


# De Gustibus

COOKING SCHOOL • EST. 1980



*“Learn how to cook—try new recipes, learn from your mistakes, be fearless and above all have fun.”*

*— Julia Child*

Indulge your palate at  
**De Gustibus Cooking School** by Miele  
at Macy's Herald Square

37 years • 74 seasons

**Fall  
2017**

[degustibusnyc.com](http://degustibusnyc.com)

De Gustibus Cooking School by Miele:

# 37 years • 74 seasons

We've celebrated 37 years of De Gustibus classes and each season brings the best of the best to our fascinating world of food and wine as we present chefs from both near and far. They educate us to be better home cooks, inspire us with sophisticated techniques, and entertain us with stories in our intimate classroom.

We watch these talented individuals guide us through each bite while we applaud them for sharing an unforgettable evening with us.

Events like this could not happen without the hard work and dedication of our great team: Amaral, our General Manager, Emmy, our Events Manager, Sr. Assistant Linda, and many others. We continue to be entertained by our beloved Founder and my Co-Host, Arlene.

De Gustibus could not be possible without the support of our exceptional partners, including Miele, Poggenpohl, S.Pellegrino®, Acqua Panna®, Vias Imports, NY Wines, Starbucks Reserve, and Agnelli USA, just to name a few.

To quote Julia Child "Learn how to cook—try new recipes, learn from your mistakes, be fearless and above all have fun..." This is what De Gustibus is all about.

I look forward to another great season filled with delicious food and wine, laughter and plenty of good cheer.

Buon appetito!

Salvatore Rizzo  
Owner/Director



Salvatore Rizzo  
Owner & Director



Arlene Salthac  
Founder



Amaral Ozeias  
General Manager



Emmy Jang  
Events Manager

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



## MEET & LEARN from World-Class Chefs

Gain access to celebrity chefs and rising stars who bring their talents to our classroom.

## EAT Delicious Food

Observe the techniques and follow the recipes of cutting-edge chefs as they prepare a divine menu. Smell and savor their culinary creations served to you.

## TASTE Exquisite Wines

Discover a delightful array of wines selected by our partners, Vias Imports and NY Wines. Hear what wine experts are touting as the best wines, expertly paired each evening.

Book a class at  
**degustibusnyc.com**  
or call **212.239.1652**



## 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.

# Fall 2017

## Enticing & Urbane

10/3 Justin Smillie, <i>Upland</i>	7
10/23 Gabriele Carpentieri & Renaud Besnard, <i>Aureole</i>	11
12/13 Abram Bissell & Jiho Kim, <i>The Modern</i>	19

## Unforgettable Tastes

10/11 Markus Glocker, <i>Bâtard</i>	9
10/31 Gunnar Gislason, <i>Agern</i>	12

## Insider Access: On Location, Hands-On Cooking

9/23 Bill Peet, <i>Tavern on the Green</i>	6
10/7 Nick Gaube, <i>Quality Italian</i>	8
10/14 Junghyun Park, <i>Atoboy</i>	9
10/21 Garrison Price, <i>Il Buco Alimentari e Vineria</i>	10
11/18 Iacopo Falai & Chefs, <i>Casa Lever</i>	16
12/2 Remy Forgues, <i>Vaucluse</i>	17

## Abbondanza of Vegetables

9/25 Dan Kluger, <i>Loring Place</i>	6
10/10 Neal Harden, <i>abcV</i>	8

## Wonderful Women Chefs

9/26 Alex Guarnaschelli, <i>Butter</i>	6
10/12 Erika Nakamura & Jocelyn Guest, <i>White Cold Butchers</i>	9
10/18 Suzanne Cupps, <i>Untitled</i>	10
12/7 Missy Robbins, <i>Lilia</i>	18

## Exploring Southern Italy

9/27 Fabrizia Lanza, <i>Anna Tasca Lanza Cooking School</i>	7
11/7 Ernesto Iaccarino, <i>Ristorante Don Alfonso 1890</i>	14

## Vibrant Flavors & Seductive Spices

9/28 Seamus Mullen, <i>Tertulia</i>	7
11/16 Efraim Nahoun & Lior Lev Sercarz, <i>Taboon &amp; La Boite</i>	16

## The Finest Fish Dishes

10/2 Lauren Desteno, <i>Marea</i>	7
11/1 Kevin Nashan, <i>Sidney Street Cafe</i>	12
11/30 Ed Brown, <i>Restaurant Associates</i>	17

## Repertory of Spontaneity

10/4 Jess Shadbolt & Clare de Boer, <i>King</i>	8
---	---

## Southern Hospitality

10/16 Steven Satterfield, <i>Miller Union</i>	9
11/2 Greg McPhee, Joe Clarke & Michael Kramer, <i>Jianna, American Grocery &amp; The Anchorage</i>	13
11/29 Hugo Ortega, <i>Hugo's</i>	17

## Brotherly Love: A Charity Event Benefiting Broad Street Hospitality Collective

12/5 Michael Solomonov, <i>Zahav</i>	18
--------------------------------------	----

## Diverse Kosher Chefs

10/17 Katsuji Tanabe, <i>Mexikosher</i>	10
11/14 Peter Callahan, <i>PCK Catering</i>	15
12/6 Ari White & Naftali Hanau, <i>Gemstone Catering &amp; Grow &amp; Behold</i>	18

