De Gustibus Cooking School by Miele:
39 years and 78 Seasons

As we enter the fall season and prepare for the holidays, it’s an ideal time to look back and thank those who have helped us throughout the year. But 2019 is special because we’re wrapping up the 39th year of De Gustibus; yes, we’re turning 40 soon!

De Gustibus started hosting celebrity chefs more than a decade before The Food Network even existed: James Beard, Julia Child, Jacques Pepin and Edna Lewis all taught classes. They did it to promote their brand, to develop stage presence, to meet their fans, and because they loved cooking. Once they laid down the foundation, other chefs followed—it’s been like that for 40 years.

With “giving back” in mind, this season we offer several charity dinners. Proceeds from our Jean-Georges Vongerichten class on September 26, for example, benefit Food Dreams, a non-profit organization aiding underprivileged students. Chefs Aarón Sánchez, Robb Eggleston, and Camille Rodriguez (with Vittorio Giordano of Urbani Truffles) are all hosting benefit dinners, too. To read more about these classes, look for the stamp-like callout at the top of each description.

None of this would be possible without our dedicated team of Amaral Ozeias, Emmy Jang and our assistants, who make every event run like a well-oiled machine. I’m also glad that Arlene Sailhac will continue to host some classes.

Finally, we’d like to thank our key partners: Miele, Vias Imports, Kobrand Corporation, Lenz Winery, S.Pellegrino®, Acqua Panna®, Sitram USA, Lodge, Sam Tell and Starbucks Reserve. Most important, of course, is you, the guest. I look forward to seeing you at one of our nightly classes or during one of our “on-location” day classes inside the restaurants where the magic happens.

Salvatore Rizzo
Owner & Director

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

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 or towards a charity focused class.

TERMS & CONDITIONS
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 are issued
However, we are happy to provide a class credit to be applied to your account and redeemed during the current season.

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 scrumptious dishes we tasted, techniques we learned and ingredients we cherished.

Oliver Caryle Gill
Greely Boscan
Jesse Winter
Kent Miller
Jaclyn Warren

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

Classes include multi-course tastings with paired wines

Gift Certificates
Perfect for Birthdays, Weddings, Anniversaries, Christmas, Hanukkah, Valentine’s Day or any occasion. A great gift for the food lovers/home cooks in your life. De Gustibus gift certificates are available starting at $100.
Classes include multi-course tastings with paired wines

**LAURENT TOURONDEL**  L’Amico
What better way to open our season than with acclaimed chef-owner-cookbook-writer Laurent Tourondel, who had become a top toque long before he launched BLT Steak, BLT Fish, BLT Prime, BLT Burger and the eight other restaurants he runs around the world. At L'Amico, he channels his love of simply prepared dishes and precise technique into newly reimagined classic American and Italian dishes. **$250**

**FORTUNATO NICOTRA**  Felidia
Fans of Lidia Bastianich's authentic Italian cuisine at Felidia will learn how to make some of the restaurant's more iconic recipes from the man who's been executive chef there since 1996 — Fortunato Nicotra (he received three stars from The New York Times… twice!). We’ll be feasting on dishes included in their new cookbook, Felidia: Recipes From My Flagship Restaurant. **$100**

**MARCO INCERTI**  Levante
Our first “on location” class of the season takes us to the hot neighborhood of Long Island City, where Executive Chef Marco Incerti (previously at Le Cirque) will teach us how to make classic homemade pastas and pizzas, among other Italian dishes. During lunch, which immediately follows the class, you can take in the magnificent 32-foot ceilings and 1,000 square-foot backyard-outdoor space. Class is in the restaurant’s kitchen followed by lunch and wine. **$250**

**AARÓN SÁNCHEZ**  Johnny Sánchez
We are thrilled to host TV personality, cookbook author and chef-owner Aarón Sánchez on the heels of his brand new book, Where I Come From: Life Lessons from a Latino Chef. In this class, we’ll get a chance to see how he bridges traditional Mexican food with cutting-edge, modern techniques utilizing only the best ingredients.

