

De Gustibus

COOKING SCHOOL • EST. 1980



**Geoffrey
Zakarian**
MAY 16

**Educate.
Entertain.
Inspire.**



Max Ng
MARCH 5



**Melissa
Rodriguez**
APRIL 16



**Laëtitia
Rouabah**
JUNE 1

SPRING 2019

degustibusnyc.com

De Gustibus Cooking School by Miele:

39 years and 77 Seasons



A pattern emerged as I was putting together the roster of classes for the Spring 2019 calendar — our 77th season in our 39th year. I noticed that a surprising number of courses were led by dynamic duos. They tend to fall into one of three categories: husband-and-wife teams, chefs and purveyors, and legends with star chefs still rising.

For example, we're offering an introduction to modern Indian cuisine by Hemant Mathur (chef-owner of Saar Indian Bistro, among other places) alongside his equally talented creative-director-pastry-chef-wife Surbhi Sahni. And we have an Italian cooking class dedicated to pasta hosted by Don Angie power couple Scott Tacinelli and Angie Rito (they met as chefs at Park Avenue Autumn).

In the chefs and purveyors category, Nick Anderer (chef-partner of Maialino, Marta, and Martina) will be joined by Lior Lev Sercarz, (spice master and owner of the La Boîte shop) in a class dedicated to Roman cuisine. Chef Andrew Corrigan (Cookshop) will be spotlighting French cuisine with Ariane Daguin (founder of the preeminent gourmet food purveyor D'Artagnan), and Seamore executive chef Chris Cryer will be cooking alongside the man who provides the sustainable seafood — Greenpoint Lobster & Fish's Vinny Milburn.

This season we're also pleased to add Geoffrey Zakarian and Galen Zamarra (Lamb's Club), JJ Johnson and Samantha Davis (Henry at Life Hotel) and an "on-location" class at Bouley at Home with Daniel Chavez-Bello and, yes, David Bouley.

Behind the scenes, we have our own family-like inner workings at De Gustibus. I'd be [planning and organizational wisdom] buried in paperwork and folders without the ongoing help and wisdom of Events Manager Emmy Jang.

Salvatore Rizzo
Owner & Director

De Gustibus Cooking School would like to thank our generous partners for their continued support



LEARN from World-Class Chefs

Watch celebrity chefs and rising stars prepare custom dishes for our class and feel free to ask them questions!

EAT Delicious Food

Observe the techniques and follow the recipes of cutting-edge chefs as they prepare delicious tastings brought to you at your seat straight from the kitchen.

TASTE Exquisite Wines

Discover great new wines paired with the tastings by our partner, Vias Imports. Hear what the experts are touting as the best bottles for each dish.



Our Mission Statement

Our mission at De Gustibus Cooking School by Miele is to provide the highest quality experience in all things culinary. Tickets to our classes and events include food, education and the opportunity to be up close and personal with the most celebrated chefs and sommeliers in the industry. Alcoholic beverages are not included in the ticket price and are provided by a licensed supplier on a complimentary tasting basis in accordance with state rules and regulations.

Class Packages*

Purchase a package of 6 classes for \$570 or 10 Classes for \$900 to be applied only for chef demonstration or wine tasting classes priced at \$100 for the current season.

**Package pricing may not be applied towards On Location or Hands-on Classes, and cannot be used to purchase gift certificates. Package pricing cannot be used towards any class above the \$100 ticket price.*

Cancellation Policy*

Please be advised that we ask for **48 hours notice*** should you need to cancel your class. A credit towards a future class, based on availability, will be applicable only during the current season.

NO REFUNDS. ONLY CLASS CREDIT WILL BE ISSUED FOR THE CURRENT SEASON.

**Should you cancel your class less than the 48 hours; no credits will be issued.*

Book a class at DEGUSTIBUSNYC.COM or call **212.239.1652**

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The photos featured throughout the brochure are courtesy of the talented photographers who captured the sumptuous dishes we tasted, techniques we learned and ingredients we cherished.

Iwona Adamczyk

lvofoto.com

Greyly Boscan

Annette Kolzow

Private & Corporate Events

De Gustibus' world-class kitchen and entertaining space is the perfect venue for your personal or corporate event. We can customize an afternoon or evening to create an unforgettable culinary experience from chef demonstrations to hands-on cooking classes. Consider De Gustibus as the location for any of these events:

- Corporate team-building
- Birthday celebrations
- Holiday parties
- Filming
- Press events
- Product launches

GIFT CERTIFICATES

Perfect for Weddings, Birthdays, Christmas, Hanukkah, Valentine's Day.

