“Learn how to cook—try new recipes, learn from your mistakes, be fearless and above all have fun.”

- Julia Child
De Gustibus Cooking School by Miele:

37 years • 74 seasons

We've celebrated 37 years of De Gustibus classes and each season brings the best of the best to our fascinating world of food and wine as we present chefs from both near and far. They educate us to be better home cooks, inspire us with sophisticated techniques, and entertain us with stories in our intimate classroom.

We watch these talented individuals guide us through each bite while we applaud them for sharing an unforgettable evening with us.

Events like this could not happen without the hard work and dedication of our great team: Amaral, our General Manager, Emmy, our Events Manager, Sr. Assistant Linda, and many others. We continue to be entertained by our beloved Founder and my Co-Host, Arlene.

De Gustibus could not be possible without the support of our exceptional partners, including Miele, Poggenpohl, S.Pellegrino®, Acqua Panna®, Vias Imports, NY Wines, Starbucks Reserve, and Agnelli USA, just to name a few.

To quote Julia Child “Learn how to cook--try new recipes, learn from your mistakes, be fearless and above all have fun...” This is what De Gustibus is all about.

I look forward to another great season filled with delicious food and wine, laughter and plenty of good cheer.

Buon appetito!

Salvatore Rizzo
Owner/Director

Salvatore Rizzo
Owner & Director

Arlene Sailhac
Founder

Amaral Ozeias
General Manager

Emmy Jang
Events Manager

De Gustibus would like to thank our generous partners for their continued support:

Our Mission Statement

Our mission at De Gustibus Cooking School by Miele is to provide the highest quality experience in all things culinary. Tickets to our classes and events include food, education and the opportunity to be up close and personal with the most celebrated chefs and sommeliers in the industry. Alcoholic beverages are not included in the ticket price and are provided by a licensed supplier on a complimentary tasting basis in accordance with state rules and regulations.

Class Packages*

Purchase a package of 6 classes for $570 or 10 classes for $900 to be applied only for chef demonstration or wine tasting classes priced at $100 for the current season.

*Package pricing may not be applied towards On Location or Hands-on Classes, and cannot be used to purchase gift certificates. Package pricing cannot be used towards any class above the $100 ticket price.

Cancellation Policy

Please be advised that we ask for 48 hours notice* should you need to cancel your class. A credit towards a future class, based on availability, will be applicable only during the current season.

NO REFUNDS. ONLY CLASS CREDIT WILL BE ISSUED FOR THE CURRENT SEASON.

*Should you cancel your class less than the 48 hours, no credits will be issued.

MEET & LEARN from World-Class Chefs

Gain access to celebrity chefs and rising stars who bring their talents to our classroom.

EAT Delicious Food

Observe the techniques and follow the recipes of cutting-edge chefs as they prepare a divine menu. Smell and savor their culinary creations served to you.

TASTE Exquisite Wines

Discover a delightful array of wines selected by our partners, Vias Imports and NY Wines. Hear what wine experts are touting as the best wines, expertly paired each evening.

Book a class at degustibusnyc.com or call 212.239.1652

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Salvatore Rizzo
Owner/Director
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Private & Corporate Events
De Gustibus’ world-class kitchen and entertaining space is the perfect venue for your personal or corporate event. We can customize an afternoon or evening to create an unforgettable culinary experience from chef demonstrations to hands-on cooking classes. Consider De Gustibus as the location for any of these events:

• Corporate team-building
• Birthday celebrations
• Holiday parties
• Filming
• Press events
• Product launches

The photos that have graced this brochure are courtesy of the talented photographers who captured the sumptuous dishes we tasted, techniques we learned, and evenings we shared.

Levan Bastian
Jolie Photography
joliephotography.com

Oliver Gill
OG Imaging
ogimaging.com

Evelina Reinhart
EvG Photo Studio
evelinareinhart.com

Book a class at degustibusnyc.com
or call 212.239.1652

Fall 2017
Bill Peet
Tavern on the Green
ON LOCATION, HANDS-ON
Join us as we launch our fall season at one of the most famous New York City landmark restaurants, Tavern on the Green. You will cook with Executive Chef Bill Peet as he borrows from the Tavern’s historic past to execute elegant dishes using seasonal ingredients that are special, yet somehow familiar. A 35-year veteran of the New York City fine-dining experience, Bill spent 15 years at the award-winning Lutèce with André Soltner and was also the Executive Chef at Asia de Cuba, Café des Artistes and Patroon. On this day you will be part of New York City’s culinary history!
$250 per class – limited enrollment.
Class is held in the restaurant’s kitchen and is followed by a seated lunch with paired wines.