A portion of the sales will go to the Aarón Sánchez Scholarship Fund (ASSF), which provides full scholarships to aspiring chefs from the Latin community so they can attend the International Culinary Center in NY. **$125**

**JEAN-GEORGES VONGERICHTEHN & CEDRIC VONGERICHTEHN**
It’s a family affair like no other: One of New York’s most celebrated chefs, Jean-Georges Vongerichten, will be teaching alongside son Cedric (executive chef of Perry Street and his solo venture Wayan) in this one-night only event benefiting Food Dreams — a non-profit organization (run by Jean-Georges’ daughter Louise Ulukaya) dedicated to bridging the gap between underprivileged students and the working culinary community. To add to this special evening, an array of exquisite wines, including the sought-after Opus One 2015 from Napa Valley, will compliment the dishes. We’ll also be hosting a high-end raffle full of prizes. A portion of the ticket sales will benefit the charity. **$250**
A dynamic duo of star chefs are taking a cultural look at Latin and Korean cuisines to see where there are common elements and how they match up. Iron Chef Jose Garces (who won a James Beard Award for Best Chef, Mid-Atlantic) and Ortzi Executive Chef Michael Han (previously at Bouley and A Voce) — will be alternating courses for an evening of Latin-Seoul cooking. $100

Before building a loyal following at Racines, Chef Diego Moya had worked his magic at Casa Mono in New York and at the three-Michelin-star restaurant L’Arpège in Paris. In this class, he’ll be sharing the secrets of progressive French cuisine as a Master Sommelier Pascaline Lepeltier (previously at Rouge Tomate and the first female winner of the highly prestigious Best Sommelier de France award) provides the perfect pairings. $100

Flying in from Portland: Naomi Pomeroy, who won the James Beard Award for “Best Chef Northwest” in 2014 for her work at Beast, and won another Beard Award in 2017 for her book, Taste & Technique, will use Japanese ingredients to add unexpected flair to classic Western dishes. If you like dashi and miso, you’ll love what she’ll be doing in this class. Think: Brown Butter Miso Demi-glace, Matcha and Plum Pavlova, and other combinations not yet dreamed up. $100

When Executive Chef Hiroki Abe cooks at Kajitsu, he is preparing shojin ryori — the traditional vegetarian-vegan cuisine of Buddhist monks in Japan. In this class, we’ll learn how to work with seasonal vegetables, which, according to tradition, bring balance and alignment to the body, mind, and spirit. Award-winning cookbook author and chef-instructor Hiroko Shimbo will offer insights into the techniques and history of the dishes. $100

Book a class at degustibusnyc.com or call 212.239.1652
Classes include multi-course tastings with paired wines

JIM LAHEY  Sullivan Street Bakery
The man behind Sullivan Street Bakery — and whose No-Knead Bread method has become one of The New York Times’ most popular recipes — Jim Lahey has moved beyond bread and baking. At his new Hell’s Kitchen outpost, he’s serving breakfast and lunch. In this class, he’ll be sharing tips and techniques to improve your brunch repertoire and explore the world of sourdough baking. Bring questions!  $100

DANILA BOGDAN  queensyard
Danila Bogdan, the chef behind the “Anglophilic fantasia” at Hudson Yards (The New Yorker’s phrase) was nominated by Zagat as one of the top 30 chefs under 30 while at Gordon Ramsay’s Petrus and received a Michelin Star for his work at Jason Atherton’s The Clocktower in 2018. These days, he’s the Group Executive Chef for D&D London (the parent company behind queensyard and Bluebird and 40 other eateries worldwide), which explains why his hearty British fare features influences from both sides of the Atlantic. We’ll have unparalleled access to the chef, his kitchen, and queensyard’s luxurious ingredients.  Class is in the restaurant’s kitchen followed by lunch and wine.  $250

