



CHEF KEN ORINGER

CHEF/OWNER

UNI, TORO, COPPA, LITTLE DONKEY

@KENORINGER

Since opening Clio – the fine dining destination named **America's Best New Restaurant** by Esquire and **Best Restaurant in Boston** by Food & Wine – 17 years ago, James Beard Award-winning chef Ken Oringer has built an empire of restaurants inspired by his travels around the world: Tsukiji Fish Market-style Uni sashimi bar, Barcelona tapas bar Toro, Roman enoteca Coppa with Jamie Bissonnette, and farm-to-

table restaurant Earth in Kennebunkport, ME. In April 2008, Oringer stepped into Kitchen Stadium on the Food Network's Iron Chef America where he faced Iron Chef Cat Cora in a coffee battle, ultimately winning by four points.

With much critical acclaim, Oringer & Bissonnette have brought Toro to NYC in Fall 2013, Toro Bangkok in Spring 2016, and this Fall he'll open Toro Dubai. The duo also just debuted their first project in Cambridge, MA—Little Donkey—in Summer 2016. When he is not working, Oringer spends his time at home with his wife Celine, daughter Verveine and son, Luca..

FEATURED DISH

LOBSTER PAELLA



CHEF MATT JENNINGS

CHEF/OWNER

TOWNSMAN BOSTON

@MATTHEWJENNINGS

With three consecutive James Beard Foundation Award nominations for Best Chef: Northeast, three Cochon 555 wins, and a spot on **Food & Wine's 40 Under 40 Big Thinkers In America** list, chef Matt Jennings is recognized nationally for his bold, lusty cooking and dedication to New England locality through artisan and seasonal ingredients. With his wife, Kate Jennings, the

pair opened Farmstead in 2002, an artisan food and cheese shop in Providence, RI. In 2006, Jennings introduced Farmstead's adjacent bistro, leading to a decade of national acclaim. Jennings closed Farmstead in June 2014, returning to his native Boston to focus on Townsman, which opened in Fall 2014. Townsman pays homage to Jennings' New England roots, showcasing his commitment to the region's ingredients, purveyors and traditions. Jennings' warm yet worldly cooking at Townsman has received wide acclaim since opening, named a 2015 Esquire's Best New Restaurants in America, a finalist on USA Today's Best New Restaurants, and one of **Food & Wine's 2016 Restaurants of the Year**.

FEATURED DISH

FRIED CLAM ROLL

CHEF MING TSAI

CHEF/OWNER

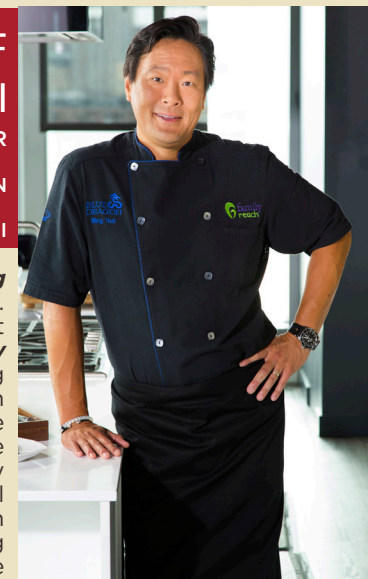
BLUE GINGER & BLUE DRAGON

@MINGTSAI

Ming Tsai is the **James Beard Award-winning** chef/owner of Blue Ginger and Blue Dragon.

An Emmy Award-winner, Ming is also the host and executive producer of PBS-TV's **Simply Ming**, now in its thirteenth season. Simply Ming brings a variety of both studio and location cooking to drive inspiration and demonstrate today's techniques. Ming is the author of five cookbooks including the interactive Simply Ming In Your Kitchen. Ming is a national spokesperson for the Food Allergy Research and Education (FARE) organization. Ming also worked with Massachusetts Legislature to help write Bill S. 2701 that requires local

restaurants to comply with food allergy awareness guidelines. In 2012, Ming was invited by Secretary of State Hillary Clinton to represent the U.S. with the Diplomatic Culinary Partnership Initiative/American Chef Corps. The Chef Corps is a network of American chefs that participate with official government programs that use food as a foundation for international diplomacy efforts. A member of the Harvard School of Public Health's Nutrition Round Table, Ming also supports many charities including Family Reach of which he is the President of the National Advisory Board, Big Brothers Big Sisters, Cam Neely Foundation, Common Threads and Greater Boston Food Bank.



FEATURED DISH

SHORT RIB POTSTICKERS

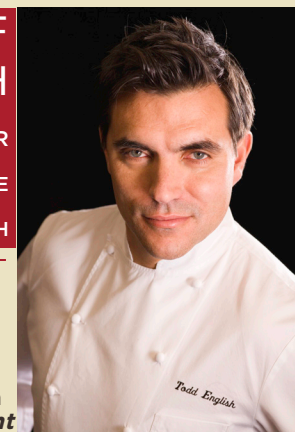
CHEF TODD ENGLISH

EXECUTIVE CHEF/RESTAURANTEUR

OLIVES, FIGS, BONFIRE

@CHEFTODDENGLISH

In 1989, Todd opened his first restaurant, Olives, a 50-seat storefront in Charlestown, Massachusetts. It drew immediate national and international applause; it was voted **Best New Restaurant** by Boston Magazine, has been honored as **Best Food and Top Table** by Gourmet Magazine, and has been consistently named **Boston's #1 Favorite Restaurant** by Zagat. Following the success of Olives, English created Figs, a more casual sister restaurant concept. There are six Figs locations. Todd English Enterprises also includes Tuscany, Bonfire, Todd English, and Bluezoo.



FEATURED DISH

WHOLE ROASTED WAGYU BEEF SADDLE