## Superlative Pairings

10/21 Chad Walsh, <i>Agern</i>	11
11/4 Anthony Giglio & Juan Suarez de Lezo, <i>Wine Personality &amp; Tavo</i>	13
11/18 Cyril Delarue & Alexandre Petrossian, <i>Champagne Bollinger &amp; Petrossian Caviar</i>	16

## Spotlight on Tuscany

10/19 Fabio Viviani, <i>Café Firenze</i>	10
10/30 Gabriele Corcos, <i>The Tuscan Gun</i>	12

## Fresh from the Farm

10/24 Josh Kilmer-Purcell & Brent Ridge, <i>Beekman 1802</i>	11
11/8 Cesare Casella, <i>The Center for Discovery</i>	14

## Pasta & Other Primi

10/25 Sal Lamboglia, <i>Bar Primi</i>	11
---------------------------------------	----

## Bustling Bistros

10/26 Alexander Burger, <i>Bar Boulud</i>	12
11/15 David Malbequi & Aurélien Dufour, <i>David's Café &amp; Dufour Gourmet</i>	15
12/11 Marc Murphy, <i>Landmarc</i>	19

## French with Flair

11/6 Nicolas Abello, <i>L'Appart</i>	13
11/13 Franck Deletrain, <i>Brasserie 8 1/2</i>	15

## Hands On Holiday Parties & Entertaining

11/9 Michael Jenkins, <i>Butter</i>	14
11/11 Laurence Edelman & Imran Uddin, <i>Left Bank &amp; Madani Halal</i>	15
12/9 Judith Choate, <i>Cookbook Author</i>	19

## San Pellegrino® Presents: Two Great Chefs-One Extraordinary Evening

11/20 Barbara Lynch & Mark Ladner, <i>Barbara Lynch Gruppo &amp; Pasta Flyer</i>	16
--	----

## Accessible Asian: From Dumplings to Dosa

11/28 Helen You, <i>Galaxy Dumpling</i>	17
12/4 Manish Mehrota, <i>Indian Accent</i>	18

The photos that have graced this brochure are courtesy of the talented photographers who captured the sumptuous dishes we tasted, techniques we learned, and evenings we shared.

**Levan Bastian**  
*Jolie Photography*  
[joliephotography.com](http://joliephotography.com)

**Oliver Gill**  
*OG Imaging*  
[ogimaging.com](http://ogimaging.com)

**Evelina Reinhart**  
*Evy Photo Studio*  
[evelinareinhart.com](http://evelinareinhart.com)

Book a class at [degustibusnyc.com](http://degustibusnyc.com)  
or call 212.239.1652



## 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



**Sat, Sep 23** | 9:30 AM - 1:30 PM

**Bill Peet**

*Tavern on the Green*

ON LOCATION, HANDS-ON

Join us as we launch our fall season at one of the most famous New York City landmark restaurants, **Tavern on the Green**. You will cook with Executive Chef **Bill Peet** as he borrows from the Tavern's historic past to execute elegant dishes using seasonal ingredients that are special, yet somehow familiar. A 35-year veteran of the New York City fine-dining experience, Bill spent 15 years at the award-winning **Lutèce** with **André Soltner** and was also the Executive Chef at **Asia de Cuba**, **Café des Artistes** and **Patroon**. On this day you will be part of New York City's culinary history!

*\$250 per class - limited enrollment.*

*Class is held in the restaurant's kitchen and is followed by a seated lunch with paired wines.*



**Mon, Sep 25** | 6:00 - 8:30 PM

**Dan Kluger**

*Loring Place*

Our opening evening at De Gustibus features **Dan Kluger**, Chef/Owner of **Loring Place** and a favorite chef of many of New York City's great chefs! Loring Place, one of the most talked-about recent restaurant openings, received a coveted two-star review from *The New York Times*. Dan returns to feature a market-driven menu focusing on the techniques and flavors that have made him the "go-to" guy for innovation in the kitchen. While helping the kitchens at **abc kitchen**, he earned a *James Beard Foundation* Award for Best New Restaurant as well as recognition as a 2012 *Food & Wine* Best New Chef.

*\$115 per class*

**Tue, Sep 26** | 6:00 - 8:30 PM

**Alex Guarnaschelli**

*Butter*

**Alex Guarnaschelli**, Executive Chef of **Butter** and a frequent judge of *Food Network's Chopped*, learned to eat and cook based on whatever iconic cookbook her mother, famed cookbook editor Maria Guarnaschelli, was working on at the time. It's culinary poetry that on the same day Alex's new cookbook, *The Home Cook: Recipes to Know by Heart*, launches Alex will be gracing the De Gustibus kitchen showcasing dishes from her book. These are incomparable recipes that will add excitement and artistry to your menus throughout the coming holiday season.

*\$115 per class*

**Wed, Sep 27** | 6:00 - 8:30 PM

**Fabrizia Lanza**

*Anna Tasca Lanza Cooking School*

Sicily, one of the most popular destinations for culinary travel, will shine in our classroom as we feature the rustic charm of the sunny island with **Fabrizia Lanza** of the **Anna Tasca Lanza Cooking School**. This is the rare opportunity to learn from this internationally recognized teacher who pays homage to the earthy, sacred flavors of Sicily with time-honored recipes and a slow-food perspective. Dishes will be paired with award-winning wines from **Tasca d'Almerita**, the Lanza family's 200-year-old agricultural estate.

