

plate on the fly

chef, restaurant & food news
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OVERHEARD



"Is it really from Virginia? I don't believe it. I want to see original certification."

— [Steve McDonagh](#) of Chicago's [Hearty](#), on the news that [Donald Trump](#) [bought Kluge Estate Winery and Vineyard](#) in Charlottesville, Va.

BEARD AWARDS

By now, you've heard who won, and maybe who drank on stage.

Unless you were actually at the ceremony, though, you probably didn't hear **Michael Solomonov** of **Zahav** (newly crowned Best Chef Mid-Atlantic) suggesting that spouses and partners of chefs be awarded money for therapy, or the good-natured ribbing **Traci des Jardins** received:

"I actually staged with you 15 years ago, and didn't get the job" Tony Maws of Craigie on Main in Cambridge, Mass., to award show co-host Traci des Jardins upon receiving his award for Best Chef Northeast. "I had an interview with Traci and didn't even get to

stage,” quipped Michael Tusk of San Francisco’s Quince, picking up his award for Best Chef Pacific a few minutes later.

For more great quips from the big night, check out *Plate* Editor Chandra Ram’s [blog](#).

FISHY BUSINESS



Anthony Martin's take on Copper River salmon

We're all going wild for spring produce, but the first seasonal fish of the season are popping up, too. In Alaska, countless salmon are tying on their proverbial sneakers for their annual run up the Copper River, while a number of humans (and bears) lick their lips in anticipation for the very limited Copper River salmon season to open next week. We caught up with some chefs to see how they'll be showcasing the succulent fish:

- Executive Chef **Anthony Martin** of Chicago's **Tru** plans to serve the salmon with sorrel and smoked cream.
- "If I can find some good cucumbers we are going to hot-smoke it and serve it with aleppo pepper-spiked potato and cucumber salad." — **Chris Pandel**, **The Bristol**, Chicago
- Executive Chef **Stephen Henry** of the **Palmer House Hilton** in Chicago is working on a honey barbeque Copper River Salmon with mâche.

Share your plans for salmon in the comments section below.

ORDER IN...THE COURT

Lots of legal news this week. Firstly, the [lawsuit](#) filed by employees of **Mario Batali** and **Joe Bastianich** has been granted class action status. Employees allege that between 4 and 4 1/2 percent of wine sales came out of their tip pool, and say they have been subject to retaliation since the suit was filed. Meanwhile, a potentially heart-stopping legal battle is underway between New York's **2nd Ave Deli** and Arizona's **Heart Attack Grill**. At the

center of the dispute: sandwich names. The grill alleges that the deli's planned "triple bypass sandwich" will violate its trademark on the "triple bypass burger." The deli, which already serves a meat-on-latke sandwich it calls the instant heart attack, has struck back by asking a judge to declare that the sandwich doesn't violate trademark, on the grounds that the deli was open before the grill and, as a kosher establishment, is unlikely to share a clientele with the cheeseburger restaurant. Oy vey ...

Too much legal news? This will make you smile. Employees at Whole Foods in Chicago apparently have too much time on their hands. One shopper recently spotted this tribute to plumbers with a penchant for princesses:





Rodolfo Aglibot

In New York City...

Ed Carew (**Gramercy Tavern**, **Craftbar**, **Fiamma**) is the new chef at **Le Caprice**.

Michael Bernardino (**Caffe Muzio**, **Dell'Anima**, **Einoteca**) and Experience Hospitality founder **Bobby Wehane** opened **Stivale**, serving "elegant and authentic" Southern Italian cuisine. **Sprinkles Cupcakes** will open its first New York City location on Friday. **John Keller** (**Nobu**, **Le Bernardin**) and **Stephen Wong** (**Sushi of Gari**) have joined restaurateurs **Alan Philips** and **Jason Apfelbaum** (**Guerilla Culinary Brigade**) to open **CO-OP Food & Drink** in **The Hotel on Rivington**. **Julio Torres** (**Balthazar**, **Babbo**) will mix up the "drink" part of that when it opens May 19. **Richard Sandoval** (**Zengo**) has teamed up with the **Yotel New York at Times Square West**, set to open June 1, to launch **Dohyo** (the first sumo-themed concept we've seen, complete with hydraulic tables that can lower to transform the sumo ring into a dance floor), **The Terrace**, and two lounges. Also on tap for July: the return of **The Copacabana**, which will include relocated supper club **Calle Ocho**; **Alex Garcia** (**Gaucha Steak Co.**, **Carniceria**) will lead the kitchen.

