

## Star Chefs Rising Stars of New York 2008

When it comes to culinary trends, New York is red hot with talented chefs as was evidenced at the [StarChefs.com Rising Stars Revue: New York 2008](#) held at the [American Museum of Natural History](#).

"Rising Stars are up-and-coming chefs and culinary professionals who represent the vanguard of the contemporary dining scene in America. They are able to see beyond the four walls of their restaurant and are committed to fostering a culinary community by sharing their knowledge with fellow chefs. Ultimately, creativity, ambition, exquisite presentation and, most importantly, delicious food win each chef the StarChefs Rising Stars Award."



New York is often referred to as a center of culinary innovation, and the Rising Stars of New York 2008 held on September 16, 2008, clearly demonstrated why the city has attained this status with the Rising Star Chefs' dedication, commitment, creativity, and style in their selections for the Tasting Gala.

Set at the American Museum of Natural History with dinosaur skeletons looming overhead, the evening began with a VIP Reception hosted by **2007 Rising Star Craig Hopson** of [{One if By Land, Two if By Sea}](#), who presented a luscious dish of Smoked Salmon with Avocado Tapenade, Caviar, and Fried Shallots. Continuing with a decadent assortment of caviar and blini paired with Nicolas Feuillatte champagne, it was a glamorous way to set the pace for the evening.

Taking place on two levels of the museum, guests had the opportunity to walk from station to station, tasting signature dishes from the top chefs, as well as sample sommelier wine pairings, and creative cocktails from two of the top mixologists. From foie gras to exotic sea urchin, we worked our way through the delectable offerings savoring each bite along the way.

### The Rising Stars of New York 2008 Tasting Gala Menu



Anne Burrell of Centro Vinoteca

**Luxury Experience <http://luxuryexperience.com/>**

Created by: Debra C. Argen and Edward F. Nesta

[www.CentroVinoteca.com](http://www.CentroVinoteca.com)

Braised Duck Farrotto with Roughie Foie Gras

**Josh Eden of Shorty's .32**

[www.Shortys32.com](http://www.Shortys32.com)

Pork Milanese with Radish Salad and Passion fruit Beurre Noisette

**Neil Ferguson of Allen & Delancey**

[www.AllenandDelancey.net](http://www.AllenandDelancey.net)

Sea Scallops with Celery Root Cream, Candied Grapes, and Verjus

**John Fraser of Dovetail**

[www.DovetailNYC.com](http://www.DovetailNYC.com)

Dungeness Crab Ravioli with Wisconsin Mascarpone, Chorizo, and Lemon-Butter Sauce

**Yoshinori Ishii of Morimoto**

[www.MorimotoNYC.com](http://www.MorimotoNYC.com)

House-Made Yuba and Sea Urchin with Nasturtium, Caviar, and Umami Sauce

**Gavin Kaysen of Café Boulud**

[www.DanielNYC.com](http://www.DanielNYC.com)

Sashimi of Kona Kampachi with Fried Garlic, Butternut Squash, Daikon and Ponzu

**Hotel Chef Award: Josh Emett of Gordon Ramsey at the London**

[www.GordonRamsay.com/gratthelondon](http://www.GordonRamsay.com/gratthelondon)

Pressed Rougie Foie Gras with Tapioca and Calvados Jelly

**Restaurateur Award: Jason Denton of Lupa, 'Ino, 'Inoteca, and Bar Milano**

Terrina alla Campagnola: Rabbit Terrine with Artichokes and Carrots

**Pastry Chef: Sandro Michell of Adour**

[www.Adour-Stregis.com](http://www.Adour-Stregis.com)

Exotic Fruit Vacherin

**Pastry Chef: Vera Tong of Dovetail**

[www.DoveTailNYC.com](http://www.DoveTailNYC.com)

Brioche Bread Pudding with Bananas, Bacon Brittle, and Vanilla-Rum Ice Cream

**Sommelier Ania Zawieja of Fiamma**

[www.brquestrestaurants.com/restaurants/fiamma\\_new\\_york](http://www.brquestrestaurants.com/restaurants/fiamma_new_york)

Wine Pairings with Each Chef's Dish

**Mixologist Somer Perez of Royalton**

[www.RoyaltonHotel.com](http://www.RoyaltonHotel.com)

The Velvet Rope

Refresher Course featuring Rhum Clément

**Mixologist Sam Ross of Milk & Honey, Little Branch**

[www.MLKHNY.com/newyork](http://www.MLKHNY.com/newyork)

The Penicillin

**Luxury Experience <http://luxuryexperience.com/>**

Created by: Debra C. Argen and Edward F. Nesta

Sunflower Cocktail featuring St-Germain

**Host Chef: Jacqueline Kelly, Executive Chef, Bravo Restaurant,**

**Museum of Fine Arts, Boston, Restaurant Associates**

[www.RestaurantAssociates.com](http://www.RestaurantAssociates.com)

Cabernet-Braised Cervena Venison Loin with Sweet Potato Blini and

Huckleberry-Venison Relish

**Host Chef: Tim McLaughlin, Executive Chef, of Catering by Restaurant Associates**

[www.RestaurantAssociates.com](http://www.RestaurantAssociates.com)

American Lamb Burger with Feta-Golden Raisin Raita and Lemon-Mint Cucumbers

**2007 Rising Star: Doug Psaltis of Elizabeth**

Buttermilk and Wisconsin Blue Cheese Parfait with Celery Shoots,

Hot Wings, and Chicharrones

Luxury Experience Magazine would like to congratulate all of the StarChefs.com Rising Stars of New York 2008 on their tremendous achievement.



For more information on the **Rising Stars** please visit the **StarChefs.com** website at [www.StarChefs.com](http://www.StarChefs.com)

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