



Terrance Brennan is the Chef-Proprietor of the successful and acclaimed restaurants including Picholine and Artisanal Fromagerie, Bistro and Wine Bar.

The son of Annandale, Virginia restaurateurs, Terrance began cooking at the age of 13 and rose steadily through the ranks of America's most renowned and imaginative chefs. Following positions at several Washington, D.C. restaurants and hotels, Terrance served as a saucier at Le Cirque under Alain Sailhac and worked in many of Europe's greatest kitchens including Taillevent, La Tour d'Argent, Le Moulin de Mougins, Gualtiero Marchesi, Les Crayères and La Gavroche. Terrance'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," Terrance 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, Terrance opened his first restaurant, Picholine, which he named after the petite green olives indigenous to the Mediterranean coast. The restaurant quickly earned three stars from *The New York Times*, and received the Zagat Survey's Highest Overall Ratings distinction from 1997 to the present, and is a perennial award winner for its 600-plus wine selections. The restaurant was awarded two stars in the 2008, 2009, 2010 and 2011 editions of Michelin Guide New York City for its sumptuous French-Mediterranean fare.

Picholine, Terrance's launching pad for the introduction of the traditional European cheese course as standard fare for fine dining in America, continues to be lauded by gastronomes throughout the world. He extended his groundbreaking cheese service in 2001 with Artisanal, a bistro-fromagerie-wine bar that gained immediate prominence as a shrine to the pleasures of fine cheeses and was awarded Best Brasserie Cuisine in the 2002 Zagat Survey.

Paying the Ultimate "homage to the fromage" in the spring of 2003, Terrance launched the Artisanal Premium Cheese Center—a 10,000-square foot facility dedicated to the selection, maturation and distribution of the world's finest artisanal cheeses. The Cheese Center is home to five custom-designed cheese caves—the first of their kind in the United States—where more than 300 expert-selected cheeses are affiné (aged) to their peak of flavor and made available to America's top-rated restaurants and connoisseurs alike through www.artisanalcheese.com.

A frequent guest on the "Today" show, Terrance has also appeared on PBS, Martha Stewart Living Television, "CBS Morning News," "The Early Show" and "Live with Regis and Kelly." Terrance shares his love of cooking in his cookbook, *Artisanal Cooking: A Chef shares His Passion for Handcrafting Meals at Home* (Wiley, 2005).

To learn more about Terrance Brennan, visit www.terrancebrennan.com.



About Artisanal

Recalling a Parisian bistro, Artisanal Fromagerie, Bistro and Wine Bar's handsome interior was designed by noted architect Adam Tihany. A mural-sized painting, which had hung in French restaurants since the 1930s, presides over the 160-seat Art-Deco space. Adjacent to the dining room is the wine bar, which boasts a bar menu and up to 160 wines by the glass. In the back corner of the dining room is the cheese cave, a temperature and humidity controlled room, where a number of the world's finest handcrafted cheeses are aged to optimum ripeness and peak flavor. A fromagerie, or retail cheese shop, is on the premises allowing guests to take home those fine artisanal cheeses in individual pieces or arranged in gift boxes.

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.

After its March 2001 opening, *Gourmet* magazine wrote, "as cheese-intensive as Artisanal is the restaurant may already be one of the best bistros in New York, remarkable even without the cheese." Honored for its Best Brasserie Cuisine, Best Brunch and Best Macaroni and Cheese, Artisanal is one of the most popular restaurants in New York City.



FACT SHEET

Artisanal Fromagerie, Bistro and Wine Bar

CHEF/PROPRIETOR:	Terrance Brennan
CHEF DE CUISINE:	Jamie Knott
GENERAL MANAGER:	Xavier Villasuso
LOCATION:	2 Park Avenue. New York, N 10016 32nd Street between Park & Madison
RESERVATIONS:	212-725-8585
HOURS:	LUNCH Monday – Friday, 11:45am – 4:30pm DINNER Monday – Wednesday, 5:00pm – 10:00pm Thursday – Saturday, 5:00pm – 11:00pm Sunday, 5:00pm – 9:00pm BRUNCH Saturday - Sunday 10:30am – 4:30pm
SEATING:	Main Dining Room: 160, Cheese Cave: 4

CUISINE: 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 (2010): Food, 23; Décor, 20; Service, 20

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

Awarded Best Cheese Plate in America by Maxim Magazine, August 2008

Awarded Best Brasserie Cuisine in the 2002 Zagat Survey

DÉCOR: Art Deco interior noted architect Adam Tihany

CREDIT CARDS: American Express, Visa, MasterCard, Discover and Diner’s Club

PRESS INQUIRIES: info@artisanalbistro.com