*\$100 per class*

**Thu, Sep 28** | 6:00 - 8:30 PM

**Seamus Mullen**

*Tertulia*

**Seamus Mullen**, Chef/Owner of *The New York Times* two-starred **Tertulia** as well as **El Comado** at Gotham Market returns to share irresistible recipes from his latest cookbook, *Real Food Heals*. Seamus will inspire us with his knowledge as he looks at food as a way to great health. His menu will feature nourishing, easy-to-prepare, whole-food recipes that are perfect for today's healthier lifestyle, drawing from multiple cuisines and ingredients, but especially his favorite, Spanish - all absolutely sophisticated and delicious.

*\$100 per class*

**Mon, Oct 2** | 6:00 - 8:30 PM

**Lauren Desteno**

*Marea*

We welcome one of New York City's most exciting female chefs in **Lauren Desteno**, Corporate Executive Chef of **Michael White's Altamarea Group**, which includes jewel-in-the-crown, **Marea**, where she was formerly Chef di Cucina. Lauren will showcase some of the extraordinary Italian-inspired seafood dishes for which **Marea** is known. The restaurant has been awarded three stars from *The New York Times*, named *Zagat* Best Italian restaurant for four consecutive years, honored with a *Wine Spectator* Award of Excellence and a *James Beard Foundation* Award for Best Restaurant in America.

*\$100 per class*

**Tue, Oct 3** | 6:00 - 8:30 PM

**Justin Smillie**

*Upland*

**Justin Smillie**, Executive Chef of red-hot **Upland** is one of the most in-demand chefs in town. He has received broad critical acclaim from so many, including *The Wall Street Journal*, *Saveur* and *The New Yorker*. **Pete Wells** of *The New York Times* described Justin as a "pasta savant" and "vegetable sage," as he awarded the restaurant two stars. Justin is back by popular demand to demonstrate his California-inspired, rustic, seasonal cuisine focusing on the best that the greenmarket has to offer.

*\$100 per class*



**Wed, Oct 4** | 6:00 - 8:30 PM

**Jess Shadbolt & Clare de Boer**  
*King*

For their De Gustibus debut, Co-Head Chefs/Co-Owners **Jess Shadbolt** and **Clare de Boer** of *The New York Times* two-starred **King**, demonstrate the seasonally imaginative, daily market-driven menu they are known for. The classic bistro-inspired menu of this West Village neighborhood favorite focuses on dishes inspired by techniques and ingredients from Italy and France. Join us as this dynamic duo, who worked together at London's *Michelin*-starred **River Café**, excite with their spontaneous style of cooking that is bold, fresh and totally created with the day's market offerings.

\$100 per class

**Sat, Oct 7** | 9:30 AM - 1:30 PM

**Nick Gaube**  
*Quality Italian*  
ON LOCATION, HANDS-ON

What better way to celebrate Italian Heritage month than by cooking alongside Executive Chef **Nick Gaube** and his talented team in the kitchen of the esteemed **Quality Italian**. The Midtown Manhattan steakhouse with high ratings from *Zagat*, is reminiscent of the old-world butcher guilds found throughout Italy. Nick will have us preparing an amazing combination of *pasta fresca*, *bistecca* and delicious *dolci*. *A buon gusto!*

\$250 per class - limited enrollment.  
Class is held in the restaurant's kitchen and is followed by a seated lunch with paired wines.



**Tue, Oct 10** | 6:00 - 8:30 PM

**Neal Harden**  
*abcV*

**Neal Harden**, Chef de Cuisine of **Jean-Georges Vongerichten's abcV**, will make you forget that meat exists with his "all vegetarian, all the time" menu that has received acclaim from *Vogue*, *Bon Appétit*, *Food & Wine* and two stars from *The New York Times*. Neal, one of the most influential vegetarian chefs in New York City, has wowed critics and diners alike at **Pure Food and Wine** and **Maimonide**. For this class, we will experience a vegetable-focused menu packed with extraordinary flavors, using locally and globally sourced ingredients from family farms. A great opportunity to introduce some vegetarian meals into your repertoire!

\$100 per class



**Wed, Oct 11** | 6:00 - 8:30 PM

**Markus Glocker**  
*Bâtard*

Taste what *The New Yorker* considers "obscenely delicious food" with **Markus Glocker**, Chef/Partner of **Bâtard** restaurant. The *Michelin*-starred, *James Beard Foundation* Best New Restaurant also received three stars from *The New York Times*. Markus returns to present a menu derived from French modernist cuisine that showcases his expertise at creating robust and refined dishes with a slight Austrian accent. Markus' culinary upbringing includes the three *Michelin*-starred **Restaurant Eckart Witzigmann** in Berlin, **Charlie Trotter's** in Chicago and **Gordon Ramsay's** New York flagship.

\$100 per class

**Thu, Oct 12** | 6:00 - 8:30 PM

**Erika Nakamura & Jocelyn Guest**  
*White Gold*

*James Beard* award-winning chef **April Bloomfield** partnered with Co-Owners **Erika Nakamura** and **Jocelyn Guest** to open **White Gold**, a full-service butcher shop and eatery which quickly garnered a two-star review from *The New York Times* as well as a Critic's Pick. Together, they will bring their skills to the De Gustibus butcher block, highlighting the art and respect of proper butchering as they present some of the delicious dishes White Gold is known for.