Dan Kluger
Loring Place
Our opening evening at De Gustibus features Dan Kluger, Chef/Owner of Loring Place and a favorite chef of many of New York City’s great chefs! Loring Place, one of the most talked-about recent restaurant openings, received a coveted two-star review from The New York Times. Dan returns to feature a market-driven menu focusing on the techniques and flavors that have made him the “go-to” guy for innovation in the kitchen. While helming the kitchens at abc kitchen, he earned a James Beard Foundation Award for Best New Restaurant as well as recognition as a 2012 Food & Wine Best New Chef.
$115 per class

Alex Guarnaschelli
Butter
Alex Guarnaschelli, Executive Chef of Butter and a frequent judge of Food Network’s Chopped, learned to eat and cook based on whatever iconic cookbook her mother, famed cookbook editor Maria Guarnaschelli, was working on at the time. It’s culinary poetry that on the same day Alex’s new cookbook, The Home Cook: Recipes to Know by Heart, launches Alex will be gracing the De Gustibus kitchen showcasing dishes from her book. These are incomparable recipes that will add excitement and artistry to your menus throughout the coming holiday season.
$115 per class

Fabrizia Lanza
Anna Tasca Lanza Cooking School
Sicily, one of the most popular destinations for culinary travel, will shine in our classroom as we feature the rustic charm of the sunny island with Fabrizia Lanza of the Anna Tasca Lanza Cooking School. This is the rare opportunity to learn from this internationally recognized teacher who pays homage to the earthy, sacred flavors of Sicily with time-honored recipes and a slow-food perspective. Dishes will be paired with award-winning wines from Tasca d’Almerita, the Lanza family’s 200-year-old agricultural estate.
$100 per class

Seamus Mullen
Tertulia
Seamus Mullen, Chef/Owner of The New York Times two-starred Tertulia as well as El Comado at Gotham Market returns to share irresistible recipes from his latest cookbook, Real Food Heals. Seamus will inspire us with his knowledge as he looks at food as a way to great health. His menu will feature nourishing, easy-to-prepare, whole-food recipes that are perfect for today’s healthier lifestyle, drawing from multiple cuisines and ingredients, but especially his favorite, Spanish - all absolutely sophisticated and delicious.
$100 per class

Justin Smillie
Upland
Justin Smillie, Executive Chef of red-hot Upland is one of the most in-demand chefs in town. He has received broad critical acclaim from so many, including The Wall Street Journal, Saveur and The New Yorker, Pete Wells of The New York Times described Justin as a “pasta savant” and “vegetable sage,” as he awarded the restaurant two stars. Justin is back by popular demand to demonstrate his California-inspired, rustic, seasonal cuisine focusing on the best that the greenmarket has to offer.
$100 per class
**Jess Shadbolt & Clare de Boer**

**King**

For their De Gustibus debut, Co-Head Chefs/Co-Owners Jess Shadbolt and Clare de Boer of The New York Times two-starred King, demonstrate the seasonally imaginative, daily market-driven menu they are known for. The classic bistro-inspired menu of this West Village neighborhood favorite focuses on dishes inspired by techniques and ingredients from Italy and France. Join us as this dynamic duo, who worked together at London’s Michelin-starred River Café, excite with their spontaneous style of cooking that is bold, fresh and totally created with the day’s market offerings.

$100 per class

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**Sat, Oct 7 | 9:30 AM - 1:30 PM**

**Nick Gaube**

**Quality Italian**

ON LOCATION, HANDS-ON

What better way to celebrate Italian Heritage month than by cooking alongside Executive Chef Nick Gaube and his talented team in the kitchen of the esteemed Quality Italian. The Midtown Manhattan steakhouse with high ratings from Zagat, is reminiscent of the old-world butcher guilds found throughout Italy. Nick will have us preparing an amazing combination of pasta fresca, bistecca and delicious dolci. A buon gusto!

$250 per class – limited enrollment.
Class is held in the restaurant’s kitchen and is followed by a seated lunch with paired wines.

