



# AN HONOR ROLL OF AMERICAN CHEFS

## **A Star-Spangled Roster of Sixty of the Nation's Most Promising Culinary Talents**

Call it a revolution . . . an evolution . . . a renaissance . . . a revelation, but there seems little doubt now that modern American cooking has come of age.

It didn't happen overnight; the movement has been quietly gaining momentum for a decade or more as young American chefs have increasingly turned toward home for ingredients and inspiration, realizing the full potential of this country's culinary heritage and incredibly rich bounty.

In celebration of what we consider the Coming of Age of American Cooking, we've dedicated this issue to American food—both the traditional, regional fare that helped fuel the movement and the new, more contemporary interpretations (such as the recipes pictured on the following pages) that are still evolving.

As part of our tribute we decided to seek out the innovative chefs we've been hearing about—not only the highly visible figures at the forefront, such as Paul Prudhomme of K-Paul's in New Orleans, Alice Waters of Chez Panisse, Berkeley, California, and Larry Forgione of New York's River Café, but also the other talented individuals who lack only public recognition. They are a creative group of men and women, some of whom in another era might have chosen to be doctors or lawyers; in fact, a few have come to cooking from other professions. The

search turned up so many worthy young chefs throughout the country that it's impossible to list all of them.

We found chefs such as Bruce Nafataly at Les Copains in Seattle serving poached sable fish fillets with mushroom and fennel cream sauce, and skate wings sautéed with walnuts and brown butter. In Chicago, Stuart Johnsen of Trumpets is serving fresh New Orleans shrimp grilled over fresh pine needles, and in Los Angeles, John Sedlar of Saint Estéphe serves salmon pâté with corn and jalapeño mayonnaise, and blue corn tortillas with caviar.

In the following pages we are spotlighting 60 of these chefs, along with some of their favorite recipes. Our list is not meant to be definitive; we have limited it to American chefs, cooking in America with fresh, native products. We'll save for another issue America's brilliant foreign-born chefs—such as Wolfgang Puck of Spago in Los Angeles and Jean Banchet of Le Français near Chicago—many of whom have helped spur on the American movement by recognizing and championing the quality and quantity of our country's raw materials.

Our Honor Roll of American Chefs has been compiled with the help of Assistant Editor Catherine Fredman and correspondents and food authorities around the country. The recipes begin on page 72.

## Northeast

**John Clancy**, age 52. John Clancy's Restaurant, 181 W. 10th St., New York, NY; (212) 242-7350. Founder of the John Clancy Kitchen Workshop, a New York cooking school. Specialties: Marinated swordfish broiled over mesquite; lobster à l'américaine; Portuguese clams with *linguiça* and serrano ham.

**Lawrence Forgione**, age 30. The River Café, 1 Water St., Brooklyn, NY; (212) 522-5200. Trained in Europe, has been at The River Café for four years. A pioneer in the use of native American products. Specialties: Fallow deer with two sauces and wild mushrooms; suprêmes of duck glazed with molasses and black pepper; wild mushrooms in puff pastry.



Kit Kittle

Jim Haller

Lawrence Forgione

**Jim Haller**, age 47. The Blue Strawberry, 29 Ceres St., Portsmouth, NH; (603) 431-6420. No professional training; co-founder of the Blue Strawberry, which opened 14 years ago. Specialties: Roast veal with champagne, mushroom and leek sauce; fresh salmon in brandy-cream sauce; sweetbreads in cheese flan with chocolate brandy. No credit cards.

**James Heywood**, age 39, and **Timothy Ryan**, age 24. American Bounty, Culinary Institute of America, Hyde Park, NY; (914) 452-9600. Both graduates of the Culinary Institute, Heywood is lunch chef, Ryan is evening chef. Specialties: Orange-glazed pork loin with corn custard; roast duckling with apples and caraway; Dodge City flank steak with whiskey butter sauce.\*

**Robert Kinkead**, age 30. Harvest Restaurant, 44 Brattle St., Cambridge, MA; (617) 492-1115. No formal training, has been at Harvest for two years. Specialties: Breast of pheasant with beach plums; squab



John Grubell

James Heywood

Timothy Ryan

with huckleberries; wild mushroom strudel.

