

JEAN-GEORGES VONGERICHTEN

Though Jean-Georges Vongerichten is one of the world's most famous chefs, his skills extend far beyond the kitchen. A savvy businessman and restaurateur, Jean-Georges is responsible for the operation and success of a constellation of three- and four-star restaurants worldwide.

Born and raised on the outskirts of Strasbourg in Alsace, France, Jean-Georges' earliest family memories are about food. He trained in a work-study program at the Auberge de l'III and as an apprentice to Chef Paul Haerberlin. He went on to work under Paul Bocuse and Master Chef Louis Outhier at L'Oasis in southern France. With this impressive three-star Michelin training, Jean-Georges traveled to Asia and took positions at the Oriental Hotel in Bangkok, the Meridien Hotel in Singapore, and the Mandarin Hotel in Hong Kong.

It was during this time spent working and traveling throughout Asia that Jean-Georges developed his love for the exotic and aromatic flavors of the East. His signature cuisine abandons the traditional use of meat stocks and creams and instead features the intense flavors and textures from vegetable juices, fruit essences, light broths, and herbal vinaigrettes. Jean-Georges' culinary vision has redefined industry standards and revolutionized the way we eat.

Jean-Georges has published several cookbooks reflecting his influential style of cooking, including *Simple Cuisine* (Wiley, 1990); *Cooking at Home with a Four Star Chef* (Broadway Books, 1998), for which he won the Best Cookbook Award from the James Beard Foundation in 1999; and *Simple to Spectacular* (Broadway Books, 2000). In October 2007, he released *Asian Flavors of Jean-Georges*, featuring beloved recipes from his restaurants Spice Market, Vong, and 66.

Involved in every aspect of his restaurants – concept, menu, architectural design, staff selection and training – Jean-Georges and partner Phil Suarez have worked together for over 20 years to create restaurants that are both timely and enduring. Inspired by his travels, Jean-Georges is constantly developing fresh concepts and evolving as a chef and restaurateur, both adapting to and impacting the global culinary landscape.

Jean-Georges and Suarez partnered with Starwood Hotels & Resorts Worldwide, Inc. and private equity firm Catterton Partners to create Culinary Concepts by Jean-Georges in 2007. Culinary Concepts develops international, multi-concept restaurant and licensing businesses for Starwood's luxury hotel brands and for freestanding locations throughout the world. Existing properties include Spice Markets in New York, Atlanta, Qatar and London; Lagoon at the St. Regis Resort in Bora Bora; Market by Jean Georges in Doha, Vancouver, and Palmilla; J&G Steakhouse in Scottsdale and Washington DC; Fern in Puerto Rico.

In 2008, Jean-Georges partnered with the Matsushita brothers, famed Japanese restaurateurs, to open Matsugen in New York City. Bucking convention, Jean-Georges stepped out of the kitchen and handed the reigns to the Matsushitas and their hand-picked team of Japanese chefs. Vongerichten's touch is evident in the modern design and impeccable service standards.

Last year, Jean-Georges opened two new restaurants in New York City – the Mark by Jean-Georges, at the Mark Hotel, and ABC Kitchen. The latter is another pioneering step for Chef Vongerichten, where the focus is on farm-to-table food served in a casual space where every detail comes from local or sustainable sources.

Jean-Georges has appeared on *Live! With Regis and Kelly*, the *Today Show*, *Good Morning America*, *The Martha Stewart Show*, *The Early Show on CBS*, *Top Chef*, *the Food Network*, and in the 1995 PBS series *In Julia's Kitchen with Master Chefs*. He was most recently featured on the Sundance Channel's *Iconoclasts* with Hugh Jackman.

Jean-Georges has made culinary history and developed a reputation as remarkable as his food by tapping his deep understanding of the restaurant world and pairing it with his forward-thinking vision. Yet, after years of success, Jean-Georges' favorite retreat is still the kitchen and his favorite meals dished from a street cart in Thailand.

OPENINGS, AWARDS AND SIGNIFICANT EVENTS

- 1980 – 1985 Opens 10 restaurants around the globe
- 1986 Lands in Manhattan at **Lafayette** in the Drake Swissôtel; garners a four-star review from *The New York Times* at the age of 29
- 1991 Opens **JoJo** on New York City's Upper East Side, named "Best New Restaurant of the Year" by *Esquire*; receives three-stars from *The New York Times*
- 1992 Opens **Vong** in New York City
- 1997 Opens **Jean Georges** in the Trump International Hotel and Tower, earning a four-star review from *The New York Times*; opens **Vong** in The Mandarin Oriental Hotel in Hong Kong; named "Newcomer of the Year," by *The London Evening Standard*
- 1998 Receives "Best New Restaurant" (Vong), "Outstanding Chef," and "Who's Who of Food and Beverage" awards from the **James Beard Foundation** during the same year, an unprecedented accomplishment; opens Mercer Kitchen in New York City; opens **Prime Steakhouse** in the Bellagio Hotel in Las Vegas; Vong named "Best Restaurant in the World" by *The Robb Report*
- 1999 Opens **Vong Chicago** (redesigned and renamed **Vong's Thai Kitchen** in 2001)
- 2000 Opens **Dune** at The Ocean Club in the Bahamas
- 2001 Opens **Market** in Paris
- 2003 Jean-Georges named a "Legend" by *Bon Appétit*
- 2004 Opens **Spice Market** in Manhattan's Meatpacking District, earning a three-star rating from *The New York Times*; opens **Jean Georges** in Shanghai, his first restaurant in Mainland China
- 2005 Opens **Café Martinique** at the Atlantis, Paradise Island, Bahamas; and the acclaimed **Perry St** in Manhattan
- 2006 Jean Georges in Manhattan earns a second four-star review from *The New York Times* and a three-star rating from the **Michelin Guide** - making for a total six Michelin stars - opens **Lagoon** at the St. Regis Resort in Bora Bora
- 2007 **Michelin Guide** awards Jean-Georges Vongerichten a total of six Michelin stars; three stars for Jean Georges, and one star each for Vong, JoJo and Perry St
- 2008 Opens **Matsugen** which earns a three-star rating from *The New York Times*; **Michelin Guide** awards Jean Georges 3 stars and one star each for JoJo and Perry St; **Jean Georges** earns the **James Beard Award** for Outstanding Restaurant.
- 2009 Jean Georges Restaurant maintains its 3 Michelin Stars and Perry St again earns one star from the **Michelin Guide**. Opens **Market by Jean-Georges** in Vancouver and Doha, **Spice Market** in Doha, **Kauai Grill** in Princeville, **Market** in Boston, **J&G Steakhouse** in Washington DC, **Jean Georges Steakhouse** in Las Vegas.
- 2010 Opens **the Mark by Jean-Georges** and **ABC Kitchen** in New York City. Jean Georges Restaurant maintains its 3 Michelin Stars. Opens **Fern** in San Juan, Puerto Rico.

2011

Opens **Spice Market** in London.

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