\$100 per class

**Sat, Oct 14** | 9:30 AM - 1:30 PM

**Junghyun Park**  
*Atoboy*  
ON LOCATION, HANDS-ON

New techniques! Unique flavors! Great food! That is what is in store for you in the kitchen of **Atoboy** with Chef **Junghyun Park**. "Banchan" - rather like Korea's answer to tapas - will be on the menu. The excitement of working with this extraordinary Korean chef, winner of 2 *Michelin* stars at **Jungsik**, will find you creating an adventurous, family-style meal. There is no one more skilled at reconfiguring and redefining Korean food in America.

\$250 per class - limited enrollment.  
Class is held in the restaurant's kitchen and is followed by a seated lunch with paired wines.

**Mon, Oct 16** | 6:00 - 8:30 PM

**Steven Satterfield**  
*Miller Union*

Executive Chef/Co-Owner **Steven Satterfield** of **Miller Union** in Atlanta, Georgia was awarded the *James Beard Foundation* Award for Best Chef: Southeast 2017. His restaurant has also received accolades for being one of the Best New Restaurants in America by both *Bon Appétit* and *Esquire*. Author of *Root to Leaf: A Southern Chef Cooks Through the Seasons*, experience an evening with this creative chef, showcasing a modern Southern menu that is seasonal, contemporary, creative and refined.

\$100 per class

**Tue, Oct 17** | 1:00 - 3:30 PM

---

### Katsuji Tanabe

*MexiKosher*

We welcome **Katsuji Tanabe**, a *Top Chef* Season 12 contestant and Executive Chef/Owner of **MexiKosher** with outposts in LA and NYC. Born and raised in Mexico, the son of a Japanese father and a Mexican mother, Katsuji has worked inside some of LA's most acclaimed kitchens, including **Bastide Restaurant** and **Mastro's Steakhouse**. As an authentic Kosher, yet Mexican restaurant, MexiKosher is arguably the first of its kind in the United States.

**All food will be strictly kosher.**

*\$100 per class*

**Wed, Oct 18** | 6:00 - 8:30 PM

---

### Suzanne Cupps

*Untitled*

The baton was passed from **Michael Anthony**, the opening chef, to **Suzanne Cupps**, the recently-named Executive Chef at **Untitled** at the **Whitney Museum**. An alumna of **Gramercy Tavern** and **Annisa**, Suzanne, a 2017 *StarChefs* New York City Rising Star, is currently the only female executive chef working throughout **Danny Meyer's Union Square Hospitality Group**. Just as she does at *Untitled*, Suzanne will draw inspiration from the greenmarket to create a contemporary, farm to fork menu that is reflective of autumn's bounty.

*\$100 per class*

**Thu, Oct 19** | 6:00 - 8:30 PM

---

### Fabio Viviani

*Café Firenze*

*Top Chef* Season 5 audience favorite **Fabio Viviani** brings his lust for life and all things Italian to the classroom. His restaurants, **Café Firenze** in Los Angeles and **Siena Tavern** and **Bar Siena** in Chicago, set the standard for traditional Italian dining. Fabio returns to share his passionate understanding of Florentine foods and lifestyle, demonstrating recipes from his latest book, *Fabio's 30 Minute Italian Meals*.

*\$100 per class*

**Sat, Oct 21** | 9:30 AM - 1:30 PM

---

### Garrison Price

*Il Buco Alimentari & Vineria*

ON LOCATION, HANDS-ON

Join us for a transporting Mediterranean experience cooking alongside Executive Chef **Garrison Price** and his team at **Il Buco Alimentari & Vineria**. Garrison worked under the tutelage of **Curtis Duffy** at **Avenues** in Chicago and in the kitchens of many **Jean-Georges Vongerichten's** restaurants as Director of Culinary Concepts. For this class, the team will lead us as we prepare a market-driven, Italian-inspired menu using products made in-house at the *alimentari*.

*\$250 per class - limited enrollment.*

*Class is held in the restaurant's kitchen and is followed by a seated lunch with paired wines.*

**Sat, Oct 21** | 1:00 - 4:00 PM

---

### Chad Walsh

*Agern*

**Chad Walsh** of Michelin-starred **Agern** and former sommelier at **Aureole** and **The Dutch** was named one of *Food & Wine's* 2017 Sommeliers of the Year, as well as *Zagat's* and *Wine Enthusiast's* people to watch in food and wine. Join Chad as we explore and taste wines from various regions of New York State, including Long Island, Hudson Valley, Finger Lakes, Niagara and Brooklyn, all paired with local cheeses, charcuterie and delicious accompaniments produced throughout our favorite state.

*\$100 per class*

**Mon, Oct 23** | 6:00 - 8:30 PM

---

### Gabriele Carpentieri & Renaud Besnard

*Aureole New York*

Michelin-starred **Aureole** New York is the flagship for **Charlie Palmer's** progressive American cuisine. Helming the kitchen is Executive Chef, **Gabriele Carpentieri**, who has worked in several Michelin-starred restaurants including **The Square** in London. Join us as he prepares some of the signature dishes the restaurant is known for. Joining him will be Executive Pastry Chef **Renaud Besnard**, formerly of **La Table de Joel Robuchon** in Paris, showcasing desserts composed of vibrant flavors and juxtaposed textures.

*\$100 per class*

**Tue, Oct 24** | 6:00 - 8:30 PM

---

### Josh Kilmer-Purcell & Brent Ridge

*Beekman 1802*

**Josh Kilmer-Purcell** and **Brent Ridge** starred in the reality TV show, *The Fabulous Beekman Boys*, on the *Cooking Channel*, transforming from NYC executives to gentlemen farmers and owners of **Beekman 1802**, a 200-plus-year-old historic farm house located in Sharon Springs, NY. Join us as this duo demonstrates recipes from their new cookbook, *A Seat at The Table: Recipes to Nourish Your Family, Friends and Community*, featuring seasonal, easy-to-prepare recipes that are perfect for any gathering, large or small.

