

De Gustibus Cooking School's 35th Anniversary



Last week, the [De Gustibus Cooking School](#), the longest-running recreational cooking school in New York, celebrated their 35th anniversary with [Miele](#).

Their newly redesigned and renovated facilities on the 8th floor of Macy's Herald Square was completed in December, and is now open as one of the most iconic culinary destinations in NYC.



Naturally, the occasion called for delicious food, courtesy of [Chef Gabe Thompson](#) and [Epicurean Events](#). Signature hors d'oeuvres were passed around and guests enjoyed an assortment of delicious shared plates, including: fluke crudo with pineapple, dell'anima chicken spiadini with broccoli rabe pesto, ricotta crostini with honey and hazelnuts, chorizo-wrapped shrimp, L'Apicio rigatoni, and tomato gorgonzola. The favorite of the night seemed to be the grilled cheese tremazzini triangles and the arancini sausage and fontina.



Desserts, courtesy of [Chef Thiago Silva](#) and the [EMM Group](#), was a lemon olive oil cake with raspberry jam and vanilla buttercream, along with assorted cookies from [Momofuku Milk Bar](#). Wine courtesy of [Banfi Wines](#) and [Voss Water](#) flowed freely.

Overheard at the party:

Guest #1: They're opening wine like crazy!

Guest #2: Why not! That's what you do at a party, no?



[De Gustibus Cooking School](#) was founded in 1980 by [Arlene Feltman Sailhac](#) and is now owned and run by [Salvatore Rizzo](#), former Director of House Operations and Events at the [James Beard Foundation](#).

The mission at [De Gustibus Cooking School](#) is to provide the highest quality experience in all things culinary, and they provide tickets to classes and seminars with some of the most celebrated chefs and sommeliers in the industry.



A great celebration to toast to all of their successes!