

RESTAURANTS: Payard: Pastry Chef, Personality...Perfumer?



First celebrities were selling their scent, now its celebrity chefs: François Payard, owner and chef of his eponymous UES **Pâtisserie & Bistro**, has collaborated with noted nose Calice Becker (who's best known for creating J'Adore and Tommy Girl) to form a line of three chocolate-based perfumes dubbed Inspirations by Payard.

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Essentially, Payard has bottled the essence of some of his signature confections with these fragrances: there's Lychee Mousse (\$42), a sweet smelling blend of white chocolate, lychee meringue, crushed raspberry and Turkish rosewater; Pistachio Ganache (\$45), which has notes of milk chocolate, pistachio nougat, lavender honey and Egyptian jasmine; and the most wearable of the bunch, Bergamot Truffle (\$48), a robust spray of dark chocolate, bergamot, orange flower and Tahitian vanilla. Supposedly they're unisex, but the former two are so saccharine they're probably best left to gum-snapping teenage girls or reserved for use as a Pavlovian room spray.

In other Payard news, the restaurant will be offering a four-course Valentine's Day meal for \$55 per person—the day before the actual event. The "Dress Rehearsal" dinner on Friday, February 13 will include a sharing plate of amuse-bouche and a selection of items such as home made foie gras terrine, seared Maine sea scallops, a beef duo of braised short ribs and hangar steak, plus a warm chocolate toffee cake with marshmallows for dessert. Considering you get more or less the same menu for half the price and half the crowd, sounds like a pretty solid option to us. Now all you have to do is convince your significant other that V-Day was officially moved to Friday this year...