*\$100 per class*

**Wed, Oct 25** | 6:00 - 8:30 PM

---

### Sal Lamboglia

*Bar Primi*

**Sal Lamboglia** is the Chef/Partner of **Bar Primi**, a joint venture with **Andrew Carmellini** and **Noho Hospitality Group**. Sal has been named on the NYC *Zagat* 30 Under 30 list for his efforts at **Locanda Verde**, **The Dutch** and **Lafayette**. For this evening, Sal will demonstrate the art of making pasta at home (helping us navigate through various shapes), discuss the appropriate ingredients and introduce some complementing sauces. And, lucky us, he will expand the menu to recreate a traditional Italian Sunday supper perfect for friends and family.

*\$100 per class*

**Thu, Oct 26** | 6:00 - 8:30 PM

**Alexander Burger**

*Bar Boulud*

Executive Chef **Alexander Burger** of **Daniel Boulud's Bar Boulud** will explode our senses with some amazing dishes from this classic French restaurant using only the very best seasonal ingredients. His first Boulud restaurant was **db Bistro Moderne**. He then launched a European jaunt that landed him in Spain's Basque region at Chef **Eneko Atxa's** three *Michelin*-starred **Azurmendi**, from which he helped create Azurmendi pop-ups in seven cities around the world. Alexander will be showing us - in taste and aesthetic - what great seasonal French cooking is all about.

\$100 per class

**Mon, Oct 30** | 6:00 - 8:30 PM

**Gabriele Corcos**

*The Tuscan Gun*

Chef **Gabriele Corcos**, star of *Extra Virgin* on the *Cooking Channel* (along with his wife, actress **Debi Mazar**), premieres to create traditional Tuscan recipes that have made his Brooklyn *alimentari*, **The Tuscan Gun**, a tremendous success. Gabriele's first cookbook, *Extra Virgin*, is a *New York Times* best-seller. His most recent release, *Super Tuscan*, offers a peek into his insatiable fascination with food, a love for organic ingredients and a determination to feed his family in the most natural way he knows...the Tuscan way.

\$100 per class

**Tue, Oct 31** | 6:00 - 8:30 PM

**Gunnar Gíslason**

*Agern*

"New Nordic Cuisine" makes its debut as we welcome Executive Chef **Gunnar Gíslason** of **Agern**, one of New York's hottest restaurants. Trained in both classic French cuisine and contemporary Scandinavian cooking, Gunnar applies ancient techniques, such as salting, fermenting, pickling and smoking, to create dishes that are both traditional, yet unabashedly modern. For his premier class, the menu will feature local farmed and wild ingredients with flavors rooted in the time-honored techniques of the much-acclaimed Nordic Cuisine.

\$100 per class

**Wed, Nov 1** | 6:00 - 8:30 PM

**Kevin Nashan**

*Sidney Street Cafe*

Chef/Owner **Kevin Nashan** of **Sidney Street Cafe** and **The Peacemaker Lobster & Crab Co**, both in St. Louis, was awarded the 2017 *James Beard Foundation* Award for Best Chef: Midwest. This skilled chef has years of formal training at noted international restaurants such as *Michelin*-starred **Martin Berasategui** in San Sebastian and **Daniel Boulud** in New York City. For this class, Kevin will focus on an all seafood menu highlighting his love and passion for Northern Spain and utilizing local ingredients from the midwest.

\$100 per class

**Thu, Nov 2** | 6:00 - 8:30 PM

**Michael Kramer, Joe Clarke and Greg McPhee**

*Jianna, American Grocery & The Anchorage*

Greenville, South Carolina is one of *The New York Times'* 52 Places to Go in the world in 2017 thanks in part to its exploding culinary scene. Join us as we present Greenville's most buzzed about chefs: **Michael Kramer**, Executive Chef/Partner of **Jianna**; **Joe Clarke**, Executive Chef/Owner of **American Grocery**; and **Greg McPhee**, Executive Chef/Owner of **The Anchorage**. Together, they will bring their various Southern-inspired styles that have gotten the attention of *Travel + Leisure*, *Esquire* and *The New York Times*, as culinary pioneers in this foodie city.

\$100 per class

**Sat, Nov 4** | 1:00 - 4:00 PM

**Anthony Giglio & Juan Suarez de Lezo**

*Wine Wise Guy & Tavo*

Come experience an exploration of wine and food flavors inspired by Spain, with 'Wine Wise Guy' **Anthony Giglio** and **Juan Suarez de Lezo**, Executive Chef of **Tavo**. Join us as we taste our way through the various age-levels of classic Rioja, the cutting-edge newcomer wines of Penedès, and then venture further afield to find these grapes and styles in other Spanish-speaking countries, including Chile and Argentina. Wines will be paired with Chef Juan's sophisticated Latin-inspired cuisine.

