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A Website for People Interested in Culinary Careers

25 Superstar Chefs and Some Happy People

May 1, 2012 in Events, The School | No comments

Well we did again. We teamed up with New York Magazine for our 4th annual New York Culinary Experience! The Experience showcases the top chefs in New York with hands on classes for their adoring public. And the public is not limited to New Yorkers. We had participants from California, Austin and Florida. For many it was their 4th year in a row.



Jacket for Two with David Bouley

Our dinner with Gilt City was outstanding and intriguing. Forget pairing food with wine, we paired Wylie DuFresne (cutting edge chef of WD-50) with Andre Solter (M.O.F., revered chef/owner of Lutece and a Dean of The International Culinary Center). It was not the new and old. It was better and best! Matt Tropeano of La Silhouette, NYC, prepared a scrumptious foie gras with crispy plantains, and I ate the most delicious charlotte of my life, *rhubarb* no less- the bread crusts crisped with brown butter balanced by the acidity of the rhubarb was genius! And no wonder, it was the sweet ending prepared by Chef Emily Lucchetti who is also one of our Deans and the chef/proprietor of Farallon and Water Bar in San Francisco.