

RESIDENT

DINING



CREATIVE COOKING WITH TOP CHEFS

By Hillary Latos

Foodies can now learn from the best thanks to DeGustibus Cooking School located on the 8th floor of Macys in Herald Square. Instead of watching Top Chef now you can interact with some of New York's most renowned celebrity chefs in a classroom setting of fifty students. Experience the drama of being behind the stove as you learn from the New York City's best chefs as you watch their masterful techniques first hand in an interactive setting. Ask all of your burning questions and taste their most renowned creations at the end. Whether you are an aspiring chef or just want to master the art of cooking for home entertainment, this is guaranteed to be entertaining and enlightening as well as tasty.

Classes are sold individually or sold as a series and grouped by theme. Varied themes run the gamut from classic to nouvelle to the globally eclectic. Whether you want to learn about cooking with truffles, Creative American, classic French, Latin, Southern, Italian, Comfort, Piquant and Eclectic or Hands On there are numerous series taught by Top

Chef winners as well as those recognized by the James Beard Association. Contemporary American is taught by Geoffrey Zakarian from the Lamb's Club and Alex Guarnaschelli from Butter. Specialized dietary classes are even available including cooking Kosher by David Kolotkin and cooking Variegated Vegan and gluten free by Franklin Becker from the Little Beet and Adam Sobel from The Cinnamon Snail. Perhaps the grandest series is the Illuminating and Epic Series featuring Nicholas

Elmi from Laurel, Sylvain Delpique & Ikuma Motoki from 21 Club, Marcus Gleadow-Ware from Aureole, Ben Pollinger & Colleen Grapes from Oceana and April Bloomfield from The Spotted Pig. Classes start at \$100/class and are discounted by \$5 each if you purchase a series.

Around 4-6 courses are presented during the class centering around proteins, vegetables, and desserts along with several wine pairings and prepared in a state of the art kitchen making this more of a cooking demonstration rather than an actual class. At the end of the session all of the students are presented with a list of ingredients along with cooking techniques. If you are a foodie with an obsession and curiosity of what makes a top chef, De Gustibus Cooking School offers an only in New York experience and a night you will never forget!



For more information:
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