A great gift for the food lovers/home cooks in your life. De Gustibus gift certificates are available in any dollar denomination.

Sat
MAR
02
9:30 AM

ANTONIO MORA Quality Meats **ON LOCATION**

Join us for a fun-filled morning of cooking as we learn the techniques of **Quality Meats** executive chef **Antonio Mora** — who honed his chops at **Daniel**, **Frankies Spuntino** and **Prime Meats** and is renowned for his earthy, rustic cuisine. We'll cook alongside the chef, and team in his kitchen, preparing modern interpretations of steakhouse classics both elegant and delicious.

Class is in the restaurant's kitchen followed by lunch and wine. **\$250**

Tues
MAR
05
6:00 PM

MAX NG Momofuku Ssäm Bar

Max Ng, a Singapore native, rose up the ranks in **David Chang's Momofuku** empire from extern at **Ssäm Bar** to chef de cuisine at **Ko** before getting crowned executive chef back at **Ssäm Bar**. Join us as we learn the secrets of some of the signature dishes from this *Michelin* "Bib Gourmand" restaurant, which earned three stars from *The New York Times*.

\$115



Clare de Boer & Jess Shadbolt

Wed
MAR
06
6:00 PM

CLARE DE BOER & JESS SHADBOLT King

Food & Wine magazine declared co-executive chefs and partners **Clare de Boer** and **Jess Shadbolt** two of the best new chefs in 2018 and *The New York Times* gave **King**, their neighborhood gem two stars. Now the two of them — who met working at the famed **The River Cafe** in London — return to De Gustibus to showcase their simple seasonal dishes influenced by the cuisines of Southern France and Italy.

\$100

Thur
MAR
07
6:00 PM

DAVID RASHTY Tetsu

Masayoshi Takayama — of the three-Michelin-starred **Masa** — garnered an impressive two stars from *The New York Times* at this downtown Tribeca restaurant. In this class, chef de cuisine **David Rashty** will explore the art of Japanese grilling for the home cook. A sake expert will present the perfect pairings.

\$100

Sat
MAR
09
1:00 PM

ANTHONY GIGLIO & MICHELE BUSTER Wine Personality & Cheese Connoisseur

It's a match made in culinary heaven: Beloved oenophile **Anthony Giglio** — contributing wine editor at *Food & Wine* and wine director for *The Centurion Lounge* by *American Express* — returns, this time accompanied by **Michele Buster**, co-founder of **Forever Cheese**, which focuses on Mediterranean products. Together they'll explore the wines and cheeses of Spain, pairing everything from Alisos to Zamorano cheese with the wines from Rioja and beyond.

\$100



Anthony Giglio

Mon
MAR
11
6:00 PM

CHRIS OWENS Bar Verde **VEGAN**

The world's leading plant-based chef, **Matthew Kenney**, was so inspired by trips to Mexico that he opened **Bar Verde** in the East Village and has been winning over fans, vegetarian and not, ever since. In this class, chef de cuisine **Chris Owens** will showcase his innovations in adapting recipes for tacos, burritos, tamales and more.

\$100

Tues
MAR
12
6:00 PM

NICOLAS HOULBERT Bluebird London

Before he became executive chef of **Bluebird London** — the new British restaurant in the Time Warner Center — **Nicolas Houibert** had been executive chef at **Daniel Boulud's Bar Boulud** and **Epicerie Boulud**. In this class, he'll feature some of the classic British dishes he's modernized, which combine French technique with seasonally available, ultra-luxurious ingredients.

\$100

Wed
MAR
13
6:00 PM

NICK ANDERER & LIOR LEV SERCARZ Maialino, Marta, Martina & La Boîte

In this homage to classic Roman cuisine, executive chef-partner **Nick Anderer** (**Maialino**, **Marta**, **Martina**) will be joined by **Lior Lev Sercarz**, the celebrated chef-owner-spice-master behind the **La Boîte** shop (his collaborations include **Eric Ripert** at **Le Bernardin**). Nick will showcase beloved Roman dishes with custom-blended spices created by Lior that take the cooking to another level.

