



crucial detail





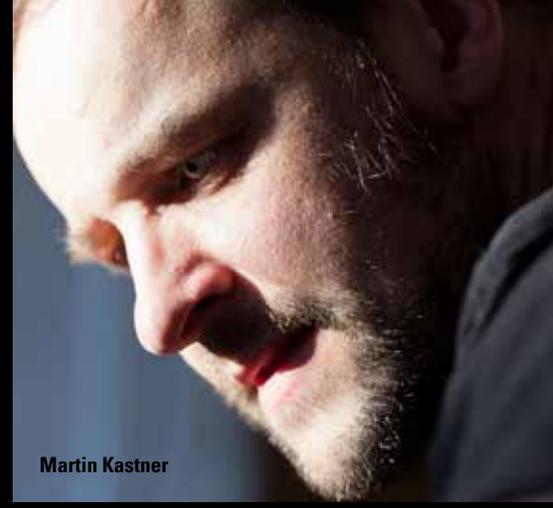
crucial detail

“Design is problem solving, a craft, applying a set of skills, where art is a means of expression.”

– Martin Kastner

Martin Kastner’s diverse career began in an unconventional way, at a 16th century castle restoring historical metalworks in Western Bohemia. From blacksmithing to design to conceptual art projects, a common sense of function and aesthetics ties Kastner’s work together. His unique chef driven pieces revolutionize the way we think about food.

The journey began in 2003 when Chef Grant Achatz contacted Kastner – a culinary collaboration was born. Their first project, a collapsible tripod for frozen hibiscus tea, profoundly resonated with guests and planted the seed to countless designs for the famed Alinea restaurant. Additional collaborations with notable chefs including Laurent Gras, Wolfgang Puck and Alex Stupak have captivated the industry by creating entirely new and beautiful ways of presenting food. Most recent of Martin’s notable achievements took place at the 2015 Bocuse d’Or competition. It was Martin and his team who designed & produced the Team USA platter and tools, helping them win silver and ultimately getting USA on the podium for the first time ever.



Martin Kastner



CRUCIAL DETAIL *porthole*



6328P1228 Porthole Infuser L 7" W 2" H 7" (13 oz)

The Porthole is a simple, beautiful infusion vessel designed by Martin Kastner of Crucial Detail design studio. The Porthole can be used to create striking cocktails, oils, teas, dressings, lemonade, coffee, or any other types of infusions.

D=Diameter L=Length W=Width H=Height • All Products are Measured at Max Capacity (oz)

All products are subject to availability. For further details of items available in each pattern please refer to the latest price list or contact your customer service representative.



MARÍA FÉLIX *by crucial detail*

- 3 large strawberries
 - 1/2 medium sized Navel or Valencia orange
 - 2 oz (60g) roasted cacao nibs
 - 7 oz (200g) Tequila Blanco (Herencia Mexicana)
 - 2 3/4 oz (80g) Grand Marnier
1. Wash fruit. Quarter strawberries lengthwise, stem on, and fan-slice them. Cut orange cross-grain into 1/8" thick slices.
 2. Arrange 6 strawberry fans in Porthole, alternating skin and pulp facing the glass pane. Sprinkle half of cacao nibs on strawberries. Arrange a layer of orange slices. Sprinkle rest of cacao nibs on oranges. Arrange remaining strawberries, lightly packing the Porthole cavity.
 3. Close Porthole, tighten screw, squeeze, snug screws, and check for good seal.
 4. Combine tequila and Grand Marnier.
 5. Fill Porthole with combined liquids.
 6. Infuse for a minimum of 30 minutes before sampling, consume within 4 hours (extended infusion of orange rind will turn the infusion bitter).

Tips:

- We highly recommend using Herencia Mexicana Tequila Blanco for this particular cocktail but any quality white tequila with pronounced agave notes should work nicely.
- Sifting the cacao nibs will reduce chocolate dust clouding the infusion.
- To transform María Félix into a spicy La Valentina, add one medium dried chipotle pepper to ingredients.

PORTHOLE PENICILLIN

by zdenek hartman

- 6-8 slices lemon
 - 4 slices fresh ginger
 - 1" x 4" (2.5cm x 10cm) slice of honeycomb
 - 1.5 oz (43g) Lapsang Souchong tea
 - 5 oz (142g) Johnnie Walker Black Label
 - 5 oz (142g) Laphroaig Single Malt Scotch Whisky, 16 yr.
1. Wash fruit. Slice lemons into rounds, slice ginger lengthwise.
 2. Brew tea according to packet instructions.
 3. Arrange fresh ingredients on one side inside the Porthole, alternating lemon and ginger slices. Set honeycomb in the open area.
 4. Close Porthole, tighten screw, squeeze, snug screws, and check for good seal.
 5. Combine Johnnie Walker, Laphroaig, and Lapsang tea.
 6. Fill Porthole with combined liquids.
 7. Infuse for a minimum of 30 minutes before sampling, consume within 4 hours (extended infusion of lemon rind will turn the infusion bitter).