**Moncef Meddeb**, age 38. L'Espalier, 30 Gloucester St., Boston, MA; (617) 262-3023. Self-taught. Specialties: New England smoked scallops with butternut squash and Jack Daniels; assiette of fresh tuna with pomegranate and julienned leeks; rack of lamb with red wine and balsamic vinegar, garnished with warm goat cheese.

**Marion Morash**, age 46. The Straight Wharf, Nantucket, MA; (617) 228-4499. Self-taught. Emphasizes simple preparation of fresh local ingredients. Specialties: Scallops of bass with honey-lime sauce; poached salmon with hollandaise; fresh oysters and clams.

**Alphonse Pignataro**, age 39. Morgan's Restaurant, 135 S. 24th St., Philadelphia, PA; (215) 567-6066. Chef/owner of Morgan's for six years, no formal training. Watch for his special-occasion menus and game feasts. Specialties: Hickory-smoked squab with blueberry chutney; Seckel pears stuffed with Roquefort cheese; pecan tartlets.\*



William Polo

Jasper White

Lydia Shire

**Richard Schneider**, age 39. Silver Lake Inn, 168 White Horse Pike, Clementon, NJ; (609) 783-3300. Graduated from the Culinary Institute of America, gold medalist at 1980 Culinary Olympics. Specialties: Scallops and cucumbers sautéed in cream; breast of chicken stuffed with spinach and crabmeat. **David Waltuck**, age 28. Chante-

relle, 89 Grand Street, New York, NY; (212) 966-6960. Attended the Culinary Institute of America; chef/owner of Chanterelle for three years. Specialties: Grilled seafood sausage; salmon in a rhubarb and leek sauce.

**Jasper White**, age 31, and **Lydia Shire**, age 34. Seasons, Bostonian Hotel, Faneuil Hall Marketplace, Boston, MA; (617) 523-3600. Worked together five years, first at Copley Plaza, then Parker House in Boston. Seasons opened in September, 1982. Specialties: Breast of pheasant with red cabbage and parsnips; fish trilogy (fresh halibut stuffed with spinach, bluefish sautéed with sesame seeds, and grilled scallops with lobster sauce).

**Barry Wine**, age 39, and **Mark Chayette**, age 28. The Quilted Giraffe, 155 Second Ave., New York,



David Frazier

Barry Wine

Michael Foley

NY; (212) 753-5355. Wine has been the owner and chef for seven years, with no formal cooking background; Chayette graduated from New York Technical College and has been at the Quilted Giraffe for nearly four years. Specialties: Salmon with dill and coriander vinaigrette; saddle of veal with fennel and pickled sour cherries.

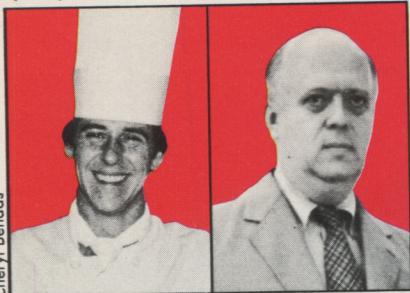
## Central United States

**Franklin Biggs**, age 28. Silver Lake Lodge, 1700 Park Avenue, Park City, UT; (801) 649-1000. Graduate of La Varenne cooking school in Paris, trained in France. Specialties: Sea bass sautéed in honey and red wine; sturgeon with golden American caviar; salmon with pesto sauce.

**Michael Foley**, age 29. Printer's Row, 550 S. Dearborn St., Chicago, IL; (312) 461-0780. Worked in kitchens since age 12; graduate of Cornell School of Hotel and Restaurant Administration. Specialties:

Salmon steamed with fresh tarragon and American caviar; grouper grilled with fennel and cream.