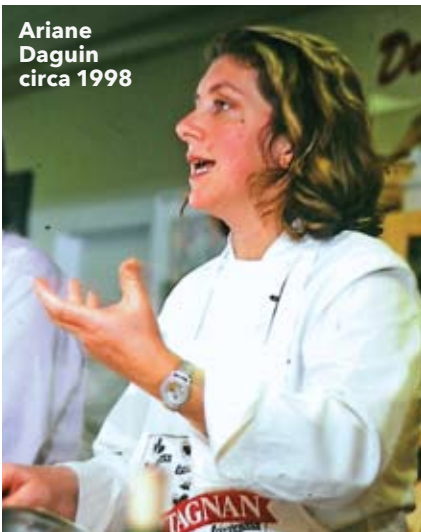
\$100

Thur
MAR
14
6:00^{AM}

ANDREW CORRIGAN & ARIANE DAGUIN
Cookshop & D'Artagnan

In the spirit of *Vive La France!* two culinary stars will be spotlighting French cuisine: **Andrew Corrigan** (executive chef at **Cookshop**) and **Ariane Daguin** (founder and owner of gourmet food purveyor **D'Artagnan**, who also happens to have been awarded the *French Legion d'Honneur*) will demonstrate how to prepare classic dishes and ending with a show-stopping cassoulet.

\$100



Ariane Daguin
circa 1998

Sat
MAR
16
9:30^{AM}

HEMANT MATHUR Saar Indian Bistro **ON LOCATION**

A pioneering and prolific chef, **Hemant Mathur** was the first Indian chef to earn a *Michelin* star — which he did at both **Devi** and **Tulsi**. His wife, the talented pastry chef **Surbhi Sahni**, will join us as we create elegant Indian-inspired dishes that sparkle with pristine ingredients, a masterful use of spices, and a balance of tradition and innovation, which you'll be able to replicate at home.

Class is in the restaurant's kitchen followed by lunch and wine. \$250

Mon
MAR
18
6:00^{PM}

CHRIS ENGEL Aureole New York

Join executive chef **Chris Engel** of **Charlie Palmer's Aureole New York** for a celebration of 30 years of excellence. Class will feature some of the most popular dishes from this iconic, progressive American restaurant, which has earned and retained a *Michelin* star since 2006. \$100

Tues
MAR
19
6:00^{PM}

REBECCA CHARLES Pearl Oyster Bar & Pearl Kennebunk Beach **SEAFOOD**

Pearl Oyster Bar founder-chef **Rebecca Charles** has done more to accelerate the popularity of lobster rolls than perhaps any other living figure. In 2017, she finally opened a second spot, **Pearl Kennebunk Beach**, in Maine. Now she's returning to demonstrate the coastal Maine comfort dishes that she's become known for. \$100

Wed
MAR
20
6:00^{PM}

HUGUE DUFOUR M. Wells Steakhouse

Quebec native **Hugue Dufour** — co-owner and chef at **M. Wells Steakhouse** — helped put Long Island City on the culinary map when he opened the **M. Wells** in 2010. Fast forward to today and *The Michelin Guide* describes his steakhouse as a place where "you can't go wrong with the excellent raw bar, creative fish entrées ... and unique appetizers." Expect to learn how to prepare more than just beef — and plenty of amazing sides. \$100

Thur
MAR
21
6:00^{PM}

JACOB CLARK Maison Premiere & Sauvage **SEAFOOD**

Before he was cooking up earthy, New Orleans-inspired fare at **Maison Premiere**, executive chef **Jacob Clark** had spent time developing his palate at both **Carbone** and **Acme**. The Louisiana-born chef will be spotlighting seafood Cajun-style. \$100

Sat
MAR
23
1:00^{PM}

EVAN CLAGNAZ Del Posto

Few people know Italian wines as well as **Evan Clagnaz**, the wine director responsible for the incredible list at **Del Posto** (and who was previously sommelier at **Babbo**). In this class, we'll be tasting and discussing Chianti, Tuscany's most important and historic wine. Expect to sample both classics and the contemporary producers who are creating terroir-driven wines that are both affordable and cellar worthy. Tasty bites — courtesy of **Del Posto** — will be served with each flight. \$100



Mon
MAR
25
6:00^{PM}

JEFF MICHAUD Osteria

Jeff Michaud — executive chef and owner of **Osteria** — has been cooking Italian cuisine since he was 13. He spent years at *Michelin*-starred eateries in Italy, followed by winning a *James Beard Award* (Best Chef: Mid-Atlantic) and released the cookbook, *Eating Italy*. Here's a chance to learn how to make the classics from an energetic instructor who focuses on Northern Italy. **\$100**