\$100 per class



**Mon, Nov 6** | 6:00 - 8:30 PM

**Nicolas Abello**

*L'Appart*

*Town & Country* magazine calls the cuisine at **L'Appart**, "superb" and we couldn't agree more. The *Michelin*-starred restaurant is helmed by Chef **Nicolas (Nico) Abello**, an alum of **Daniel** in New York, **Pierre Gagnaire** in London and **Gérard Vié** in Versailles. Nico's highly personal cuisine, rooted in classic French techniques, embraces market freshness, seasonality and spontaneity. **L'Appart** (which means "apartment" in French) resembles a Parisian *pied à terre* and is tucked away in NYC's Financial District French food hall, **Le District**. Take a little holiday as Nico brings a bit of Paris to Herald Square!

\$100 per class

**Tue, Nov 7** | 6:00 - 8:30 PM

**Ernesto Iaccarino**

*Ristorante Don Alfonso 1890*

For more than a century, **Ristorante Don Alfonso 1890** on Italy's Amalfi coast, has remained a family tradition. Chef **Ernesto Iaccarino** will be demonstrating how the two *Michelin*-starred restaurant is constantly innovating while respecting the local food culture and ancient traditions of the Sorrentine peninsula. The legendary restaurant and its sister hotel are part of the **Relais & Chateaux** exclusive portfolio. An evening to experience the warmth and deliciousness of Italy's Campania region by this noted chef.

\$115 per class

**Wed, Nov 8** | 6:00 - 8:30 PM

**Cesare Casella**

*The Center for Discovery*

The fabulous and funny **Cesare Casella** once again brings his style and warmth to the De Gustibus kitchen. Owner of **Casella's Salumi Speciali** in the Catskills, Cesare will showcase authentic Tuscan fare as well as share his extraordinary salumi inspired by his father's country *trattoria*. Cesare is currently the Dean of Italian Studies at the **International Culinary Center** and Chief of the Department of Nourishment Arts at the **Center for Discovery** as well as author of several books, including *The Fundamentals of Classic Italian Cuisine*. If you love all things Italian, this is a class not to be missed.

\$100 per class



**Thu, Nov 9** | 6:00 - 9:00 PM

**Michael Jenkins**

*Butter*

HANDS-ON @ DE GUSTIBUS

According to culinary star **Alex Guarnaschelli**, **Michael Jenkins** entered her restaurant as the "worst intern she ever had." Ten years later, Michael's dedication and hard work has him running Guarnaschelli's kitchen as the Chef de Cuisine at **Butter** restaurant in New York City. Michael's culinary fluency earned him appearances on the **Food Network** hit show, *Chopped*. In the De Gustibus kitchen, you will be inspired by Michael's steady hand as he invigorates your culinary skills in preparation for the Thanksgiving holiday with classic and contemporary starters, side dishes and dessert that will complement your holiday turkey. Simply delicious!

\$150 per class



**Sat, Nov 11** | 1:00 - 4:00 PM

**Laurence Edelman & Imran Uddin**

*Left Bank & Madani Halal*

HANDS-ON @ DE GUSTIBUS

A time for fowl play, you can expect a whole-cooking experience during this hands-on class. **Imran Uddin**, Owner of **Madani Halal**, the leading provider of halal meats in New York City, will demonstrate proper butchering techniques for chicken, quail and duck. **Laurence Edelman**, Chef/Owner of **Left Bank**, will pair signature poultry dishes that draw on classic bistro and European flavor profiles. This is a not-to-be missed class to hone your poultry butchering skills as well as to discover some new dishes using the everyday chicken.

\$150 per class

**Mon, Nov 13** | 6:00 - 8:30 PM

**Franck Deletrain**

*Brasserie 8 1/2*

Join us for a French truffle feast as **Brasserie 8 1/2** Executive Chef **Franck Deletrain** prepares *foie gras au torchon* and pheasant two ways: *leg en ballotine* with black truffle *duxelle* and port wine-braised breast. Franck has been honored by the *James Beard Foundation* for his remarkable career in some of New York City's most esteemed kitchens, where he earned a three-star review from *The New York Times*. A perfect evening to inspire your upcoming holiday menus.

\$100 per class

**Tue, Nov 14** | 1:00 - 3:30 PM

**Peter Callahan**

*PCK Catering*

Join us for an afternoon of all-kosher cooking with **Peter Callahan**, the iconic Owner and Creative Director of New York City-based **Peter Callahan Catering**. Peter is the author of the recently released book, *Peter Callahan's Party Food*, as well as his best-selling book, *BITE by BITE: 100 Stylish Little Plates You Can Make for Any Party*. Peter will create practical and imaginative dishes from his books while showing us shortcuts for elegant and effortless holiday entertaining.

All food will be strictly kosher.

\$100 per class

**Wed, Nov 15** | 6:00 - 8:30 PM

**David Malbequi & Aurélien Dufour**

*David's Café & Dufour Gourmet*

**David Malbequi**, Chef/Partner of **David's Café** and formerly of **Restaurant Daniel** and **BLT Market**, joins **Aurélien Dufour** of **Dufour Gourmet** to deliver a contemporary, French-centric menu designed to teach you to prepare your own *rillettes*, *merguez* and savory *tourte*. Aurélien was Chef Chareutier for **Daniel Boulud's** restaurant group for many years and was named a *StarChef* Rising Star and a *Zagat* 30 Under 30 Best Chef. This will be an astonishing class learning techniques and dishes from two classically-trained French chefs.

