

TERRANCE BRENNAN
Chef-Proprietor

Terrance Brennan is the Chef-Proprietor of Picholine Restaurant and Artisanal Bistro and Wine Bar, two highly acclaimed restaurants in New York City, and the founder of Artisanal Premium Cheese, a wholesale and online gourmet cheese company and education center.

The son of Annandale, Virginia restaurateurs, Brennan began cooking at the age of 13 and rose steadily through the ranks of America's most celebrated restaurants. Following positions at several Washington, D.C. restaurants and hotels, he served as a saucier and sous chef at the renowned Le Cirque restaurant and worked in many of Europe's greatest kitchens including Taillevent, Le Tour d'Argent, Moulin de Mougins, Gualtiero Marchesi and La Gavroche. Brennan's signature culinary style took form while working under Chef Roger Vergé at Le Moulin de Mougins in the south of France. Inspired by the region's "cuisine of the sun," Brennan returned to New York City and refined his art as Chef at Annabelle's, the Hotel Westbury's Polo restaurant, and Prix Fixe.

In 1993, Brennan opened his first restaurant, Picholine, which quickly earned three stars from *The New York Times* for its sumptuous French-Mediterranean fare. For the past decade, it has been the highest rated Mediterranean restaurant in the New York edition of Zagat Survey. Brennan introduced the traditional European cheese course to American diners at Picholine, and in May 2006 *Food Arts* magazine presented Brennan the honored Silver Spoon award for this achievement. In September 2006, he re-designed the restaurant's décor and menu, earning the restaurant another three stars from *The New York Times*, four stars from *Crain's New York Business*, and four stars from *New York* magazine. The restaurant received a James Beard Foundation nomination for the country's Outstanding Restaurant in 2007 and was awarded two stars in the 2008 edition of Michelin Guide New York City.

Brennan extended his groundbreaking cheese service in 2001 with the opening of Artisanal, a fromagerie bistro-wine bar which was awarded Best Brasserie Cuisine in the 2002 Zagat Survey. Over 160 wines by the glass are available to pair with an enticing selection of cheeses, seasonal fondues, and the city's finest French brasserie cuisine.

Further demonstrating his passion for hand-crafted cheese, Brennan founded Artisanal Premium Cheese, a 10,000-square-foot facility dedicated to the selection, maturation and distribution of the world's finest artisanal cheeses in 2003. Home to five custom-designed cheese caves where more than 300 expert-selected cheeses are aged to their peak flavor for distribution to America's top-rated restaurants and connoisseur, the cheese center also hosts educational classes for consumer and professional audiences.

A frequent panelist on FOX Business Network, Brennan has also appeared on the TODAY Show, Television Food Network, PBS, The Martha Stewart Show, CBS's The Early Show, MSNBC and Live with Regis and Kelly. Named a Best New Chef by *Food & Wine* magazine in 1995, Brennan is a four-time nominee for Best Chef: New York by the James Beard Foundation. He shares his love of artisanal ingredients in his cookbook, *Artisanal Cooking: A Chef Shares His Passion for Handcrafting Great Meals at Home* (Wiley, 2005).

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About Artisanal

Artisanal Fromagerie, Bistro and Wine Bar showcases the formidable creativity and passion of Chef-Proprietor Terrance Brennan who adds playful twists to classic French bistro dishes. Brennan's Osso Bucco, for example, features monkfish instead of meat. Traditionally prepared with beef, Brennan's Duck Bourguignon is artfully made a La Grand-Mère with Chestnut Pappardelle. Selecting only premium ingredients, Brennan's commitment to the use of artisanal, sustainable and organic products is evident in the quality of each dish.

Recalling a Parisian bistro, Artisanal's handsome interior was designed by noted architect Adam Tihany. A mural-sized painting, which had hung in French restaurants since the 1930's, presides over the 160-seat Art-Deco space. In the back of the dining room is the cheese cave, a temperature and humidity controlled room, where a number of the world's finest artisanally-made cheeses are aged to optimum ripeness and peak flavor. Adjacent to the dining room is the wine bar, which boasts 160 wines by the glass.

After its March 2001 opening, *Gourmet* magazine wrote, "as cheese-intensive as Artisanal is, as profoundly as it caters to the basest of lactic desires, the restaurant may already be one of the best bistros in New York, remarkable even without the cheese." Awarded Best Brasserie Cuisine in the 2002 Zagat Survey, Artisanal continues to delight customers and critics alike.

FACT SHEET

Artisanal Fromagerie, Bistro and Wine Bar

CHEF/PROPRIETOR: Terrance Brennan

YEAR OPENED: 2001

LOCATION: 2 Park Avenue. New York, NY 10016
32nd Street between Park & Madison

RESERVATIONS: 212-725-8585
reservations@artisanalbistro.com

HOURS:

LUNCH

Monday – Friday 11:45am – 5:00pm

DINNER

Monday - Thursday 5:00pm - 11:00pm

Friday - Saturday 5:00pm - Midnight

Sunday 5:00pm - 10:00pm

BRUNCH

Saturday - Sunday 11:00am - 5:00pm

SEATING: Main Dining Room: 160
Cheese Cave: 4

CUISINE: Modern French Bistro

SIGNATURE DISHES: Fondue, Cheese Plate, Macaroni & Cheese, Steak & Frites,

FEATURES: Retail Cheese Shop with over 250 artisanal cheeses.

Over 160 wines by the glass.

RATINGS: Zagat New York City: 23, Food; 20 Décor; 20 Service.

RECOGNITION: Voted “Best Brunch” value category by the International Hotel and Restaurant Association, 2008.

Awarded Best Cheese Plate in American by Maxim Magazine, August 2008.

Awarded Best Brasserie Cuisine in the 2002 Zagat Survey.

DÉCOR: Art Deco interior by noted architect Adam Tihany.

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