In Washington, D.C...

Andre Miller (**Ruth's Chris**) will open a new Cajun-Creole venture called **TruOrleans** at the end of May. In nearby Bethesda, **Pizzeria da Marco** will begin turning out Neapolitan pizza next week with Naples native **Dino Santonicola** (**Via Tribunali**,

Mamma Melina) at the helm.

In Chicago...

Rodelio Aglibot (Sunda) moved back to Chicago to spearhead **In Chef's Hands**, a charity that aims to "provide culinary educational experiences with renowned professional chefs for individuals with special needs who have a passion for food and cooking."

Meanwhile, **James Toland** and **Michael Simon (Graham Elliot)** will open **The Black Sheep** in the former **May Street Market** space, a new spot for accessible haute cuisine, sometime after Memorial Day. Early next month, **Ned Boukran** and Parisian chef **Claudine Hubert** will serve up authentic French fare when **Bistro Voltaire** opens.

In Dallas...

The Grape took on **Danyelee McPherson (Stephan Pyles, St. Andrew's Café)** to run the kitchen, and former **Nova** chef **Kelly Hightower** has joined the team at **Wild Salsa**. **David Cremona (Cremona Bistro)** opened **Mark and David's Italian Restaurant and Bar** in the former **Rosita's** space. And **Rex Turner (Villa-O, Isabella)** has joined **Q de Cheval**, which is slated to open in the **InterContinental Dallas** next Wednesday.

Down South...

In Miami, **Jeffrey Chodorow** sold his 50 percent interest to Morgans Hotel Group for \$20 million. He and his **China Grill Management** will obtain full ownership of the **Asia de Cuba** brand. In New Orleans, **Rene Bajeux (Grill Room)** is the new executive chef at **The Rib Room**.

In San Francisco...

La Boulange owner **Pascal Rigo** hired former **Daniel** chef **Alain Bourgade**. And *Top Chef* alum **Mattin Noblia** has joined **Rendezvous Tapas Lounge**, a new small-plates restaurant that morphs into a club-like atmosphere as the night progresses. Meanwhile,

Christian Hermsdorf (Bar Bambino) will be the top toque at **Cupola Pizzeria** when it opens in June. **Joe Hargrave (Tacolicious)** will launch a second branch, **Tacolicious II**, and tequila bar, **Mosto**, in August. Finally, we're sorry to report that **Jianna** owner **Marc Valiani** died on Sunday, April 30, at age 48 of respiratory failure. Valiani was diagnosed with ALS last year.

In Los Angeles...

Oscar Hermosillo (Venice Beach Wines) will open **Oscar's Cerveteca**, a "Spanish beer bar that serves Veracruz-style eats," on May 16. **Ricardo Zarate** will launch his Peruvian-concept restaurant, **Picca**, in June, and **Natasha Case** and **Freya Estreller** of **Coolhaus** ice cream truck will open a brick-and-mortar location called **The Coolhaus Ice Cream Sandwiches Shop** in July.

In Seattle...

Shannon Galusha has left **Bastille** to join **Jeff Chandler** and **Matthew Schweitzer's Classic Concepts Group**. **Jason Stoneburner** will replace Galusha as executive chef at Bastille. **Eric Haldane (Honey Hole)** and his wife, **Amy (Linda's, Steelhead Diner)** opened **Cure**, serving up cured meats, cheeses and snacks. **Black Dog Brat Haus & Creamery** has closed.

HUNGRY FOR MORE?



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