Tues
MAR
26
1:00^{PM}

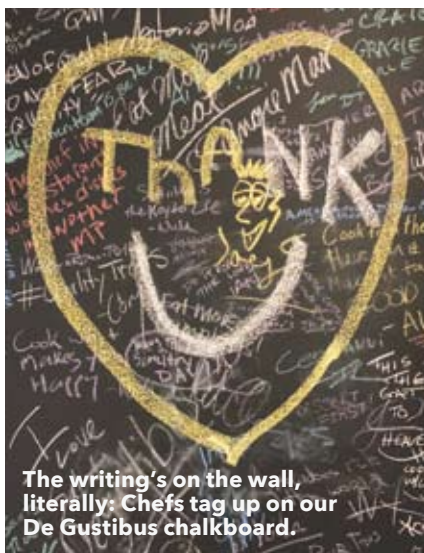
KIM KUSHNER Cookbook Author KOSHER

Montreal-born **Kim Kushner** — who grew up in an Orthodox home — has two bestselling books: *The New Kosher* and *The Modern Menu*, which won "The Best New Kosher Cookbook of 2013" at joyofkosher.com. In this class, she'll bring approachable, family-friendly recipes from her most recent book, *I ♥ Kosher: Beautiful Recipes from My Kitchen*. *All food will be strictly kosher.* **\$100**

Wed
MAR
27
6:00^{PM}

KAREN AKUNOWICZ Fox & The Knife

The "Best Chef" in the Northeast in 2018, according to the *James Beard Awards*, was **Karen Akunowicz** — chef-owner of **Fox & the Knife** and former chef-partner at **Myers+Chang**, both in Boston. You may recognize her as a fan favorite on *Top Chef* and co-author of *Myers+Chang at Home*. In her inaugural class, she will showcase the Italian-inspired fare that takes her back to her early days learning how to make pasta in the Emilia-Romagna region. **\$100**



The writing's on the wall, literally: Chefs tag up on our De Gustibus chalkboard.

Thur
MAR
28
6:00^{PM}

CHINTAN PANDYA Rahi & Adda

It seems that executive chef **Chintan Pandya** can do no wrong: *The New York Times* gave his new place, **Adda**, two stars in November. *The New Yorker* called his cooking "astonishingly complex." And *Eater* called the food at **Rahi**, his other restaurant, "unforgettable." Fans of Indian cuisine will learn how to master the bold flavors and dishes that clearly come from a chef at the height of his culinary creativity. **\$100**

Mon
APR
01
6:00^{PM}

AMY BRANDWEIN Centrolina

Amy Brandwein, a *James Beard Award* finalist in the "Best Chef: Mid-Atlantic" category, took the title of "Chef of the Year" at the *Restaurant Association Metropolitan Washington RAMMY Awards* in 2018. At **De Gustibus**, she'll be demonstrating how to make the market-driven, regional Italian dishes — antipasti, pastas, proteins, and contorni — that make up her menu at **Centrolina**. **\$100**



Tues
APR
02
6:00^{PM}

PJ CALAPA Scampi

Chef-owner **PJ Calapa**, formerly of *Michelin*-starred **Ai Fiori** and a partner at **The Spaniard**, returns to **De Gustibus** and will be diving into Southern Italian cuisine once again — including handmade pastas and masterfully-prepared proteins. **\$100**

Wed
APR
03
6:00^{PM}

DIEGO GARCIA The Four Seasons

With the reopening of **The Four Seasons** in a new space, executive chef **Diego Garcia** is showcasing creative American dishes that come from years of experience at such exalted dining destinations as **Le Bernardin** and **Contra**. His thoughtful cuisine returns to American classics with colorful sauces and refined sides. **\$100**

Thur
APR
04
6:00^{PM}

NATHAN RICH Twin Farms

Chef **Nathan Rich** — one of only three chefs in the world to be awarded the *Relais & Châteaux Rising Chef Trophy* in 2013 when he joined **Twin Farms** — is a New Hampshire native who crafts custom menus from local produce and proteins at this lush, boutique property. Expect rustic elegance with an emphasis on ingredient-driven dishes fresh from the market. **\$100**

