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Chef Michael Williams Recipes - Winston restaurant, Mt. Kisco, NY, USA



Executive Chef Michael Williams of [Winston restaurant](#) in downtown **Mt. Kisco, New York** takes time to talk with [Luxury Experience](#) about his vision for the attractive 81-seat restaurant which opened in September 2014 and graciously shares a delicious "taste" of the restaurant with his recipe for **Karaage Chicken** until you can personally experience Winston for yourself.

We had dinner at the 81-seat restaurant in late October 2014 one month after the restaurant opened and had the opportunity to sit down with Executive Chef Michael Williams at the end of the evening and get to know the inspired talent in the kitchen.



Chef Michael Williams in the Kitchen

Chef Michael Williams is an American citizen born in Korea, as his father worked for the US government and was based in Korea. Michael spent his early years living and traveling in Asia before moving to the United States to attend college where he graduated with a degree in International Studies. The route from the classroom to cooking in a restaurant was one that he describes as "falling into" when he accepted a job working in a restaurant. He knew that he did not want to sit in an office all day and found that he had the right disposition, and likes the chaos of working in a restaurant, where he can remain calm in the eye of any storm.

After cooking for three years, he felt something was missing in his training, and decided to enroll in the pastry arts program at The French Culinary Institute in New York (now known as The International Culinary Center); however his passion is the savory side of the restaurant.

His vision at Winston is to provide guests with three different experiences: the first floor bar offers more casual dining with guests able to select from the bar menu or the complete menu, the second floor offers fine dining service, and the third floor has a rooftop bar overlooking Mt. Kisco where guests can enjoy the full menu to complement the views.

Every chef has their favorite "go-to" ingredients, for Chef Michael Williams he likes citrus, different varieties of olive oil, fines herbes, and thyme, which he deftly infuses and incorporates into his recipes.



Chef Michael Williams in the Garden

When asked about a memorable meal, Chef Michael said that it was when his mother took him to a noodle shop where they had fresh udon noodles that were so delicious that he still thinks about that place.

When not working in the restaurant developing new ideas for the menu, he enjoys bicycling, reading science fiction books, and carries folding chairs in his car so that he can simply sit under a tree and relax as he finds it very relaxing and peaceful.

Having honed his career working at Oceana, DB Bistro, Mirezi, and Park Avenue Café where he worked under Chef Neil Murphy, whom he credits as a mentor and inspiration in the kitchen, and being a Chef/Partner of a café and catering company for 6 years before joining Winston as the Executive Chef, his advice for those considering a culinary career is to think twice, perhaps three times, and work in a real kitchen before going to a culinary school, as the restaurant world is not for everyone. If you are passionate about it though, it can be very rewarding and interesting as every day is a new experience.

Chef Michael Williams graciously shares his recipe for Karaage Chicken to tempt your palate into making a reservation to dine at Winston.

Chef Michael Williams Recipe for Karaage Chicken

Winston restaurant, Mt. Kisco, NY



Karaage Chicken

Ingredients:

2

Pounds (0.91 kg)

Chicken Thigh Meat, skinless and boneless

2

Tablespoons

Fresh Ginger Juice

1.5

Cups

Potato Starch

2.5

Quarts (2.4 liters)

Peanut or Canola Oil

Salt and Pepper, to taste

2

Lemons, cut into wedges

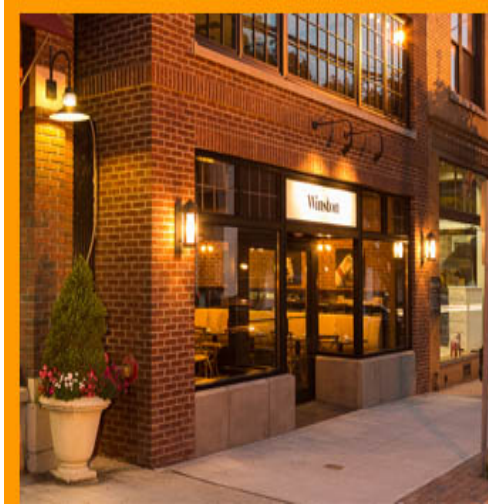
Equipment: Baking Pan with a metal screen.

Method: Pass a 5-inch (12.7 cm) knob of fresh ginger through a fine grater and press out ginger juice into a medium size bowl. Cut chicken into 1-inch (2.5 cm) pieces and combine with the ginger juice and mix well. Place in the refrigerator and marinade for 3 hours.

Add oil to a pot narrow enough to allow 2-inch (5 cm) depth and heat to 350° F (177° C). Lightly dredge chicken pieces with the potato starch in small batches. (Approximately 4 batches.)

Carefully add dredged chicken pieces to the oil with tongs and fry until the chicken floats. Remove and place on screen. Fry each batch consecutively and remove onto the screen. Fry the first batch again for about a minute or two and remove onto screen and repeat outlined steps until each batch is fried 3 times. Season to taste with salt and pepper and serve with lemon wedges. Bon Appetit!

Designed by the award-winning firm Grandberg & Associates Architects, the restaurant is architecturally interesting with exposed steel beams and metal railings, wood floors, and brick walls accented with wall sconces and lined with attractive photographs and artwork. Oil burning candles in clear round balls cast a soft glow on tables double dressed with pristine linens and charger plates with a large W in the center.



Winston restaurant, Mt. Kisco, NY

Winston serves Dinner Tuesday through Thursday from 5:00 pm until 10:00 pm, Friday and Saturday from 5:00 pm until 11:00 pm, and Sunday from 5:00 pm until 9:00 pm. Winston's also has Happy Hour Tuesday through Thursday from 5:00 pm until 6:30 pm where General Manager Paul Neagu has created an interesting program of wines by the glass and specialty cocktails. The restaurant is closed on Monday.

Mt.Kisco is located 36 miles from Manhattan and 23 miles from Greenwich, Connecticut, with ample parking in the rear of the building. For guests arriving by train, the restaurant is a short walk from the Metro North train station.



Chef Michael Williams, Debra Argen, Edward Nesta

Visit their website www.Winstonrestaurant.com or call 1-914-244-9780 for additional information or reservations.

Read about our dining experience at Winston in the **Restaurants** section.



WinstonRestaurant

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