATERIALS

INTERPRETED FOOD MATERIALS

1. Rose water (<i>Rosa damascena</i>)–5% Natural; Middle note; Floral, rose	Rose water
2. Raspberry ketone–5% Synthetic; Base note; Raspberry preserves	Raspberry
3. Orris root abs (<i>Iris pallida</i>)–5% Natural; Middle note; Powdery, earthy, floral, rooty, carrot and violet aspects	Beetroot
4. Galbanum oil (<i>Ferula galbaniflua</i>)–1% Natural; Top note; Balsamic, green, musky	Green Chartreuse
5. Orange flower abs (<i>Citrus aurantium</i>)–5% Natural; Middle note; White floral, indolic, jasmine aspect	Orange blossom syrup
6. Tonka bean (<i>Dipteryx odorata</i>)–5% Natural; Base note; Gourmande, balsamic, smoky, aspects of marzipan, bitter almond and tobacco	Almond biscuit
7. Immortelle/Everlasting (<i>Helichrysum angustifolium</i>)–5% Natural; Middle note; Celery, peppery, nutty	Celery foam



WORLD MONUMENTS FUND

World Monuments Fund is the leading independent organization devoted to saving important cultural-heritage sites around the world. For over 45 years, working in 98 countries and territories, WMF's highly skilled experts have applied proven and effective techniques to the preservation of important architectural and cultural-heritage sites. Through partnerships with local communities, funders, and governments, the organization inspires an enduring commitment to stewardship for future generations. Headquartered in New York City, WMF has offices and affiliates worldwide. www.wmf.org



CARLOS HUBER & ARQUISTE

Drawn to the magical skyline of his hometown, Carlos Huber first pursued the study of architecture at prestigious universities in Mexico City, Paris and New York City. After graduating with honors in Historic Preservation at Columbia University, he was involved in the experimental projects of architect and Columbia professor Jorge Otero-Pailos, working on art installations that analyze the role of non-visual cues in the interpretation of historic sites. Huber then studied fragrance development and collaborated with noses Rodrigo Flores-Roux and Yann Vasnier, in order to recapture the olfactive notes of historical moments. Arquiste launched in September 2011.

About Arquiste: A scent is a time capsule. It can invoke our most intimate memories and dreams, and open doors to distant worlds. Curated by an architect specializing in Historic Preservation, Arquiste is a fragrance collection that transports the wearer to evocative moments in history.

The Debut Fragrances: Meticulously researched using authentic sources and crafted with only the rarest of ingredients, each fragrance restores the olfactive experience of a particular time and place, allowing both women and men to unlock personal revelations and experience history in a most intimate way.



CHANDLER BURR

Chandler Burr is the Curator of the Department of Olfactory Art at the Museum of Arts and Design in New York City and the former *New York Times* perfume critic. He is author of *The Perfect Scent*, based on his *The New Yorker* magazine piece, parallel stories of a year he spent behind the scenes at Hermès in Paris as Jean-Claude Ellena created an Hermès fragrance and a year inside Coty in New York as Sarah Jessica Parker directed the making of her first perfume. *The Emperor of Scent: A True Story of Perfume, Obsession, and the Last Mystery of the Senses* is about Luca Turin, a genius of perfume who created an astonishing new theory of human olfaction. Burr's first book, *A Separate Creation*, was based on his Atlantic cover story, *Homosexuality and Biology*. He is author of the novel *You or Someone Like You*.



CHEF ROBERTO SANTIBAÑEZ

As a native of Mexico City and a graduate with honors from Paris's top culinary institutions, award-winning Chef Roberto Santibañez' culinary resume includes stints as restaurateur, culinary consultant, author and teacher in Mexico, Europe and the United States. He is the author of *Rosa's New Mexican Table*, nominated for a James Beard Award. His second book *Truly Mexican* was one of the Notable Cookbooks of 2011 by the *New York Times*. Roberto is a member of The Culinary Institute of America's Latin Cuisines Advisory Council.



GRIMANESA AMORÓS

Grimanesa Amorós is an interdisciplinary artist with diverse interests in the fields of social history, scientific research and critical theory, which have greatly influenced her work. She makes use of sculpture, video, and lighting to create works that illuminate our notions of personal identity and community. Amorós uses her art as an agent for empowerment to involve viewers from all different backgrounds and communities. She was born in Lima, Peru and lives and works in New York City.



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