Sat
APR
06
9:30 AM

JOE VIGORITO L'Artusi **ON LOCATION**

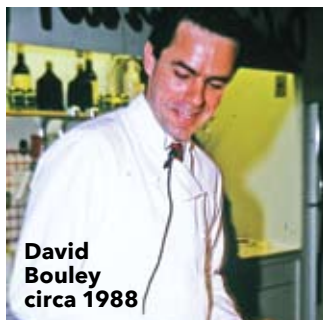
Join executive chef **Joe Vigorito** for a morning of mastering pasta and other “wickedly good” Italian dishes (per *The Michelin Guide*) in this hands-on class in the kitchen at **L'Artusi**.
Class is in the restaurant's kitchen followed by lunch and wine. **\$250**

Mon
APR
08
6:00 PM

ON LOCATION

DAVID BOULEY & DANIEL CHAVEZ-BELLO
Bouley at Home

For this special evening in the **Bouley at Home** kitchen, we'll be led by longtime executive R&D chef **Daniel Chavez-Bello** — and guided by one of America's greatest chefs, **David** himself. This is an immersive and educational evening preparing signature dishes alongside the master and his team.
Class is in the restaurant's kitchen followed by dinner and wine. **\$250**



Thur
APR
11
6:00 PM

SEADON SHOUSE Halifax

Bon Appétit named the Hoboken W Hotel one of the “Top 40 Hotels for Food Lovers” thanks to the menu at its restaurant, **Halifax**. *Eater.com's Robert Sietsema* raved about the place too. Now you can learn how executive chef **Seadon Shouse** — born and raised in Nova Scotia — rises to the occasion with simple, sustainable ingredients and sophisticated salting, smoking, and other hallmarks of Northeastern farm and coastal cuisine. **\$100**

Tues
APR
09
6:00 PM

EDEN GRINSPAN Dez

Canadian-Israeli **Eden Grinspan**, chef and co-founder of the restaurant **Dez**, has appeared on *Cooking Channel's Eden Eats* and *Food Network's Top Chef Canada*. She'll be demonstrating some of her best Middle Eastern recipes — healthy dishes, which can be replicated for a large mezze feast with friends and family. **\$100**

Wed
APR
10
6:00 PM

MATT ABDOO Pig Beach & Pig Bleecker

Executive chef and co-owner **Matt Abdoo** of **Pig Beach** and **Pig Bleecker** will lead us through a global appreciation of barbecue, including dishes he's mastered after years at the barbecue competitions. Watch as he demonstrates dishes from Korean galbi to Mexican barbacoa to Japanese yakitori — plus, of course, American BBQ techniques and ingredients. **\$100**



Sat
APR
13
9:30 AM

MINA NEWMAN Sen Sakana **ON LOCATION**

The New Yorker referred to the menu at **Sen Sakana** — a Peruvian-Japanese restaurant — as “one of the first, and best, examples of Nikkei food.” We'll be learning how to make everything from empanadas to sushi in this on-location class, as executive chef **Mina Newman** guides us through several recipes inside the kitchen.
Class is in the restaurant's kitchen followed by lunch and wine. **\$250**

Mon
APR
15
6:00 PM

NICK TAMBURO Momofuku Nishi

Join us for this unique class on how to cook Italian food with Asian accents. Chef de cuisine **Nick Tamburo** will draw on his experience at **Momofuku Noodle Bar** demonstrating how to add the **David Chang** touch to pastas and meat and fish dishes. **\$115**

Tues
APR
16
6:00 PM

MELISSA RODRIGUEZ Del Posto

Melissa Rodriguez, executive chef of **Del Posto**, oversees the only *New York Times* four-star Italian restaurant. She returns to De Gustibus to showcase their signature seasonal Italian cuisine, including decadent pastas and refined meat dishes that you can re-create in your own kitchen. **\$115**

Wed
APR
17
6:00 PM

MARTIN BROCK & JASON POTTER Blue Ribbon

Think of this as the best of **Blue Ribbon**; the empire now has 24 establishments! The corporate chefs for Bruce and Eric Bromberg's restaurants — **Martin Brock** and **Jason Potter** — will be showcasing the classic bistro and comfort food dishes that have made this a must-visit destination spot for chefs, and New Yorkers, as well as Japanese dishes from the beloved **Blue Ribbon Sushi Izakaya**. **\$100**