**Stuart Johnsen**, age 33. Trumpets, 1260 N. Dearborn, Chicago, IL; (312) 266-8000. Chef at Trumpets,



Cheryl Bendas

Barbara Martin

Bradley Ogden Richard Perry

cooking regional American cuisine, and relief chef at Enzo's, a northern Italian restaurant. Specialties: cold asparagus soup with cashews; New Orleans shrimp grilled on fresh pine needles; veal sautéed with fresh avocado; shrimp and lemon butter with Fontina.

**Bradley Ogden**, age 29. American Restaurant, Crown Center, 2450 Grand Ave., Kansas City, MO; (816) 471-8050. Graduate of Culinary Institute of America. Specialties: Chilled tomato bisque with sweet pea and basil sorbet; jambalaya of shrimp, chicken and sausage; smoked Colorado trout with apple-horseradish cream.

**Richard Perry**, age 44. The Richard Perry Restaurant, 3265 S. Jefferson, St. Louis, MO; (314) 771-4100. Owner and chef of restaurant for 11 years, no formal training. Specialties: Pork tenderloin with green peppercorns and Stilton sauce; baby lamb with red currant and mustard sauce.



Walter Griminger

Lonnie Schiller

Jimmy Schmidt Robert Del Grande

**Jimmy Schmidt**, age 27. The London Chop House, 155 W. Congress, Detroit, MI; (313) 962-1944. Trained with Madeleine Kamman, has been at Chop House for five years. Specialties: Maine scallop

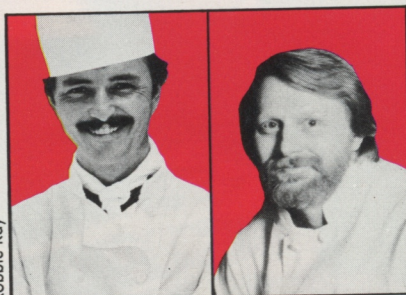
and mussel fettuccine;\* paillard of milk-fed veal.

**John Terczak**, age 31. Gordon, 512 N. Clark St., Chicago, IL; (312) 467-9780. A native Chicagoan, has worked at Gordon for seven years. Specialties: Cream of smoked chicken soup; calf's liver with caramelized apples.

## South and Southwest

**Robert Del Grande**, age 28. Café Annie, 5860 Westheimer, Houston, TX; (713) 780-1522. Self-taught chef, has been at Café Annie for one year. Specialties: Loin of lamb with red currant puree and fresh thyme; duck with juniper berries; sweetbreads with port and figs.\*

**Marcel Desaulniers**, age 37. The Trellis, Duke of Gloucester St., Williamsburg, VA; (804) 229-8610. Graduate of Culinary Institute of America; owner and chef of The Trellis, a two-year-old restaurant. Specialties: Grilled medallions of pork with rosemary butter and walnut fettuccine; panfried catfish with walnuts and bacon.\*



Robbie Roy

Warren Driggers

Marcel Desaulniers Malcolm Hudson

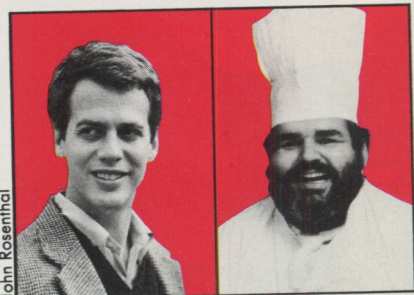
**Malcolm Hudson**, age 43. Hudson's, 1601 Richmond St., Columbia, SC; (803) 252-2262. Trained at La Varenne cooking school, L'Archestrate restaurant and with Alain Chapel in France. Founded Hudson's five years ago. Specialties: Baby bay scallops in Champagne sauce; mackerel with mustard and capers; roast duck with lemon and honey.