GUILLERMO TELLEZ  Flora Farms
When legendary chef Charlie Trotter needed a superchef to open a new restaurant at the MGM Grand in Las Vegas, he chose right-hand man Guillermo Tellez. Expect the James Beard Award-winning chef to share secrets behind the organic dishes he prepares at Flora’s Field Kitchen located in the southern tip of Baja California Sur in Mexico.  $100

FUCHSIA DUNLOP  Cookbook Author
Fuchsia Dunlop has been an authority on Chinese cuisine for decades; you’ve read her stuff in The New Yorker, Gourmet, Saveur or in one of her award-winning cookbooks (Every Grain of Rice, Shark’s Fin and Sichuan Pepper, among others). In this class, she’ll be featuring bold, piquant dishes from her brand new book, Food of Sichuan. It’s an opportunity to taste authentic dishes that can be easily adapted for home cooking.  $100

ROBB EGGLESTON  Seamore’s
At Seamore’s, Chef de Cuisine Robb Eggleston works with seasonal, sustainable seafood and prepares an array of dishes that has guests returning again and again. In this hands-on, immersive, seafood class, you’ll master the art of filleting, shucking and preparing dishes you can re-create at home.  Class is in the restaurant’s kitchen followed by lunch and wine.  A portion of ticket sales will benefit City Harvest.  $100

GAETANO ARNONE  Otto Enoteca and Pizzeria
Gaetano Arnone moved to Italy after high school, studied with master butchers (including Dario Cecchini at the Antica Macelleria Cecchini in Panzano, Italy), and then worked his way up the ranks to become chef de cuisine at Babbo, followed by becoming executive chef at Otto Enoteca and Pizzeria, where he’s in charge today. For his inaugural class, he’ll be showcasing his unique take on classic Italian dishes, including but not limited to pizza.  $100

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Classes include multi-course tastings with paired wines.
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**Anthony Giglio** Wine Personality

For the love of Italy, it’s a match made in culinary heaven: The always entertaining oenophile Anthony Giglio — a contributing wine editor at *Food & Wine* and wine director for The Centurion Lounge by American Express — is back to showcase the portfolio of Santa Margherita wines including their Pinot Grigio, Prosecco Superiore DOCG, Chianti Classico Riserva and Sparkling Rosé. Joining us this afternoon is Chef-Partner Paul Gerard, who will be preparing hearty fare from Hoboken’s own Antique Bar & Bakery.

$100

**Michael Jenkins** Butter & Michael Passmore Passmore Ranch

At this caviar-themed tasting, Butter Chef de Cuisine Michael Jenkins — who's competed on *Chopped*, *Iron Chef America* and *Cutthroat Kitchen* — will be cooking dishes that feature premium, freshwater, sustainable caviar harvested at the 86-acre Passmore Ranch in California. Company founder Michael Passmore will guide us through what we need to know about caviar today, including how to judge the color, taste, salinity and more.

$125

**Lee & Erin Chizmar** Bolete Restaurant

Lee Chizmar, who's worked with chefs Bradley Ogden and Michael Schlow, runs three eateries with wife Erin, one of which (Bolete) was a James Beard Award semifinalist nominee for Outstanding Restaurant in 2019. And he himself was a semifinalist for a James Beard Award in 2015. This class will focus on his passion: farm-to-table food. His commitment to freshness, evident in his menus, is driven by the farmer partnerships that he developed in PA’s Lehigh Valley.

$100

Follow Us on Instagram!

Join more than 14,000 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.
**PAUL BARTOLOTTA** Bartolotta Restaurants
No matter where he's lived, Chef-Owner Paul Bartolotta has earned accolades: three Michelin stars in France under Chefs Roger Vergé, Paul Bocuse, Pierre and Michel Troisgros; three New York Times stars for his work at San Domenico in New York; a James Beard Award for “Best Chef: Midwest” while at Spiaggia, another Beard Award for “Best Chef: Southwest” while at Bartolotta in Las Vegas. Unbelievable. It is our pleasure to welcome him back to De Gustibus where he will share his mastery of Italian cuisine and seafood, among other elements of his signature fine-dining dishes.