Mon
APR
29
6:00PM

SIMONE TONG **Little Tong Noodle Shop & Silver Apricot**
The pioneering cuisine that chef-owner **Simone Tong** offers at **Little Tong Noodle Shop** got rave reviews from *The New Yorker*, *Vogue* and *The New York Times* (2 stars) because it introduced diners to mixian, a somewhat obscure form of rice noodle. If you love ramen, udon or pho, you'll want to see and taste the mixian dishes this **wd-50** alum prepares here. For this class, she's featuring modern Chinese cuisine — including everyone's favorite, soup dumplings — which will be served at her forthcoming restaurant **Silver Apricot**. **\$100**

Tues
APR
30
6:00PM

BEN SMALLMAN **I Trulli & Il Ristoro del Cinghiale**
We're excited to welcome executive chef **Ben Smallman**, the man in charge of the menus at both **I Trulli** and **Il Ristoro del Cinghiale**. For his inaugural class, he will draw on his immense experience (having worked under **Gabriel Kreuther**, among others) and will feature signature dishes that hail from Puglia and which his restaurants are known for. **\$100**

Wed
MAY
01
6:00PM

CHRIS CRYER & VINNY MILBURN **Seamore's & Greenpoint Lobster & Fish** **SEAFOOD**
This is the story of the chef and the fish monger: Join **Chris Cryer**, executive chef of **Seamore's** (there are six locations), as he prepares dishes based on the bounty brought in by his preferred purveyor **Vinny Milburn** — owner/fishmonger of **Greenpoint Fish & Lobster**. Expect a delicious education on properly preparing seafood dishes along with sustainable sourcing of ingredients. **\$100**

Thur
MAY
02
6:00PM

RYAN ANGULO **French Louie**
Before he helped launch **French Louie**, chef-owner **Ryan Angulo** had already wowed New Yorkers with **Buttermilk Channel** — and spent years fine-tuning his craft at **Picholine**, **david burke & donatella** and **The Stanton Social**. Ryan will be proudly demonstrating French-American bistro cooking, including influences from New Orleans and French Canada, plus recipes from his new cookbook, *Kindness & Salt: Recipes for the Care and Feeding of Your Friends and Neighbors*. **\$100**

Sat
MAY
04
1:00PM

ROBERTO SANTIBAÑEZ **Fonda**
We'll be celebrating Mexican food and drink in this fun-filled weekend afternoon on the eve of Cinco de Mayo. Celebrated chef and cookbook author **Roberto Santibañez** (formerly culinary director of **Rosa Mexicano**) will be cooking dishes from his highly regarded book *Tacos, Tortas, and Tamales*, as well as pairing Mexican-inspired cocktails drawing on spirits indigenous to the land. **\$100**

Mon
MAY
06
6:00PM

ZENE FLINN **Park Avenue**
Spring is in the air — and on the menu as **Zene Flinn**, executive chef of **Park Avenue Spring**, takes us dish by dish through the bounty of the season. Zene, who came from **Jean-Georges Vongerichten's Nougatine**, will showcase a seasonally driven menu using sustainably raised, heritage breed animals and seasonally foraged produce. **\$100**

Tues
MAY
07
6:00PM

RAWIA BISHARA **Tanoreen**
In her latest cookbook, *Levant: New Middle Eastern Cooking from Tanoreen*, Palestinian-American **Rawia Bishara** shares more vibrant and zesty recipes, a spectacular follow-up to her now-classic cookbook *Olives, Lemons & Za'atar*. For this class, Rawia will share family-friendly specialties from several Middle Eastern countries with influences from all over the

Wed
MAY
08
6:00PM

MARKUS GLOCKER **Bâtard & Augustine**
Markus Glocker — who racked up three stars from *The New York Times*, one *Michelin* star, and a *James Beard Award* for "Best New Restaurant" as chef-partner of **Bâtard** — has taken over the kitchen of **Keith McNally's** bistro **Augustine**. Think of this class as a bit of Paris meets Vienna with Marcus pairing the techniques of French cuisine with time-honored Austrian classics. **\$100**



Markus Glocker

Thur
MAY
09
6:00^{AM}

AYESHA NURDJAJA Shuka

After working in the kitchen of **Felidia** and the Michelin-starred **Picholine** and **A Voce**, executive chef **Ayesha Nurdjaja** found her way to **Marc Meyer** and **Vicki Freeman** (who run **Cookshop**, **Vic's**, and **Rosie's**). Together they launched **Shuka**, where the rustic, vibrant flavors of Italy, Morocco and Tunisia come together in a unique Mediterranean melange. In class, we'll dive deep into meze, dips, kebabs, and other shareable dishes perfect for summer gatherings. **\$100**



