Springtime is here. It’s the moment in time for us to strip things back, simplify all, and pile on the abundance. Flavors are simple and clean, but bountiful. A strawberry shortcake with a mountain of macerated Green Zebra strawberries from Media. A supple porcelet chop tucked underneath a river of double shucked fava bean. These are treats and staples of spring and generosity is our technique. Taking the time and care to pinch fava beans first from their pods, then their skins, is an act of patience and virtue. If something is perfect in its own right, there’s no better way to serve it then gracefully and plentifully so. You’ll know how much we love you and how deeply we care the moment you see that pile of little green gems. And that’s the point :)

My Loup’s 1st Birthday (5/1)
Champagne Dinner (5/23)
Hot Luck in Austin, TX (5/23-26)
Hopewell Recap
Our Schedule
A Recipe: Pastry Cream & Strawberries
My Loup Is 1.

My Loup is one!! We cannot thank you enough for all of the support and love you have given us throughout our first year. We can still remember walking into the space the first time and falling in love with the shape of the room. We're grateful for our incredible team (most of whom have been there from the beginning!) who put on one hell of a show every single day.

We look forward to many more birthdays to come!

Champagne Dinner Party @ Her Place

Thursday, May 23

Our friends at Famille Moussé are bringing some of their favorite champagnes and we'll be pairing them with a BANGIN' menu! This lineup is unreal --expect wine from their Special Club and a tasting that will let them shine. The winemaker will be on site guiding us through the tasting himself.

Let it rain bubbles!!!

Reserve your seat here.
My Loup Goes to Austin.

Alex & I are heading to Austin, TX for this year's Hot Luck Food & Music Festival.

Hot Luck brings together renowned chefs from across the country, for four days of amazing food and music. This will be our third time participating and we are FIRED UP. We will be sure to share an Austin food guide when we come back!

**When:** Thursday, May 23-Sunday, May 26  
**Where:** Austin, TX

**Tickets here!**

MY LOUP x NIXTA

While down in Austin, we'll be cooking a dinner at our friend Edgar and Sara's beautiful spot Nixta. The renown king of tacos has invited us to cook an insane outdoor dinner on the most epic grill get-up. We're ready to light it up.

**Tickets here!**
We had one epic event this past weekend. We packed up half our restaurant and set up shop at the site of the stunning proposed boutique hotel, The Hopewell. We came carrying steaks and caviar and cheeze-its and strawberry cakes. We lit our fires, stoking them for a few hours to nail that perfect grilling temperature, and cooked 14 massive ribeyes, 60 butter lacquered oysters, and so much more. The night started with a cocktail party and moved into a seated indoor dinner, then capped off with s’mores and a petite carajillo night cap.

Think Francis Mallman by Ralph Lauren. Our outfits tell the rest of the story. Thank you to our guests that joined as and to Margot Stern, property owner, for hosting.

My Loup & Her Place are closed Friday, May 31-Monday, June 10th.

We're on vacation baby! See you when we're back :)

*Her Place X The Hopewell*
OUR SCHEDULE!

Find our release dates and open dates below. Menus will be posted on our site and Instagram the night before reservations are posted. Subject to change due to private party pick-ups.

May Calendar

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Pastry Cream & Strawberries

Its strawberry time! Thank God. We’ve been waiting for this. We are moving on from oranges and citrus and diving into the pinks! The plush peaches and the plump plums are right around the corner. But with strawberries like these, I can’t see anything else. I only have red colored glasses.

The strawberries we’re getting are picture perfect. I like showcasing them over pastry cream, which eats like a vanilla pudding. You can eat this like a parfait with some fluffy whipped cream or tuck this custard into a sweetened pie shell. Top both options with an obnoxious amount of berries.

Pastry Cream & Strawberries

120 grams egg yolks
30 grams flour
100 grams sugar
500 grams milk
30 grams butter
1 tsp vanilla
1 pinch salt
1. Whisk your yolks, sugar and vanilla together in a medium bowl. Add in your flour and whisk again until smooth.

2. Meanwhile, add your mix to a small sauce-pot and scald -- bring it nearly up to a boil and then turn it off.

3. Temper your milk into your eggs. Add one ladle or large spoonful of hot milk into your egg mixture and whisk continually (this prevents it from cooking -- you're getting your eggs used to the heat as opposed to shocking them and having them scramble). Continue, adding ladles of milk and whisking until the egg mixture is warm.

4. Pour the warmed egg mixture into the saucepan and turn on medium low, whisking constantly until thick and viscous.

5. Once the mixture can coat the back of the spoon turn off the heat, add the butter then strain and cool.

6. Cool with plastic wrap directly touching the custard so not to create a skin.

7. Serve with plain un-doctored strawberries if they're worthy, top with macerated (sugar and lemon juice and a bit of waiting) if they're not.