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**Tue, Oct 10 | 6:00 - 8:30 PM**

**Neal Harden**

**abeV**

Neal Harden, Chef de Cuisine of Jean-Georges Vongerichten’s abcV, will make you forget that meat exists with his “all vegetarian, all the time” menu that has received acclaim from Vogue, Bon Appétit, Food & Wine and two stars from The New York Times. Neal, one of the most influential vegetarian chefs in New York City, has wowed critics and diners alike at Pure Food and Wine and Maimonide. For this class, we will experience a vegetable-focused menu packed with extraordinary flavors, using locally and globally sourced ingredients from family farms. A great opportunity to introduce some vegetarian meals into your repertoire!

$100 per class

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**Wed, Oct 11 | 6:00 - 8:30 PM**

**Markus Glocker**

**Bâtarde**

Taste what The New Yorker considers “obscenely delicious food” with Markus Glocker, Chef/Partner of Bâtarde restaurant. The Michelin-starred, James Beard Foundation Best New Restaurant also received three stars from The New York Times. Markus returns to present a menu derived from French modernist cuisine that showcases his expertise at creating robust and refined dishes with a slight Austrian accent. Markus’ culinary upbringing includes the three Michelin-starred Restaurant Eckart Witzigmann in Berlin, Charlie Trotter’s in Chicago and Gordon Ramsay’s New York flagship.

$100 per class

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**Sat, Oct 14 | 9:30 AM - 1:30 PM**

**Jung Hyun Park**

**Atoboy**

ON LOCATION, HANDS-ON

New techniques! Unique flavors! Great food! That is what is in store for you in the kitchen of Atoboy with Chef Jung Hyun Park. “Banchan” – rather like Korea’s answer to tapas – will be on the menu. The excitement of working with this extraordinary Korean chef, winner of 2 Michelin stars at Jung Sik, will find you creating an adventurous, family-style meal. There is no one more skilled at reconfiguring and redefining Korean food in America.

$250 per class – limited enrollment.
Class is held in the restaurant’s kitchen and is followed by a seated lunch with paired wines.

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**Mon, Oct 16 | 6:00 - 8:30 PM**

**Steven Satterfield**

**Miller Union**

Executive Chef/Co-Owner Steven Satterfield of Miller Union in Atlanta, Georgia was awarded the James Beard Foundation Award for Best Chef: Southeast 2017. His restaurant has also received accolades for being one of the Best New Restaurants in America by both Bon Appétit and Esquire. Author of Root to Leaf: A Southern Chef Cooks Through the Seasons, experience an evening with this creative chef, showcasing a modern Southern menu that is seasonal, contemporary, creative and refined.

$100 per class

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**Book a class at degustibusnyc.com or call 212.239.1652**
### Tue, Oct 17 | 1:00 - 3:30 PM

**Katsuji Tanabe**  
*MexiKosher*

We welcome **Katsuji Tanabe**, a *Top Chef* Season 12 contestant and Executive Chef/Owner of *MexiKosher* with outposts in LA and NYC. Born and raised in Mexico, the son of a Japanese father and a Mexican mother, Katsuji has worked inside some of LA’s most acclaimed kitchens, including *Bastide Restaurant* and *Mastro’s Steakhouse*. As an authentic Kosher, yet Mexican restaurant, MexiKosher is arguably the first of its kind in the United States.

*All food will be strictly kosher.*  
$100 per class

### Thu, Oct 19 | 6:00 - 8:30 PM

**Fabio Viviani**  
*Café Firenze*

*Top Chef* Season 5 audience favorite **Fabio Viviani** brings his lust for life and all things Italian to the classroom. His restaurants, *Café Firenze* in Los Angeles and *Siena Tavern* and *Bar Siena* in Chicago, set the standard for traditional Italian dining. Fabio returns to share his passionate understanding of Florentine foods and lifestyle, demonstrating recipes from his latest book, *Fabio’s 30 Minute Italian Meals.*

$100 per class

### Sat, Oct 21 | 9:30 AM - 1:30 PM

**Garrison Price**  
*Il Buco Alimentari & Vineria*  
**ON LOCATION, HANDS-ON**

Join us for a transporting Mediterranean experience cooking alongside Executive Chef **Garrison Price** and his team at *Il Buco Alimentari & Vineria*. Garrison worked under the tutelage of *Curtis Duffy* at *Avenues* in Chicago and in the kitchens of many *Jean-Georges Vongerichten’s* restaurants as Director of Culinary Concepts. For this class, the team will lead us as we prepare a market-driven, Italian-inspired menu using products made in-house at the alimentari.