CHAI *by the aviary*

Inside the Porthole:

- 3 grapefruit slices, 1/8 inch thick, cut in half
- 1/2 lemon peel, peeled using channel knife
- 1 thyme sprig
- 3 dried apricots
- 10g (.4 oz) freeze-dried apricots
- 1/3 fresh apricot, sliced and fanned
- 3 ginger slices, 1/8 inch thick
- 8g (.3 oz) rare tea cellar bourbon chai tea
- 1.5g (.052 oz) dried hibiscus flower
- 1.2g (.042 oz) dried elderflower
- 0.2g (.007 oz) saffron threads

Cocktail to be added (makes two Portholes):

- 53g (1 3/4 fl oz) olmeca altos blanco tequila
- 18g (5/8 fl oz) elijah craig 12yr bourbon
- 53g (1 3/4 fl oz) white verjus
- 28g (1 fl oz) st. germain elderflower liqueur
- 1g (1/32 fl oz) angostura orange bitters
- 18g (5/8 fl oz) simple syrup
- 26g (7/8 fl oz) tio pepe fino
- 185g (6 1/4 fl oz) water

Assemble the Porthole, checking the seal for good contact. Using a bottle pourer or a funnel, transfer liquid ingredient mix into the assembled Porthole through the spout. Best if poured and sampled in 5-10 minute increments and consumed within 25 minutes of preparation.



CRANBERRY *by the aviary*

Inside the Porthole:

- 10g (.4 oz) rare tea cellar cranberry autumn harvest tea
- 3g (.1 oz) freeze-dried pomegranate arils
- 2 whole star anise
- 2g (.07 oz) mace
- 2 rosemary sprigs, slightly bruised to release oil
- 1 whole lemon peel, removed with peeler, wrapped around rosemary
- 2 orange slices, 3mm (1/8 inch) thick, cut in half
- 12 fresh cranberries, with shallow slits to aid infusion

Cocktail to be added (makes two Portholes):

- 166g (5 5/8 fl oz) water
- 1g (1/32 fl oz) north shore sirene absinthe
- 1g (1/32 fl oz) angostura orange bitters
- 1g (1/32 fl oz) regan's orange bitters
- 2g (1/16 fl oz) st. elizabeth's allspice dram
- 62g (2 1/8 fl oz) white verjus
- 83g (2 3/4 fl oz) journeyman rum
- 35g (1 1/8 fl oz) cocchi Americano
- 14g (1/2 fl oz) st. george terroir gin
- 17g (5/8 fl oz) simple syrup

Assemble the Porthole, checking the seal for good contact. Using a bottle pourer or a funnel, transfer liquid ingredient mix into the assembled Porthole through the spout. Best if poured and sampled in 5-10 minute increments and consumed within 25 minutes of preparation.





GINGER RYE MIKADO

by crucial detail

- 1 medium sized ginger root
 - 1 lime
 - 1 1/4 oz (35g) maple syrup
 - 10 oz (285g) rye whiskey
1. Wash lime and peel it with a vegetable peeler. Remove pith if necessary. Reserve peel. Juice the peeled lime. Strain the juice. Stir lime juice, maple syrup and whiskey together.
 2. Julienne ginger. Cut reserved lime zest into 3/16" wide strips.
 3. Arrange ginger and lime in the porthole into a random pattern, lightly packing the Porthole cavity.
 4. Close the Porthole and check for a good seal.
 5. Fill with Porthole with cocktail base.
 6. Infuse for a minimum of 30 minutes before sampling, enjoy for up to 6 hours straight up, over ice or with a dash of soda.



inspired by forces of nature

Shift, the newest collection by Crucial Detail, is a play on seismic activity. The lines radiating towards the edge of the dish emulate the ripples caused by shifting tectonic plates. This groundbreaking collection will bring new energy to your foodservice presentation.





6331P1232
Plate Flat Angled **D** 12"



6331P1231
Plate Flat Angled **D** 10 1/2"



6331P1230
Plate Deep Angled **D** 10 1/2"



6331P1229
Plate Deep Angled **D** 8"

CRUCIAL DETAIL *plateau*



Assorted Plateau Items

subtle design, elevated presentations

The timeless subtle design of the Plateau collection seamlessly marries form and function reimagining the concept of a chef's blank canvas. A subtle relief in the center allows chefs to compose against a backdrop of gentle light and shadow. Elegant in its simplicity, this collection elevates the flat plate above the table's surface for ease of transport without compromising presentation.



6315P1209
Plateau Plate **D** 12" (2 3/8" Rim)



6315P1210
Plateau Plate **D** 12" (1 7/8" Rim)



6315P1213
Plateau Plate **D** 11" (1 7/8" Rim)



6315P1214
Plateau Plate **D** 9" (1 5/8" Rim)



6315P1211
Plateau Plate **D** 6 5/8" (1 9/16" Rim)



6315P1212
Plateau Deep Plate **D** 6 5/8" (1 9/16" Rim)

CRUCIAL DETAIL *parentheses*



Assorted Parentheses Items



6321P1302 Flat Plate D 10"



6321P1319 Jug L (11 oz) 6321P1318 Jug M (7 1/4 oz)



6321P1306 Square Plate L 11" W 11"
6321P1307 Square Plate L 8" W 8"

(emphasize) food presentations

Bringing the chef's presentation to sharp focus is what first inspired the Parentheses collection by Crucial Detail. Smooth, clean lines of each piece bring the emphasis to the center of the plate. Just as parentheses surround an amplified word within a sentence, this collection draws attention to where it should be – your food.