Sat
MAY
11
9:30^{AM}

MARC VIDAL Boqueria **ON LOCATION**

Marc Vidal, executive chef of the **Boqueria** restaurant empire (7 locations in the US) will share his passion for the cuisine of Spain, his homeland. In this immersive class at their newest location in midtown, you will get a deep understanding of how to prepare tapas and other Spanish dishes. Expect innovation; Vidal's cooked with **Ferran Adrià** at **El Bulli**! *Class is in the restaurant's kitchen followed by lunch and wine.* **\$250**

Mon
MAY
13
6:00^{AM}

AVERY RUZICKA Manresa Bread **HANDS ON**

Manresa Bread was born out of the kitchen of chef **David Kinch's** Michelin 3-star restaurant **Manresa**. Baker and co-owner **Avery Ruzicka** had worked at **Per Se** before heading **Manresa's** bread program running two of their bread locations, as well as farmers' markets stands. In this class, she will demonstrate how to mill grains at home and work with a variety of grains to make three grain-forward breads: a *pâte à choux* for gougères and churros, a multigrain cracker, and a sourdough flatbread. Savory bites from **Manresa Bread** will be served during the class. **\$150**

Tues
MAY
14
1:00^{PM}

IZZY EIDELMAN Izzy's Brooklyn Smokehouse **KOSHER**

Izzy Eidelman — CEO-founder-pit-master of **Izzy's Brooklyn Smokehouse** — bridges the worlds of barbecue and kosher cooking in Crown Heights. He also makes a mean fried chicken. In this class, we'll be gearing up for summer and learning all the secrets of home smoking and grilling so you too can become a revered pitmaster. *All dishes will be strictly kosher.* **\$100**

Wed
MAY
15
6:00^{PM}

JOSH GRINKER Kings County Imperial

Executive chef and co-owner **Josh Grinker** (formerly of **Stone Park Cafe**) is proud of the regional mix of dishes at his modern Chinese-American restaurant **Kings County Imperial**. He doesn't stick to recipes from one area and it's won him praise from *Eater*, *The Infatuation* and a *Michelin Bib Gourmand* designation. In class he'll be exploring spices and techniques from Guangdong, Sichuan, Shanghai, and Northern China with a strong emphasis on vegetables. **\$100**

Thur
MAY
16
6:00^{PM}

GEOFFREY ZAKARIAN & GALEN ZAMARRA The Lambs Club

"Iron Chef," book author, *Chopped* judge, and chef-restaurateur **Geoffrey Zakarian** is hospitality-world royalty. Beginning his career at the famed **Le Cirque**, Geoffrey established innumerable restaurants, including *The New York Times* three-starred **Town** and three-star **Country**. **Zamarra** won the *James Beard* "Rising Star Chef of the Year" Award and ran the critically acclaimed **Mas** restaurants (farmhouse and la grillade). At **The Lambs Club**, they offer sophisticated dining with a modern menu of international classics, some of which will be shared in this demonstration. **\$125**

Sat
MAY
18
1:00^{PM}

ANTHONY GIGLIO & GARY PORTUESI Wine Personality & Authentic Italy

Noted wine authority **Anthony Giglio** believes that the grapes that grow on Sicily's Mount Etna are literally fed by the volcano itself, yielding wines of spectacular purity, clarity and unique Sicilian deliciousness. Managing director of Authentic Italy and Sicily expert **Gary Portuesi** knows how

Follow Us on Instagram!

Join more than 8,000 other fans of the De Gustibus Cooking School by checking out our Instagram page (@degustibusnyc), where we share photos of dishes and chefs from recent classes, as well as flashback Friday pics of celebrity chefs at the school in the 1980s and 1990s – plus videos from our "on location" events.



