

Serendipity - October 2016

THE WINE + FOOD ISSUE!

SERENDIPITY

LIVING IN FAIRFIELD & WESTCHESTER COUNTIES

**ZIGGY
MARLEY**
ON FOOD,
FAMILY & MUSIC

**FALL
RECIPES:**
MARCUS SAMUELSSON,
ALEX GUARNASCHELLI,
KATHIE LEE GIFFORD,
ADAM RICHMAN & MORE!

100+
RESTAURANTS
TO TRY NOW!

**MOST
INNOVATIVE
CHEFS
OF 2016**

TURN THE PAGE
TO MEET THEM!



PLUS!
GREAT ESCAPES:
BAHAMAS

OCTOBER 2016
Display Until 11/8/2016



serendipitysocial.com

MASTER CHEFS

These are *Serendipity's* Most Innovative Chefs of 2016, chosen for their buzzed about restaurants, revolutionary dishes and commitment to pushing the flavor envelope. They are clear examples that the culinary landscape in this area is world-class.

PHOTOGRAPHS BY CONOR DOHERTY

Mogan Anthony

Carl Carrion

Albert DeAngelis

Eric Haugen

Constantine
Kalandranis

Michael Kaphan

Geoff Lazlo

Brian Lewis

Gregori Peña

Tony Pham

Robin Selden

CHEF

Eric Haugen

THE NATIONAL

Greenwich, CT, *thenational-ct.com*

How you define innovation in the kitchen:

Taking a risk and having customers respond positively—it means you've connected your creative idea to your guest. That's always the goal and not always easy to achieve.

First memorable dish you made: Poularde en Vessie (chicken cooked in pigs bladder)

Favorite innovative dish locally: I'm always satisfied by the surprises at Bar Taco, and how Americana the approach is to food that is very Baja-coastal. It's also just an easy restaurant to feel comfortable at.

Favorite new spin you put on a classic dish:

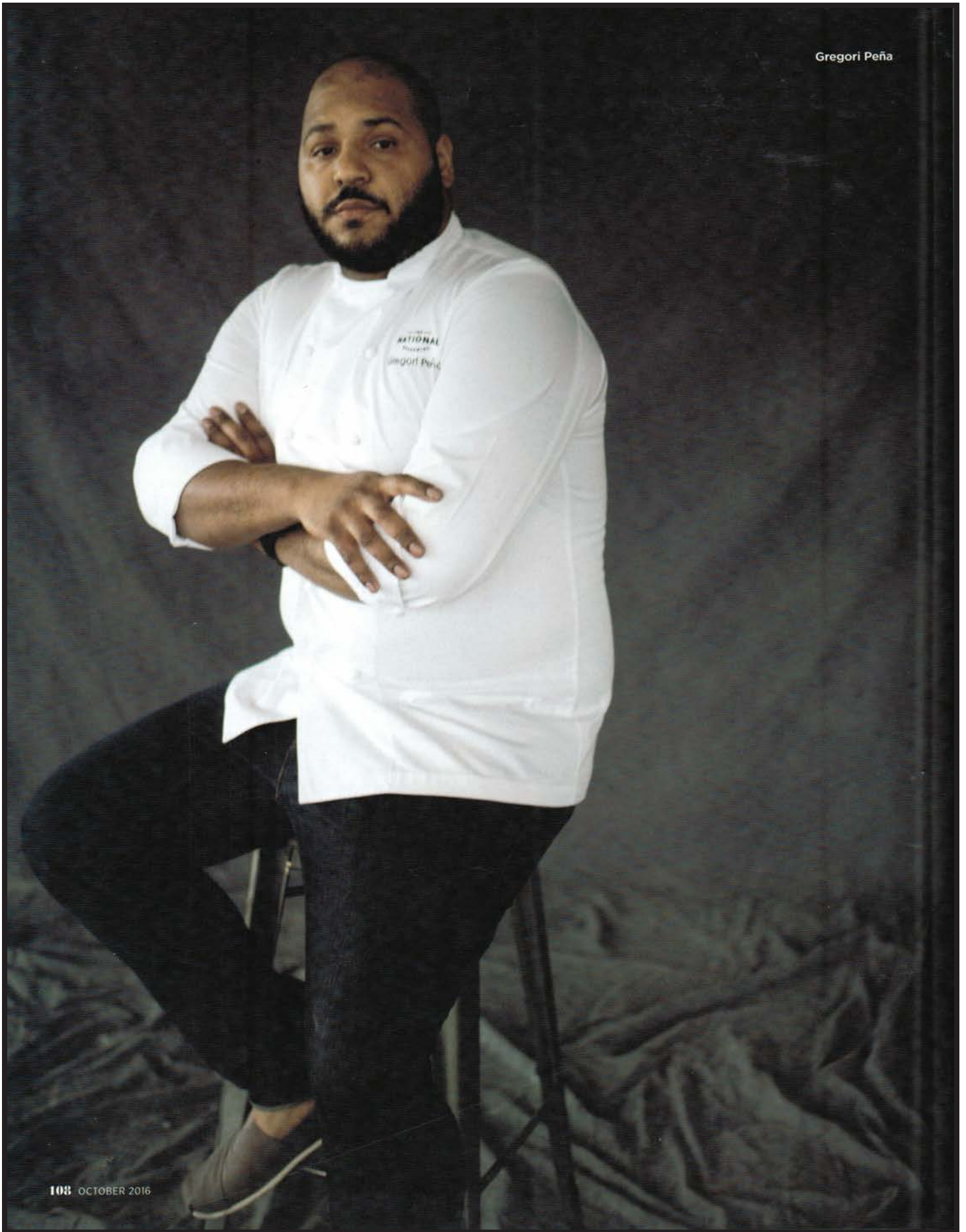
I'm loving the take on Mexican street corn at The National Greenwich. It's served on the cobb and grilled over wood, seasoned with green curry and lime.

Food trend you're into (and over!):

Into: How farm-to-table has become the standard bearer at most casual restaurants. There's never been a better time to be a diner. Over: Pork belly

What's next for you:

Our [restaurant] group continues to grow. We will continue to develop fresh and dynamic concepts, and hopefully all will be as well received as The National in Greenwich!



“Innovation is always striving to take a dish or technique one step further than what is expected, and having your audience respond positively to your risk.” —GREGORI PEÑA

CHEF

Gregori Peña

THE NATIONAL

Greenwich, CT, thenational-ct.com

How you define innovation in the kitchen:

Innovation is always striving to take a dish or technique one step further than what is expected, and having your audience respond positively to your risk.

First memorable dish you made: Daniel Boloud's sea bass paupiette. With its classic techniques and flavors, it was something I was proud to recreate.

Favorite innovative dish locally: I really like what the team at Bar Sugo is doing with their meatball program. Meatballs are hard to do well, and theirs are fantastic.

Favorite new spin you put on a classic dish: Our take on the classic sundae, which is made with rhubarb, strawberries, lemon cake, caramelized banana, vanilla and strawberry ice creams.

Food trend you're into (and over!): Into: Very happy with the fact that more restaurants are using unexpected spices to add a depth of flavor to dishes. Over: Arancini.

What's next for your restaurant:

We are always trying to push ourselves and grow. As we're coming up on our one-year anniversary, we have many exciting initiatives in the works, including our recently launched lunch program as well as a series of curated dinners that will each have a different focus each month.