

NEXT IN LINE

Shaping the future of American cuisine is a new breed of talented chefs. *Next In Line* recognizes and celebrates these outstanding professionals who are sweeping the nation with their innovative approach to food. Ranging from a variety of culinary backgrounds, disciplines and cities in the US, these six chefs are on the rise and ones to look out for.

ILLUSTRATION BY HOLLY EXLEY



Chicago, Illinois

I/David Posey Solo venture

The former chef de cuisine of Blackbird is known for his progressive modern techniques on seasonal ingredients and complex, yet simple approach to food.

- Go-to ingredient:** Anything from Rod Markus at Rare Tea Cellar, which is here in Chicago. All of it is amazing and inspiring.
- Pick your poison:** Favorite drink

ever is a Sazerac, but I tend to knock 'em back a bit too quick. So I'll usually end up drinking wine: Spanish whites, Sancerre, lighter reds from anywhere.

- Forage or farm:** I don't do any now, but hopefully in the future. I try to use local farms as much as possible.
- Mentor:** In the food world; Grant Achatz showed me that anything is possible. Paul Kahan taught me leadership, business and how to become a mentor to others.
- Training:** BA from The Culinary Institute of America in Hyde Park, New York.
- Last meal:** Last meal ever would

be a roasted chicken with a beautiful jus, french fries and aioli, a simple lightly dressed salad, bread and butter and tons of wine.

- Inspiration:** Always changes: ingredients, techniques, travel, people, books, etc. . . .
- Knife choice:** Any knife that is made by Ryusen's Blazen line I love. I end up using their Honesuki and Sujihiki the most though.
- Proudest moment:** Marrying my wife is at the very top. Foodwise, becoming the chef at Blackbird was pretty amazing.

“I come from a long line of wonderful female cooks.”

KATIE BUTTON

Asheville, North Carolina

4/Katie Button *Cúrate and Nightbell*

Unofficially the “new girl” on the block, Button has quickly made a name for herself in the industry and already has two acclaimed restaurants under her belt.

- Go-to ingredient:** Nuts of all kinds. I think that nuts are an underused ingredient, and I find that they can amplify and deepen the flavors of all kinds of dishes, whether they are roasted, candied or puréed.
- Pick your poison:** Definitely a Negroni, my favorite cocktail.
- Forage or farm:** Farm. We have developed a great relationship with our local farmers and every year we continue to expand those relationships and the quantity of products we source locally.
- Mentor:** José Andrés and Ferran Adrià.
- Training:** Self taught. I studied engineering at Cornell and didn't switch career paths until I was about to start a PhD program in neuroscience research. However, I grew up surrounded by great food. I come from a long line of wonderful female cooks. My mother was actually the first one to cook professionally and ran her own catering business for many years.

- Last meal:** My last meal would have to be Thanksgiving dinner with my family. It's my favorite holiday because it is all about sitting down to a banquet of food and being thankful. There is nothing else to distract from the meal.
- Inspiration:** I find my inspiration traveling, visiting new places and discovering new flavors.
- Knife choice:** Misono UX10.
- Proudest moment:** Being named a finalist in the James Beard Rising Star Chef category in 2014.

Los Angeles, California

5/Ari Taymor *Alma*

Through his innovative flavor combinations and creative execution, he has transformed a pop-up concept into one of the West Coast's most exciting restaurants.

- Go-to ingredient:** Pine.
- Pick your poison:** Negroni on the rocks.
- Forage or farm:** Farm.
- Mentor:** Kim Alter (of Haven).
- Training:** Learned in restaurants.
- Last meal:** Burger and fries.
- Inspiration:** The Central Coast of California.
- Knife choice:** 8" handmade

Japanese knife, no brand affiliation.

- Proudest moment:** Every day at Alma.

Manhattan, New York

6/Jennifer Yee *Lafayette Grand Café & Bakery*

A refined pâtissière, Yee is often praised for her exquisite technique and attention to detail.

- Go-to ingredient:** Fresh fruit, herbs, salt and pepper.
- Pick your poison:** Definitely wine, but only the good stuff!
- Forage or farm:** I love the bustling atmosphere of the greenmarket, so farm.
- Mentor:** David Carmichael. He's the sweetest guy and a pastry wiz!
- Training:** Graduated with distinction from Le Cordon Bleu London (a very long time ago).
- Last meal:** A big Cantonese banquet.
- Inspiration:** All I have to do nowadays is go online, and inspiration finds me. There are so many talented people showcasing their work and ideas on the web.
- Knife choice:** I have a 6" Japanese knife I use for pretty much everything.
- Proudest moment:** I love seeing my cooks learn new techniques or skills and really “get it and own it.” Watching your cooks grow into a strong team is so gratifying. ★


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CHEF JIMMY BANNOS JR.

ISSUE 01 / City Chef, Country Chef

A look into the lives of two contrasting chefs:
Jimmy Bannos Jr. & Blaine Wetzel