

# Food & Wine

August 1995

## america's best new chefs

### AND THEIR FAVORITE RECIPES

BY MALACHY DUFFY We are proud to announce the winners of our Best New Chefs in America Awards, which are sponsored by Baileys Original Irish Cream. The culinary skills of these eight exceptionally talented people make it clear that they will be the star chefs of tomorrow.

Choosing these winners is an enormous project that takes the better part of a year to complete. We begin by soliciting nominations from more than 200 restaurant critics and chefs throughout the country. The nominees must be head chefs for at least one year but no more than six. From this initial group of hundreds of chefs, we draw up a list of semifinalists. Then F&W editors crisscross America by train, plane and car to sample the food firsthand. After everyone weighs in, we make our final selections back in our New York City offices.

Our Best New Chefs for 1995 come from all over the United States and represent a variety of traditions and approaches to cooking. Some of them have had formal training and apprenticeships with the master chefs of France. Others have stayed close to their American roots. We've captured a few of these influences in the photographs on the following pages.

Whatever the inspiration, these chefs are pushing the frontier of culinary innovation to create food that is distinctly their own. Their overriding concern is to use the best available ingredients to the finest effect rather than slavishly following the dictates of classic techniques. Keep that in mind when you are making their superb recipes, which begin on page 92.

PHOTOGRAPHS BY GILLES PERESS

### The Winners, Their Restaurants and Selected Recipes

#### Traci Des Jardins

*Lamb with Sauer Nigour*

BUDDIES

558 Sacramento St.

San Francisco, CA

415-434-4100

#### Terrance Brennan

*Sheep's-Milk-Ricotta Ravioli*

PICHOLINE

35 W. 64th St.

New York, NY

212-724-8585

### Terrance Brennan

*Sheep's-Milk-Ricotta Ravioli*

PICHOLINE

35 W. 64th St.

New York, NY

212-724-8585

#### Pascal Oudin

*Chicken Breasts Stuffed with*

*Herbed Goat Cheese*

THE GRAND CAFE

AT THE GRAND BAY HOTEL

2809 S. Bayshore Dr.

Cocoa Beach, FL

305-528-9600

#### Charles Dale

*Spinach and Crab Tarts with Fett*

RENAISSANCE

304 E. Hopkins Ave.

Aspen, CO

303-925-2402

#### John Schenk

*Seafood Steaks*

*with Tapenade Cream*

MONKEY BAR

60 E. 54th St.

New York, NY

212-838-2600





**INSPIRATIONS:** While working in great European kitchens, Brennan took careful notes, even sketching the arrangement of food on the plate, so that he would have a complete record of his experience. When it came time to name his latest restaurant, he turned to a cookbook for help. He found it in Paula Wolfert's *Mediterranean Cooking*, in which she describes the picholine, a small green olive from the Mediterranean. Brennan loves cheese—"It's a touch that can put a meal over the top"—and serves almost 30 varieties as part of the cheese course at Picholine.

**FAVORITE RECIPE:** Sheep's-Milk-Ricotta Ravioli.

# Terrance Brennan

PICHOLINE • NEW YORK

Terrance Brennan was born to parents who ran a restaurant in Annandale, Virginia. It was a life that he grew to like, and he eventually struck off on his own, working in kitchens in Washington, D.C. He got his big break in New York City when he caught the eye of André Soltner, the legendary master of Lutèce, who helped arrange an apprenticeship with Alain Saignes, then executive chef at Manhattan's Le Cirque. Here Brennan vastly expanded his cooking repertoire. After that, a trip to Europe seemed natural, and he worked in several top kitchens in France, Italy and England. It was in Provence at Roger Vergé's Moulin de Mougins that Brennan hit his stride and "fell in love with the cuisine of the sun," an affection that has never left him. At his newest restaurant, Picholine, Brennan produces food celebrating the Mediterranean flavors he favors.

