Neapolitan HEALTH CLASSIFIED

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Gramercy's Anthony heads Winter Wine Festival starchef corps

Daily News staff

Naples Winter Wine Festival has announced its 16 celebrity chefs — 15 U.S. culinary luminaries and one from

Milan — for the Jan. 25–27 festival, with Michael Anthony, of Gramercy Tavern, as its chef de cuisine.

The star chefs will join vintners of equal stature to create intimate dining experiences the first evening of the festival, with each dinner choreographed to fit the festival's theme, "When Stars Align

theme, "When Stars Align."

Anthony is executive chef and a partner of New York City's Gramercy Tavern. His culinary career began in Tokyo, followed by five years in restaurants in France. In the U.S., Anthony worked in the kitchen of Restaurant Daniel, was

chef de cuisine at March Restaurant.

co-chef at Blue Hill and executive chef



Michael Anthony

at Blue Hill Stone Barns. He came to Gramercy Tavern in 2006, where and he and the restaurant have received numerous awards. This year, he won the James Beard Award, Best Chef, New York City, and his restaurants have rated one star in Michelin Guide from 2005-12.

In addition to Anthony, the 2013 Naples Winter Wine Festival celebrity chefs are as follows:

Marco Canora: Hearth, New York City; James Beard Award Best Chef, New York, semi-finalist, 2012; Travel & Leisure: The 50 Best New Restaurants in the USA (Terroir Tribeca), 2008

Andrea Ferrero: Bylgari Hotel Milan, Milan, Italy; former student of Quique Dacosta

Carmen González: Carmen at the Danforth, Portland, Maine; the Portland Press Herald, four stars, 2012; TV's "Top Chef Masters" champions' round, 2010

Kerry Heffernan: New York City; James Beard Award, Outstanding Service and Esquire Best New Restaurant (Eleven Madison Park), 2004

Lee Hefter: Spago, Beverly Hills, Calif; Michelin Guide, two stars, 2008; James Beard Award, Best Chef, California, 2005

Perry Hoffman: étoile Restaurant, Yountville, Calif.; Food & Wine magazine Best New Chef, 2012; James Beard Award, Rising Star Chef finalist, 2010 and 2011

Christopher Lee: Huntington Social, Huntington, N.Y.; Michelin Guide, one star (Aureole), 2009; James Beard Award, Rising Star Chef of the Year, 2005

Joseph Lenn: The Barn at Blackberry Farm, Walland, Tenn.; James Beard Award, Best Chef, southeast finalist, 2012; Food & Wine magazine Best Chef Southeast, finalist, 2012

Kelly Liken: Restaurant Kelly Liken, Vail, Colo.; James Beard Award, Best Chef, southwest semi-finalist, 2009-11;

from 1D

TV's "Top Chef," contestant 2010

Barbara Lynch: Menton, Boston;
James Beard Award, Outstanding

James Beard Award, Outstanding Wine Program (No. 9 Park), 2012; AAA Five-Diamond Award and Forbes five stars, 2012

Tony Mantuano: Spiaggia, Chicago; nine-time James Beard Award winner or nominee; Michelin Guide, one star, 2010

Vitaly Paley: Paley's Place, Portland, Ore.; James Beard Award, Outstanding Chef semi-finalist, 2012; James Beard Award, Best Chef

Richard Reddington: REDD, Yountville, Calif.; James Beard Award, Best Chef Pacific semi-finalist, 2012; Travel & Leisure, America's Hottest New Hotel Restaurants

Northwest, 2004

(Redd Wood), 2012

Julian Serrano: Picasso at the Bellagio, Las Vegas; 10-time James Beard Award winner or nominee:

Michael Tusk: Quince, San Francisco; James Beard Award, Best Chef Pacific, 2011; San Francisco Chronicle, four stars, 2012

In the announcement, Karen

AAA Five Diamond Award, 2002-12

Scott, who along with her husband, Bob, is cochair of the festival's chefs committee, called the chefs "the leading lights of today's culinary world. Their food styles are highly diverse and they come from different locales. Yet they all share our passion for raising funds at the festival for underprivileged and at-risk children."

"These chefs are in high demand

— running top kitchens, opening new restaurants and writing cookbooks. We are truly grateful for their generous donation of time and talent for our cause," said Bob Scott in a

statement for the release.
Collectively, the chefs have won or been nominated for 64 James Beard Foundation Awards and earned stars from the Michelin Guide 23 times. Three chefs — Ferrero, González

and Hoffman, are first-time festival participants, while Mantuano is back for the sixth time and Hefter for the fifth time.

Since 2001, the festival has raised

Since 2001, the festival has raised \$107 million to improve the lives of underprivileged and at-risk children. Proceeds have helped more than 150,000 children through yearly grants to nonprofit organizations and collaborative funding of projects including a pediatric dental center

and and early learning center.

Trustees of Naples Children & Education Foundation, creators of the festival, host the three-day affair and open their homes for the chef-and-vintner dinner experiences. The dinners accommodate 24 to 40 guests and are created collaboratively by

the hosts, chefs and vintners.

The festival ticket package is \$8,500 per couple or \$20,000 for a two-couple package with reserved seating at the same vintner dinner. For more information, go to www.napleswinefestival.com or call 888-837-4919.