\$100 per class



**Thu, Nov 16** | 6:00 - 8:30 PM

**Efraim Nahon  
& Lior Lev Sercarz**

*Taboon & La Boîte*

Chef **Efraim Nahon** of **Taboon** has had a loyal following in New York's culinary landscape, showcasing Middle Eastern inspired dishes highlighting vibrant spices and flavors. Joining him is famed master spice blender, **Lior Lev Sercarz**, proprietor of **La Boîte**, who has been featured in *The New York Times*, *Vogue* and *SAVEUR 100*. Join us for an evening of scrumptious Mediterranean dishes and spice blends that will allow you to create unusual, savory dishes at home.

\$100 per class

**Sat, Nov 18** | 9:30 AM - 1:30 PM

**Iacopo Falai, Domenico Natale,  
Andrea Bucciarelli, Fausto  
Ferraresi, Andrea Pancani,  
David De Lucia**

*Casa Lever*

ON LOCATION, HANDS-ON

Join us for an extraordinary morning cooking alongside **Iacopo Falai**, Culinary Director of **SA Hospitality Group** and his team of Executive Chefs and Chef de Cuisine who run **Casa Lever**, **Sant Ambroeus West Village**, **Sant Ambroeus SoHo** and **Felice**. Together, they will teach us how to bring innovation to classic Milanese cooking, imparting their knowledge of both sweet and savory cuisine to coax bold, fresh flavors from seasonal ingredients.

\$250 per class - limited enrollment.

Class is held in the restaurant's kitchen and is followed by a seated lunch with paired wines.

**Sat, Nov 18** | 1:00 - 4:00 PM

**Cyril Delarue  
& Alexandre Petrossian**

*Champagne Bollinger & Petrossian  
Caviar*

This will be an effervescent afternoon as **Cyril Delarue**, Commercial Director of **Champagne Bollinger** (and great nephew of **Madame Lily Bollinger**), pairs with caviar expert **Alexandre Petrossian**, Vice President for **Petrossian Caviar**. Artisanal excellence is the theme as we savor different styles and vintages of Bollinger with the finest caviars, and other delicacies, synonymous with these luxurious brands.

\$115 per class

**Mon, Nov 20** | 6:00 - 8:30 PM

**Barbara Lynch & Mark Ladner**  
*Barbara Lynch Gruppo & Pasta Flyer*

**Barbara Lynch** is a culinary force as a three-time *James Beard Foundation* Award winner, author of her memoir *Out of Line* and Owner of Boston restaurant empire, **Barbara Lynch Gruppo**. She will be joined by **Mark Ladner**, Chef/Owner of **Pasta Flyer**, the new and casual outpost from the **Del Posto** alum where he helped the restaurant earn a coveted four-star review from *The New York Times*. This will be a fun (and informative) evening as these award-winning chefs share their pasta proficiency with us as well as some additional Italian favorites - an evening to remember!

\$115 per class

**Tue, Nov 28** | 6:00 - 8:30 PM

**Helen You**

*Dumpling Galaxy*

Learn the secrets to making a perfect dumpling with **Helen You**, Owner of **Dumpling Galaxy**, described by *New York* magazine as "a *jiaozi* master to what many consider the best *shuijiao* (Chinese dumpling)." The Flushing, Queens mainstay holds a one-star rating from *The New York Times* and critic **Pete Wells** calls Helen, "a kind of genius for creating miniature worlds of flavor." Join us as Helen prepares classic and innovative dumplings and dim sum-like dishes found in her recently released, *Galaxy Dumpling Cookbook*.

\$100 per class

**Wed, Nov 29** | 6:00 - 8:30 PM

**Hugo Ortega**

*Hugo's*

**Hugo Ortega** is Chef/Co-Owner of Houston's top restaurants—**Hugo's**, **Backstreet Cafe**, **Caracol** and **Xochi**. Winner of the 2017 Best Chef: Southwest *James Beard Foundation* Award, Hugo's restaurants have also been named Top Table by *Bon Appétit* and top Latin restaurants by *Forbes Travel Guide*. Author of two cookbooks, *Hugo Ortega's Street Food of Mexico* (named an "essential Mexican cookbook" by *Saveur* magazine) and *Backstreet Kitchen*, Hugo will present a mouthwatering traditional Mexican menu that bursts with flavor and is rooted in authenticity.

\$100 per class

Book a class at [degustibusnyc.com](http://degustibusnyc.com) or call 212.239.1652

**Thu, Nov 30** | 6:00 - 8:30 PM

**Ed Brown**

*Restaurant Associates*

During **Ed Brown's** 14 years as Executive Chef of **The Sea Grill**, *Esquire* magazine called it, "one of the best restaurants in the world." Author of *The Modern Seafood Cook* and now the Senior Vice President, Food & Beverage for all **Restaurant Associates** establishments, Ed has earned a career 14 stars from *The New York Times*. Ed was also the Chef/Owner of the New York City *Michelin*-starred restaurant, **Eighty One**. Your palate will be swimming in flavor as Ed demonstrates surprisingly easy-to-prepare seafood dishes with elegant plating—a class not to miss.

\$100 per class

**Sat, Dec 2** | 9:30 AM - 1:30 PM

**Remy Forgues**

*Vaucluse*

HANDS-ON @ DE GUSTIBUS

At **Michael Whites'** newest French restaurant **Vaucluse**, work alongside Chef de Cuisine **Remy Forgues** as he and his team lead us through a brasserie-inspired menu that represents both classic and inventive French cuisine. An exciting morning to learn new dishes and techniques for your holiday dinner table.

\$250 per class - limited enrollment.

Class is held in the restaurant's kitchen and is followed by a seated lunch with paired wines.