**Bill Neal**, age 32. Crook's Corner, 610 W. Franklin St., Carrboro, NC; (919) 929-7643. Founded Restaurant La Résidence in Chapel Hill, no formal training. Specialties: North Carolina crabcakes; braised rabbit with Cognac sauce; hickory-smoked North Carolina barbecue; green beans with turnips.\*

**Patrick O'Connell**, age 37. The Inn at Little Washington, Washing-

ton, VA 22747; (703) 675-3800. Self-taught. Inspired by the three-star country restaurant-inns in France. Specialties: Sliced duck with apple in Calvados; sweetbreads sautéed with three mustards; apple-smoked rainbow trout.

**Paul Prudhomme**, age 43. K-Paul's Louisiana Kitchen, 416 Chartres St., New Orleans, LA; (504) 522-3818. Has cooked since age seven, was executive chef of Commander's Palace before opening K-Paul's four years ago. In the vanguard of American regional cooking. Specialties: Blackened redfish; rabbit and *andouille* gumbo; duck étouffée. No credit cards.



John Resenthal

Don Wynn

Bill Neal Paul Prudhomme

## West Coast

**Larry Albert**, age 35. Sonoma Mission Inn, Boyes Hot Springs, Sonoma, CA; (707) 996-1041. Trained in Europe for seven years and in New York at The River Café. Specialties: Cold pasta salad with Petaluma smoked quail; Indiana duck with Zinfandel sauce; mesquite-grilled squab with mustard-herb sauce.

**Robert Brody**, age 38. Sheppard's Sheraton Harbor Island, 1380 Harbor Island Drive, San Diego, CA; (619) 291-2900. Trained in Paris, former executive chef of Apley's in Boston. Specialties: Shellfish soup; grilled quail in Armagnac; fillet of lamb with fennel and red pepper; lobster and sweetbreads with morel duxelles.

**Jim Dodge**, age 28. Pastry chef at the Stanford Court Hotel, Nob Hill, San Francisco, CA; (415) 989-3500. Trained in Switzerland, has been at Stanford Court for five years. Specialties: Banana cream pie; fresh berry cobbler; brioche bread pudding with green apples and raspberries.

**Ken Frank**, age 26. La Toque, 8171 Sunset Blvd., West Hollywood, CA; (213) 656-7515. Worked

continued

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at 18 California restaurants before founding La Toque in 1979. Specialties: Fresh tuna tartare; duck breast with Calvados; warm veal kidney salad.



Joy David Buchsbaum

Dick Busher

Ken Frank

Robert Rosellini

**Patrick Healy**, age 25. Le St. Germain, 5955 Melrose Ave., Hollywood, CA; (213) 467-1108. Trained in France with *Michelin* three-star chefs Roger Vergé, Michel Guérard and the Troisgros brothers. Specialties: Duck breast with candied shallots, red wine and sherry vinegar sauce; gratin of figs with honey, raspberries and grilled pine nuts.

**Jimella Lucas**, age 39, and **Nanci Main**, age 35. The Ark, Nahcotta Dock, Nahcotta, WA; (206) 665-4133. Before founding The Ark one-and-a-half years ago, both worked at Jake's Famous Crawfish and shared a catering business. Specialties: Salmon sautéed with fresh peaches and cream, with cranberry puree; sole with pesto

sauce; strawberry marzipan; peanut butter pie.

**Deborah Madison**, age 35. Greens, Fort Mason Building A, San Francisco, CA; (415) 771-6222. Trained at Chez Panisse, has been at Greens for four years. Specialties: Ragout of chanterelles and domestic mushrooms on wild rice; Zinfandel pear tart; grilled polenta with red chile butter.

**Michael Roberts**, age 33. Trumps, 8764 Melrose Ave., West Hollywood, CA; (213) 855-1480. Trained in Paris and New York at One Fifth Avenue, has been at Trumps two-and-a-half years. Specialties: Plantains and American caviar with refried beans; fried corn cakes with chicken, clams and saffron;\* salmon tartare.