$250 per class - limited enrollment.  
Class is held in the restaurant’s kitchen and is followed by a seated lunch with paired wines.

### Mon, Oct 23 | 6:00 - 8:30 PM

**Gabriele Carpentieri & Renaud Besnard**  
*Aureole*  
**New York**

Michelin-starred *Aureole* New York is the flagship for *Charlie Palmer’s* progressive American cuisine. Helming the kitchen is Executive Chef, **Gabriele Carpentieri**, who has worked in several Michelin-starred restaurants including *The Square* in London. Join us as he prepares some of the signature dishes the restaurant is known for. Joining him will be Executive Pastry Chef **Renaud Besnard**, formerly of *La Table de Joel Robuchon* in Paris, showcasing desserts composed of vibrant flavors and juxtaposed textures.

$100 per class

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### Tue, Oct 24 | 6:00 - 8:30 PM

**Josh Kilmer-Purcell & Brent Ridge**  
*Beekman 1802*

Josh Kilmer-Purcell and Brent Ridge starred in the reality TV show, *The Fabulous Beekman Boys*, on the *Cooking Channel*, transforming from NYC executives to gentlemen farmers and owners of *Beekman 1802*, a 200-plus-year-old historic farm house located in Sharon Springs, NY. Join us as this duo demonstrates recipes from their new cookbook, *A Seat At The Table: Recipes to Nourish Your Family, Friends and Community*, featuring seasonal, easy-to-prepare recipes that are perfect for any gathering, large or small.

$100 per class

### Wed, Oct 25 | 6:00 - 8:30 PM

**Sal Lamboglia**  
*Bar Primi*

Sal Lamboglia is the Chef/Partner of *Bar Primi*, a joint venture with *Andrew Carmellini* and *Noho Hospitality Group*. Sal has been named on the NYC *Zagat 30 Under 30* list for his efforts at *Locanda Verde*, *The Dutch* and *Lafayette*. For this evening, Sal will demonstrate the art of making pasta at home (helping us navigate through various shapes), discuss the appropriate ingredients and introduce some complementing sauces. And, lucky us, he will expand the menu to recreate a traditional Italian Sunday supper perfect for friends and family.

$100 per class
Thu, Oct 26 | 6:00 - 8:30 PM

Alexander Burger
Bar Boulud

Executive Chef Alexander Burger of Daniel Boulud’s Bar Boulud will explode our senses with some amazing dishes from this classic French restaurant using only the very best seasonal ingredients. His first Boulud restaurant was db Bistro Moderne. He then launched a European jaunt that landed him in Spain’s Basque region at Chef Eneko Atxa’s three Michelin-starred Azurmendi, from which he helped create Azurmendi pop-ups in seven cities around the world. Alexander will be showing us — in taste and aesthetic — what great seasonal French cooking is all about.

$100 per class

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Mon, Oct 30 | 6:00 - 8:30 PM

Gabriele Corcos
The Tuscan Gun

Chef Gabriele Corcos, star of Extra Virgin on the Cooking Channel (along with his wife, actress Debi Mazar), premieres to create traditional Tuscan recipes that have made his Brooklyn alimentari, The Tuscan Gun, a tremendous success. Gabriele’s first cookbook, Extra Virgin, is a New York Times bestseller. His most recent release, Super Tuscan, offers a peak into his insatiable fascination with food, a love for organic ingredients and a determination to feed his family in the most natural way he knows...the Tuscan way.

$100 per class

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Tue, Oct 31 | 6:00 - 8:30 PM

Gunnar Gislason
Abern

“New Nordic Cuisine” makes its debut as we welcome Executive Chef Gunnar Gislason of Abern, one of New York’s hottest restaurants. Trained in both classic French cuisine and contemporary Scandinavian cooking, Gunnar applies ancient techniques, such as salting, fermenting, pickling and smoking, to create dishes that are both traditional, yet unabashedly modern. For his premier class, the menu will feature local farmed and wild ingredients with flavors rooted in the time-honored techniques of the much-acclaimed Nordic Cuisine.

$100 per class

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Wed, Nov 1 | 6:00 - 8:30 PM

Kevin Nashan
Sidney Street Cafe

Chef/Owner Kevin Nashan of Sidney Street Cafe and The Peacemaker Lobster & Crab Co, both in St. Louis, was awarded the 2017 James Beard Foundation Award for Best Chef: Midwest. This skilled chef has years of formal training at noted international restaurants such as Michelin-starred Martin Berasategui in San Sebastian and Daniel Boulud in New York City. For this class, Kevin will focus on an all seafood menu highlighting his love and passion for Northern Spain and utilizing local ingredients from the midwest.