**Mon, Dec 4** | 6:00 - 9:00 PM

**Manish Mehrotra**

*Indian Accent*

*American Express* named **Manish Mehrotra** the Best Chef in India and his restaurant, **Indian Accent**, was on *Newsweek's* list of 101 Places to Eat in the World. For his debut on the De Gustibus stage, Manish will entice your tastebuds with a progressive, contemporary Indian menu drawing on interesting and nostalgic global ingredients. His deliciously exotic dishes are sure to awaken the adventurous spirit in each of us as we discover the complexity and tradition behind one of the world's most alluring cuisines.

\$100 per class

**Tue, Dec 5** | 6:00 - 8:30 PM

**Michael Solomonov**

*Zahav*

Join four-time *James Beard Foundation* Award-winning Chef, **Michael Solomonov**, known for hotspots **Zahav**, **Dizengoff**, **Federal Doughnuts** and **Abe Fisher** in Philadelphia. Michael's extraordinary skill is the theme in his cookbook, *Federal Donuts*. He will also showcase dishes from his newest venture, the non-profit restaurant, **Rooster Soup Co.**, which donates 100% of its profits to support the **Broad Street Hospitality Collective**. An evening to eat well, and do right!

\$125 per class \*\$25 of each ticket sale will be donated to Broad Street Hospitality Collaborative

**Wed, Dec 6** | 1:00 - 3:30 PM

**Ari White & Naftali Hanau**

*Gemstone Catering & Grow & Behold*

**Naftali Hanau** of **Grow & Behold Foods** and **Ari White** of **The Wandering Que** and **Gemstone Catering**, are two innovative leaders in the "new" kosher food scene. Ari has been dubbed the Brisket King of NYC by *Food Network* and his BBQ fare landed him on *New York* magazine's Ten Best list for BBQ. Brooklyn-based **Grow & Behold** delivers the highest quality glatt kosher meats to chefs around the country. Join these pioneers to relish dishes that you'll want to add to your holiday table.

All food will be strictly kosher.

\$100 per class

**Thu, Dec 7** | 6:00 - 8:30 PM

**Missy Robbins**

*Lilia*

**Missy Robbins**, is the Chef/Owner of *The New York Times* three-star **Lilia**, a *Food & Wine* Best New Chef and a recent *James Beard Foundation* Award nominee. Missy will demonstrate dishes from her new memoir-style cookbook, *Breakfast, Lunch, Dinner...Life!* The book, filled with discovery and travel, celebrates her year off, before opening **Lilia**. Her signature, thoughtful, ingredient-driven recipes will have you falling in love with cooking all over again.

\$115 per class



**Sat, Dec 9** | 1:00 - 4:00 PM

**Judith Choate**

*Cookbook Author*

HANDS-ON @ DE GUSTIBUS

Just in time for holiday giving, let multiple *James Beard* Award-winning cookbook author, **Judith Choate** entice you into the kitchen to create extraordinary, yet simple-to-make culinary gifts that come from the heart. First, you will cook, bake and learn some kitchen shortcuts. Then, prepare to be wined and dined while hearing some trade secrets as **Judie** shares over 40 years of writing with, and for, an impressive list of decorated chefs. Surprise gifts will also be yours!

\$150 per class

**Mon, Dec 11** | 6:00 - 8:30 PM

**Marc Murphy**

*Landmarc*

**Marc Murphy** grew up the son of a globetrotting diplomat. Living in Milan, Paris, Rome and Genoa gave him as an excellent education in French and Italian cuisine cooking at **Le Miraville** in Paris, **Alain Ducasses' Louis XV** in Monte Carlo and **Le Cirque** in New York. Today, he serves as the Owner/Executive Chef of **Benchmarc Restaurants**. He is also a judge on *Food Network's Chopped* and author of *Season with Authority*. For this class, Marc will be re-creating the contemporary bistro cuisine of his first restaurant, **Landmarc**. The sophisticated menu will blend French and Italian favorites, perfect for family gatherings.

\$115 per class

Book a class at [degustibusnyc.com](http://degustibusnyc.com) or call 212.239.1652

**Wed, Dec 13** | 6:00 - 8:30 PM

**Abram Bissell & Jiho Kim**

*The Modern*

This not-to-be-missed class will be an artistic and very special grand finale to the De Gustibus fall season as we welcome back Executive Chef **Abram Bissell** and Pastry Chef **Jiho Kim** of the **Danny Meyer** restaurant, **The Modern**. Abram hails from **The NoMad** and **Eleven Madison Park** whereas Jiho arrived from **Beautique** and **Gordon Ramsay at The London** in New York. **The Modern** has earned two *Michelin* stars, three stars from *The New York Times*, and an incredible four *James Beard Foundation* Awards. Every morsel of this class will be carefully crafted as Abram and Jiho work harmoniously to create unexpectedly playful dishes that highlight exceptional ingredients and seasonality. The perfect ending to an exceptional season!

\$115 per class

**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.

Order at [degustibusnyc.com](http://degustibusnyc.com) or call 212.239.1652

**De Gustibus Cooking School** *by Miele*

at Macy's

151 West 34<sup>th</sup> Street, 8<sup>th</sup> Floor  
New York, NY 10001

**[degustibusnyc.com](http://degustibusnyc.com)**

**Presort Standard**

U.S. Postage

**PAID**

Hackensack NJ

Permit #1534

**De Gustibus**

COOKING SCHOOL • EST. 1980

**Miele**