

## Supplemental Chef Headliner Information

### About Chef Robert Irvine



With more than 25 years in the culinary profession, Chef Robert Irvine has cooked his way through Europe, the Far East, the Caribbean and the Americas, in hotels and on the high seas. Robert brings his experience to Food Network as host of *Restaurant: Impossible*, and has been previously seen on *Dinner: Impossible* and *Worst Cooks in America*.

In its fourth season, *Restaurant: Impossible* continues its successful run as one of the network's most popular shows, where Robert attempts to save America's most desperate restaurants from impending failure in just two days with only \$10,000. Over the course of each extreme mission, Robert assesses all of the restaurant's facets and then overhauls its weakest spots with updates to menus, retraining staff and implementing aesthetic changes with the help of his design team, before hitting the streets to tell the community about the improved restaurant.

A native of England, Robert joined the British Royal Navy at the age of 15 and his skills in the kitchen soon came to the attention of his superiors. As part of his service for the Royal Navy, Robert was selected to work on board the Royal Yacht Britannia, where the royal family and their entourages regularly dined. During his time training U.S. Navy chefs as part of a guest chef program, Robert worked in the White House kitchens and his creations were served to high-ranking government officials. During his career, he has also had the opportunity to serve 6,000 servicemen and women on a U.S. aircraft carrier and plan the menu for a celebrity-studded after-party at the Academy Awards. Robert is the author of two cookbooks, *Mission: Cook!* and *Impossible to Easy*.

Robert recently appeared on *The Next Iron Chef: Super Chefs*, where he competed against an all-star caliber group of chefs, including Anne Burrell, Michael Chiarello, Elizabeth Falkner, Alex Guarnaschelli, Chuck Hughes, Beau MacMillan, Spike Mendelsohn, Marcus Samuelsson and Geoffrey Zakarian, for the title of *The Next Iron Chef*.

### About Chef Amanda Freitag



Amanda Freitag has emerged as one of New York City's most celebrated chefs.

A graduate of the Culinary Institute of America (CIA) in Hyde Park, N.Y., Amanda's first position in a New York City kitchen was as *rotissier* and *garde manger* at Vong in 1993, under the guidance of Jean-Georges Vongerichten. It was there that she became proficient in French techniques, while being introduced to numerous Southeast Asian ingredients and flavors and how the two concepts could blend seamlessly in his dishes.

In 1994, Amanda started working with her mentor and friend Diane Forley at Verbena, where she rose quickly through the ranks to become the restaurant's chef de cuisine. Diane taught Amanda the importance of using local, organic ingredients and introduced her to the greenmarket in Union Square.

It was while she was at Verbena that Amanda realized how much she had yet to learn about the culinary world, and so in 1999 she traveled extensively through France and Italy to explore markets and restaurants.

While in Paris, she enjoyed a short stint working in the kitchen of the venerable Arpege restaurant under Chef Alain Passard. While her time there was short, the lessons she learned were life changing. Working in a restaurant where nothing was left overnight in the walk-in except for butter was an eye-opening experience, and further developed her love of fresh ingredients and the flavors of the Mediterranean region.

Amanda came back to New York where she worked at some of the city's most popular restaurants including Cesca, where she cooked alongside Tom Valenti as his chef de cuisine and earned two stars from The New York Times. Next, Amanda was the executive chef at Gusto in the West Village, where she received both critical and popular acclaim.

In late 2007, Amanda was looking for an opportunity to show her versatility as a chef. Jimmy Bradley's search for a new chef at The Harrison and Amanda's desire to try something new could not have been better timed, and the two chefs' shared passion for bold, straightforward cooking made this a natural fit. Since Freitag's arrival, The Harrison has received numerous accolades from local and national media, including a two-star review from The New York Times, as well as features in Time Out New York, New York Magazine and Forbes Life.

Amanda battled Bobby Flay on *Iron Chef America*, has a recurring role as a judge on the new Food Network series *Chopped* and most recently landed a recurring role on the new Cooking Channel series *Unique Eats*.

### **About Chef Johnny Iuzzini**



Johnny Iuzzini, award winning pastry chef, hails from the Catskills in upstate New York.

A graduate of the Culinary Institute of America with twenty years of kitchen experience since the age of 15, he boasts a heavy list of experience at highly lauded dining locations such as The River Café in Brooklyn, NY, Daniel, Payard and Café Boulud in New York City.

Johnny's enrichment continued during a journey around the world in 1998 to study pastry at some of the finest patisseries in France including LaDuree under Pierre Herme. Chef Iuzzini was deemed "Outstanding Pastry Chef of the Year" by the James Beard Foundation in 2006, followed by accolades such as "10 Most Influential Pastry Chefs in America" by Forbes Magazine, "Best New Pastry Chef" by New York Magazine, and named one of the "Top Ten Pastry Chefs in America" two years in a row by Pastry Arts and Design Magazine.

Entwined in these notable rankings are several appearances on major network television shows including *Martha Stewart*, *Paula Dean* and *Tony Danza*, as well as being seen on *Top Chef Chicago*, *The Today Show* and *Good Morning America*. During the nine and a half years that Chef Iuzzini was the