$115

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**MARNIE OLD** Boisset Collection
Join us on Saturday afternoon as Boisset Collection's “Director of Enlightenment” Marnie Old — author of *Passion For Wine: The French Ideal and the American Dream* — explores why wines taste the way they do and how to pair them with food. Her interactive demonstration will help explain what makes French and American wines taste so different, drawing on world-class bottles from Champagne and Burgundy, Sonoma and Napa Valley. Paired bites will be provided by Oakville Grocery.

$115

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**CAMILLE RODRIGUEZ** Pizzeria Sirenetta & **VITTORIO GIORDANO** Urbani Truffles
We’re pairing dishes with fresh truffles and truffle-infused products in this class, and raising money for a good cause in the process. Executive Chef Camille Rodriguez (Mesa Grill, The Harrison, The Red Cat) has won over fans with seasonal, rustic Italian fare at Pizzeria Sirenetta on the Upper West Side. She’ll be joined by Vittorio Giordano, a truffle expert and VP at Urbani Truffles, who will explain how they’re harvested, stored, and used. He’ll also answer all your truffle questions.

A portion of the ticket sales will go to the Matthew Lehrman Osteosarcoma Fund.

$125

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**DAVID BOULEY** Bouley at Home
Multi-award winning chef David Bouley (who earned several four-star reviews in The New York Times, seven James Beard Awards, and lifetime achievement awards at both Columbia University and Weill Cornell Medical College) returns to the De Gustibus classroom. This time he’s presenting a health-conscious menu — his focus in recent years — and one that doesn’t sacrifice flavor for a moment. We’ll learn some of the techniques that David developed over the years, whether in Japan, at his own magnificent eateries, or earlier in his career at places like Le Cirque, Le Périgord, La Côte Basque and Montrachet.

$125

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**NICOLAS ABELLO** L’Appart
Learn how to prepare classic French fare for the holidays from a chef who’s learned from the best — Daniel Boulud, Pierre Gagnaire and Gérard Vié — and who earned a Michelin star at L’Appart, his Battery Park City restaurant. Expect to see Executive Chef Nicolas Abello combine French technique with seasonally available, ultra-luxurious ingredients.

$100

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**LEAH KOENIG** Cookbook Author
Join celebrated cookbook author Leah Koenig for an edible afternoon tour of the world of Jewish cooking. All dishes will be sourced from *The Jewish Cookbook* — Koenig’s new, 400+ recipe collection, which offers a definitive snapshot of how Jewish communities eat today, from Morocco to Mexico and Italy to India. This class will share the history and techniques to help participants bring the diverse and delicious flavors of Jewish cuisine back to their own kitchens.

All dishes will be strictly kosher.

$100 kosher

Classes include multi-course tastings with paired wines
The Wall Street Journal described Tenney Flynn, chef-owner of GW Fins in New Orleans, as the widely acknowledged “fishmonger czar of the Gulf region.” In this class, he’s playing with the concept of the Italian-American Feast of the Seven Fishes, New Orleans-style — including his ever-so-popular gumbo.

$100

Bill Telepan Oceana, Glidden Point & Rafaella Fontes Champagne Bollinger
If you love oysters, then you know that Glidden Points from Maine are some of the best you can get in the USA. In this class, we’ll hear from three experts in the field: John Clapp (the farm manager at Glidden Point Oyster Farms) will share how he grows and harvests oysters, Oceana Executive Chef Bill Telepan will cook up some of his favorite oyster dishes, and Rafaella Fontes (U.S. Director of Champagne Bollinger) will identify the perfect pairing of bubbly from the still-family-owned company’s supply (founded in 1829). What a way to end our season!

$115
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degustibusnyc.com