



## CHEF CHARLIE PALMER

CHEF/OWNER  
CHARLIE PALMER GROUP

CHARLIEPALMER.COM

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## FRANK PELLEGRINO JR.

RESTAURANTEUR/CO-OWNER,  
RAO'S RESTAURANT GROUP

RAOSRESTAURANTS.COM  
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**I CALLED IT PROGRESSIVE AMERICAN CUISINE BECAUSE EVERY TIME I STEPPED INTO THE KITCHEN, I FELT THINGS MOVING FORWARD.**

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Since the beginning of his celebrated career, Master Chef and hospitality entrepreneur Charlie Palmer has received critical acclaim for his signature Progressive American Cooking, a style built on rambunctious flavors and unexpected combinations with a deep and lasting infusion of classical French cuisine. Influenced by his childhood experiences working in his family's vegetable garden, Palmer was an early advocate of farm over factory food. In 1988, he made a landmark commitment to creating dishes featuring regional American ingredients at his sublime three-star Aureole, situated in a historic townhouse off Manhattan's Madison Avenue.

Over the years, Palmer combined his creative cooking spirit and flair for business to open thirteen notable restaurants across the country, a growing chain of food-forward wine shops and award-winning boutique hotels. But even today, the chef still steps in the kitchen with reinvention on his mind. “Without a doubt, people eat with their eye long before they put fork to food, so I continue to look for a playful yet respectful way to create excitement on the plate.”

### FEATURED DISH

GUEST CHEF CHARLIE PALMER'S SLOW-ROASTED DRY-AGED RIBEYE  
CRISP FINGERLING POTATO “LYONNAISE”, CHARRED CORN ON THE COB

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**IN OUR RECIPES WE TRY TO USE THE FEWEST NUMBER OF INGREDIENTS AND TAKE THE FEWEST NUMBER OF STEPS. GOOD COOKING IS SIMPLE. IT'S CALLED 'PULITO' – ITALIAN FOR 'PURE, CLEAN.' THAT'S THE RIGHT WAY TO COOK.**

– FRANK PELLEGRINO SR.

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Being a restaurateur, let alone a successful one, has never been easy, even when you've got a legendary restaurant such as Rao's in New York in your arsenal. Frank Pellegrino, Jr., co-owner of the original Rao's in Harlem, Rao's at Caesars Palace in Las Vegas and Rao's Hollywood, however knows that a successful restaurant is made by making guests feel like they're part of the family.

“Frankie” as he is known to Rao's regulars, grew up helping his father and family at the restaurant – waiting tables, cooking, managing the restaurant – basically learning the family business. In 2000 he opened Baldoria in New York's tony Theater District, a 200 seat restaurant that managed to still carry off the intimate ambience, and stellar Italian cuisine of Rao's. Pellegrino moved to Las Vegas to open Rao's at Caesars Palace in 2006, and has since brought the same Southern Italian fare and sense of family and camaraderie that one used to only be able to get if they had their standing reservation at the original Rao's.

In 2012, Pellegrino released Rao's On the Grill, which is full of signature Rao's dishes. Pellegrino most recently co-authored Rao's Classics (St. Martin's Press), which was released in the fall of 2016 to critical acclaim, a collection of recipes and stories from the neighborhood where he grew up with his family and loved ones.

### FEATURED DISH

RAO'S MEATBALLS  
SAN MARZANO TOMATOES, PARMESANO REGGIANO