



CLOCKWISE FROM TOP LEFT

**Daniel Humm**

CAMPTON PLACE • SAN FRANCISCO

**Seth Bixby Daugherty**

COSMOS • MINNEAPOLIS

**Tony Maws**CRAIGIE STREET BISTROT  
CAMBRIDGE, MA**Colby Garrelts**

BLUESTEM • KANSAS CITY, MO

**Lachlan Mackinnon-Patterson**

FRASCA • BOULDER, CO

**Eric Ziebold**

CITYZEN • WASHINGTON, D.C.

**Christophe Emé**

ORTOLAN • LOS ANGELES

**Tyson Cole**

UCHI • AUSTIN, TX

**Maria Hines**

EARTH &amp; OCEAN • SEATTLE

**Shea Gallante**

CRU • NEW YORK CITY

AMERICA'S

# Best New Chefs

# '05

There are some 195,000 restaurants in America (if you ignore the fast-food kind). So finding FOOD & WINE's annual Best New Chefs—supertalented men and women who are pushing culinary boundaries—is no easy job. But that's what makes the search so worthwhile. First we evaluate hundreds of nominations from food journalists and restaurant professionals nationwide, identifying exciting chefs who've been in charge of kitchens for less than five years. Then F&W editors log thousands of miles on the road and countless meals. This year, we were thrilled to discover Best New Chefs in unexpected places—notably Kansas City, Missouri, and Boulder, Colorado—as well as four winners in hotel kitchens. We're proud to present America's next culinary superstars and their sensational recipes (which begin on page 202).

**BORN** Baugé, France; 1969.

**EDUCATION** Centre de Formation d'Apprentis, Angers, France.

**EXPERIENCE** Michel Rostang, Laurent and Taillevent in Paris; L'Orangerie in Los Angeles.

**FIRST KITCHEN JOB**

"I was an apprentice in a hotel restaurant in western France. When you're only 16 and you don't chop the vegetables right, the older chefs treat you terribly. Once, the manager got so upset with my carrot salad, he slapped me. Now you can't do that, but then you could."

**MOST MEMORABLE**

**EXPERIENCE** Taillevent's 50th anniversary dinner.

"All the Michelin three-star chefs were there—from France, Belgium, Spain. I especially remember Paul Bocuse. To be 25 and to see all those big, big stars, it was amazing."

**INGREDIENT OBSESSION**

Cilantro. "You can do so many things with it. I don't need 140 spices in my kitchen. Some people think having all those ingredients makes them artists; I think they're fashion victims."

**WHAT HE'D BE IF HE WEREN'T A CHEF**

A restaurant designer.

"I love to set tables, to do the flowers...I love that."

**DETAILS** 8338 W. 3rd St.; 323-653-3300.

## Christophe Emé

**ORTOLAN RESTAURANT • LOS ANGELES**

**WHY** Because after working in some of the best kitchens in Paris, he's bringing that rigorous French training to laid-back Los Angeles—and creating dishes with an infectious sense of playfulness.

**SPANISH MACKEREL WITH THREE SAUCES, P. 203.**