Mon
MAY
20
6:00^{AM}

MICHAEL GULOTTA Maypop & Mopho

Food & Wine 2016 “Best New Chef” **Michael Gulotta** honed his chops at **Emeril’s Delmonico** before moving on to **Restaurant August**. Then he opened two Asian-inspired eateries in New Orleans that changed everything: Mopho (a Southeast Asian eatery nominated for *Bon Appétit’s* “Best New Restaurant”) followed by **Maypop** (a mashup of Vietnamese, Cajun, Creole and Sicilian cuisines). Expect to sample Asian classics dressed in Southern spices and vice versa. **\$100**

Wed
MAY
29
6:00^{AM}

SCOTT TACINELLI & ANGIE RITO Don Angie

Esquire named **Don Angie** one of the best new restaurants of 2018 and *The New York Times* bestowed two stars on their big-hit eatery — a fantastic affirmation for husband-and-wife team **Scott Tacinelli** and **Angie Rito**. This class is all about Italy’s favorite dish — pasta — and we’ll learn the recipes for various shapes and sauces, as well as the secret behind their buzzed-about lasagna. **\$100**

Thur
MAY
30
6:00^{AM}

HONG THAIMEE & JONATHAN POGASH

Thaimee Table & The Cocktail Guru

After fine-tuning her skills at **Jean-Georges Vongerichten’s Spice Market** and **Perry Street**, chef-owner **Hong Thaimée** branched out on her own with **Thaimee Table** (formerly **Ngam**). Praise came fast and furious: *The Village Voice* called it the “Best Thai Food in NYC” said *The New York Times* named it a “Critic’s Pick.” We’ll be sampling her dishes with Thai-inspired drinks prepared by cocktail connoisseur **Jonathan Pogash**. **\$100**

Sat
JUN
01
9:30^{AM}

LAËTITIA ROUABAH

Benoit

Alain Ducasse’s Benoit, has won immense respect in recent years: *The New York Times* gave it two stars and *New York magazine* named it the #1 best bistro in the city. With executive chef **Laëtitia Rouabah** at the helm — the protégée from Paris — the kitchen has upped its game. In this hands-on morning class, she’ll delve into classic French dishes and explain how you can improve your bistro game at home. *Class is in the restaurant’s kitchen, followed by lunch and wine.* **\$250**



Alain Ducasse
c. 1987

ON LOCATION

Mon
JUN
03
6:00^{AM}

JJ JOHNSON & SAMANTHA DAVIS Henry at Life Hotel

Joseph “JJ” Johnson has been a star chef ever since *Esquire* proclaimed that **The Cecil** — where he worked — was the best new restaurant in America back in 2014. Since then he’s been nominated for a *James Beard Award*, co-authored a book (*Between Harlem and Heaven: Afro-Asian-American Cooking for Big Nights, Weeknights, and Every Day*), and launched **Henry at Life Hotel**. Here, he and chef de cuisine **Samantha Davis** will present globally-influenced dishes inspired by African, Asian and Caribbean flavors, and made with seasonal ingredients. **\$100**

Tues
JUN
04
1:00^{AM}

DAVID KOLOTKIN Basil **KOSHER**

For high-end kosher meals, **Basil** and **Bakerie** chef-partner **David Kolotkin** has long been the go-to man — he’s racked up experience at “21” **Club**, **Windows on the World**, **Patroon**, and **Prime Grill**, too. In this class, he’ll demonstrate an innovative menu that’s home-friendly and perfect for the summer season ahead ... done kosher, of course. *All food will be strictly kosher.* **\$100**

Wed
JUN
05
6:00^{AM}

NEAL HARDEN abcV

Jean-Georges Vongerichten’s first vegetarian restaurant, **abcV**, has been such a huge hit that carnivores frequently forget about meat altogether; *The New York Times* gave it two stars and *New York magazine* hailed its range and inventiveness. What’s the secret? Executive chef **Neal Harden** transforms vegetables, noodles, rice and legumes with superb seasoning and sauces — skills he’ll be sharing in this meat-free class. **\$100**



VEGAN

Thurs
JUN
06
6:00^{AM}

FLOYD CARDOZ The Bombay Bread Bar

One of the world’s most acclaimed interpreters of Indian cuisine, **Floyd Cardoz** has wowed palates throughout his career, ranging from his years at **Danny Meyer’s** award-winning **Tabla** to his recent international sensation, **Mumbai’s Bombay Canteen**, right up to his newest eatery **The Bombay Bread Bar**. Join us as we close the season on spicy note with **Floyd’s** riffs on popular Bombay dishes — small and shareable plates ideal for group settings **\$100**

De Gustibus Cooking School by Miele

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151 West 34th Street, 8th Floor

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