6321P1300 Flat Plate **D** 12 1/4"
6321P1301 Flat Plate **D** 11"
6321P1302 Flat Plate **D** 10"
6321P1303 Bread Plate **D** 6 1/2"



6321P1304 Deep Plate **D** 11"
6321P1305 Deep Plate **D** 8"



6321P1306 Square Plate **L** 11" **W** 11"
6321P1307 Square Plate **L** 8" **W** 8"
6321P1308 Square Plate **L** 6 1/2" **W** 6 1/2"



6321P1309 Platter **L** 14" **W** 7 1/4"
6321P1310 Platter **L** 12 1/2" **W** 6 1/2"
6321P1311 Platter **L** 10" **W** 5"



6321P1319 Jug **L** (11 oz)
6321P1318 Jug **M** (7 1/4 oz)
6321P1317 Jug **S** (4 1/2 oz)
6321P1316 Jug **XS** (2 oz)



6321P1312 Cappuccino Cup
W 3 7/8" **H** 3" (8 3/4 oz)
6321P1313 Cappuccino Saucer **D** 6 1/2"



6321P1314 Espresso Cup
W 2 1/4" **H** 2 3/4" (2 3/4 oz)
6321P1315 Espresso Saucer **D** 4 5/8"

CRUCIAL DETAIL *landscape*



6315P1207 Landscape Plate Dune L 7 3/4" W 7 3/4" 6315P1206 Landscape Plate Drift L 5 1/2" W 5 1/2"



6315P1204 Sectional L 1 3/4" W 1 3/4" H 2"



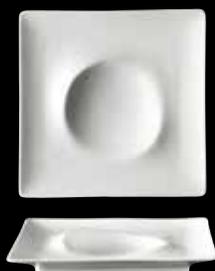
6315P1203 Miska Oval Porcelain Bowl
L 7 3/8" W 4 3/8" H 1 5/8" (2 oz)



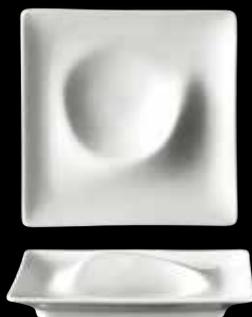
6315P1205 Antiplate D 4" (2" Empty Well)

innovative sensuous curves

The Landscape series reinterprets formations found in nature. A true standout of the collection, this series draws on organic shapes forming peaks and valleys to playfully separate liquids and solids. This collection will transform the way you think about composition.



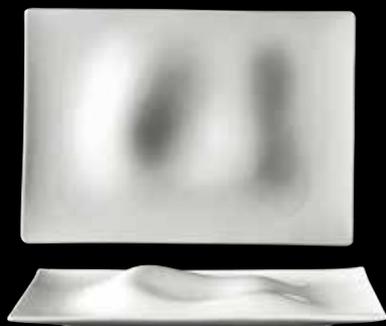
6315P1206
Landscape Plate Drift L 5 ½" W 5 ½"



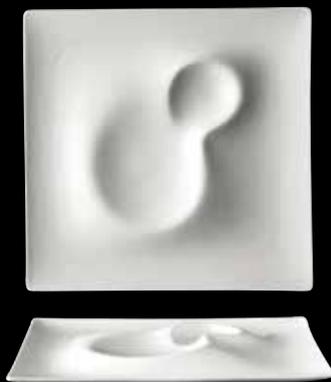
6315P1207
Landscape Plate Dune L 7 ¾" W 7 ¾"



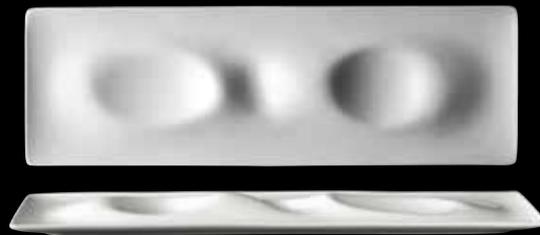
6315P1208
Landscape Plate Craters L 12 5/8" W 4 3/8"



6315P1201
Landscape Plate Mounds L 11 ½" W 8 1/8"



6315P1202
Landscape Plate Dune L 10 ½" W 10 ½"



6315P1200
Landscape Plate Craters L 16 ¼" W 5 1/8"



6315P1205
Antiplate D 4"
(2" Empty Well)



6315P1203
Miska Oval Porcelain Bowl
L 7 3/8" W 4 3/8" H 1 5/8" (2 oz)



6315P1204
Sectional
L 1 ¾" W 1 ¼" H 2"



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