**Robert Rosellini**, age 37. The Other Place, 319 Union St., Seattle, WA; (206) 623-7340. Trained in Switzerland, founded The Other Place in 1974. Emphasizes freshness and use of local products. Specialties: Lamb with filbert and pear sauce; pheasant with turnip and red currant sauce; fallow deer with sauce of apple pomace.

**Jeremiah Tower**, age 40. Balboa Café, 3199 Fillmore St., San Francisco, CA; (415) 921-3944. Cooked at Chez Panisse for five years, has

been at Balboa Café since 1981. Also co-owner of the Santa Fe Bar and Grill in Berkeley. Specialties: Smoked sturgeon and cucumber salad; ceviche of the day; fettuccine with red chard, cream and goat cheese.

**Alice Waters**, age 37. Chez Panisse, 1517 Shattuck Ave., Berkeley, CA; (415) 548-5525. With no formal training, she has become a galvanizing force behind the new Amer-



Porfillo Kester

Dan Wynn

Jeremiah Tower

Alice Waters

ican cuisine. Specialties: Roast duck with olives and turnips; pigeon pâté; tangerine sherbet. No credit cards.

**Jonathan Waxman**, age 32. Michael's, 1147 Third St., Santa Monica, CA; (213) 451-0843. Trained at La Varenne cooking school in Paris and Chez Panisse in Berkeley, has been at Michael's for four years. Specialties: Loin of lamb with fresh cassis sauce; cassoulet of Pacific oysters, orange zest and Champagne.

## Also Noteworthy

The following talented young chefs are also worth keeping an eye on.

**Jim Burke**, Allegro, 458 Moody St., Waltham, MA; (617) 891-5486.

**Patrick Burke**, Patrick's Café, 484 Moreland Ave., Atlanta, GA; (404) 525-0103.

**Kathleen Ellsworth**, Mangia, 10543 West Pico Blvd., Los Angeles, CA; (213) 470-1952.

**Amy Ferguson**, Charley's 517, 517 Louisiana, Houston, TX; (713) 224-4438.

**Susan Feniger** and **Mary Sue Milliken**, City Café, 7407½ Melrose Ave., Hollywood, CA; (213) 658-7495.

**Mark Miller**, Fourth Street Grill, 1820 Fourth St., Berkeley, CA; (415) 849-0526.\* No credit cards.

**Dean Mitchell**, Café L'Europe, 150 Worth Ave., Palm Beach, FL; (305) 655-4020.

**Bruce Naftaly**, Les Copains, 2202 North 45th St., Seattle, WA; (206) 633-5753.

**Kathi Recce**, Goodfellows, 177 East Main St., Newark, DE; (302) 368-7335.

**Judy Rogers**, Union Hotel, 401 First St., Benicia, CA; (707) 746-0100.

**Mark Rosenstein**, The Marketplace, 10 North Market St., Asheville, NC; (704) 252-4162.

**Jay Schaeffer**, Green Hills Inn, Route 10, Reading, PA; (215) 777-9611.\*

**Marc Schlenz**, The New Yorker, 60 Post Office Place, Salt Lake City,

UT; (801) 363-0166.

**John Sedlar**, Saint Estéphe Restaurant, 2640 North Sepulveda, Manhattan Beach, CA; (213) 545-1334.\*

**Andrew Spahr**, Métro, 24 East Goethe St., Chicago, IL; (312) 943-1111.\*

**Dennis Terczak**, Avanzare, 161 East Huron, Chicago, IL; (312) 337-8056.

### Chefs in transition:

**Leslie Revsin**, formerly of 24 Fifth Avenue, New York, NY. Now at the Bridge Café, also in New York City.

**Nancy Weiss**, formerly of Steven Restaurant, Scottsdale, AZ. Plans not known at this time.\*