$100 per class

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Sat, Nov 4 | 11:00 - 4:00 PM

Anthony Giglio & Juan Suarez de Lezo
Wine Wise Guy & Tavo

Come experience an exploration of wine and food flavors inspired by Spain, with ‘Wine Wise Guy’ Anthony Giglio and Juan Suarez de Lezo, Executive Chef of Tavo. Join us as we taste our way through the various age-levels of classic Rioja, the cutting-edge newcomer wines of Penedès, and then venture further afield to find these grapes and styles in other Spanish-speaking countries, including Chile and Argentina. Wines will be paired with Chef Juan’s sophisticated Latin-inspired cuisine.

$100 per class

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Thu, Nov 2 | 6:00 - 8:30 PM

Michael Kramer, Joe Clarke and Greg McPhee
Jianna, American Grocery & The Anchorage

Greenville, South Carolina is one of The New York Times’ 52 Places to Go in the world in 2017 thanks in part to its exploding culinary scene. Join us as we present Greenville’s most buzzed about chefs: Michael Kramer, Executive Chef/Partner of Jianna; Joe Clarke, Executive Chef/Owner of American Grocery; and Greg McPhee, Executive Chef/Owner of The Anchorage. Together, they will bring their various Southern-inspired styles that have gotten the attention of Travel + Leisure, Esquire and The New York Times, as culinary pioneers in this foodie city.

$100 per class

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Mon, Nov 6 | 6:00 - 8:30 PM

Nicolas Abello
L’Appart

Town & Country magazine calls the cuisine at L’Appart, “superb” and we couldn’t agree more. The Michelin-starred restaurant is helmed by Chef Nicolas (Nico) Abello, an alum of Daniel in New York, Pierre Gagnaire in London and Gérard Vié in Versailles. Nico’s highly personal cuisine, rooted in classic French techniques, embraces market freshness, seasonality and spontaneity. L’Appart (which means “apartment” in French) resembles a Parisian pied à terre and is tucked away in NYC’s Financial District French food hall, Le District. Take a little holiday as Nico brings a bit of Paris to Herald Square!

$100 per class

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Fall 2017

Book a class at degustibusnyc.com or call 212.239.1652
Tue, Nov 7 | 6:00 - 8:30 PM

Ernesto Iaccarino
Ristorante Don Alfonso 1890

For more than a century, Ristorante Don Alfonso 1890 on Italy’s Amalfi coast, has remained a family tradition. Chef Ernesto Iaccarino will be demonstrating how the two Michelin-starred restaurant is constantly innovating while respecting the local food culture and ancient traditions of the Sorrentine peninsula. The legendary restaurant and its sister hotel are part of the Relais & Chateaux exclusive portfolio. An evening to experience the warmth and deliciousness of Italy’s Campania region by this noted chef.

$115 per class

Wed, Nov 8 | 6:00 – 8:30 PM

Cesare Casella
The Center for Discovery

The fabulous and funny Cesare Casella once again brings his style and warmth to the De Gustibus kitchen. Owner of Casella’s Salumi Speciali in the Catskills, Cesare will showcase authentic Tuscan fare as well as share his extraordinary salumi inspired by his father’s country trattoria. Cesare is currently the Dean of Italian Studies at the International Culinary Center and Chief of the Department of Nourishment Arts at the Center for Discovery as well as author of several books, including The Fundamentals of Classic Italian Cuisine. If you love all things Italian, this is a class not to be missed.

$100 per class

Thu, Nov 9 | 6:00 - 9:00 PM

Michael Jenkins
Butter
HANDS-ON @ DE GUSTIBUS

According to culinary star Alex Guarnaschelli, Michael Jenkins entered her restaurant as the “worst intern she ever had.” Ten years later, Michael’s dedication and hard work has him running Guarnaschelli’s kitchen as the Chef de Cuisine at Butter restaurant in New York City. Michael’s culinary fluency earned him appearances on the Food Network hit show, Chopped. In the De Gustibus kitchen, you will be inspired by Michael’s steady hand as he invigorates your culinary skills in preparation for the Thanksgiving holiday with classic and contemporary starters, side dishes and dessert that will complement your holiday turkey. Simply delicious!

$150 per class

Sat, Nov 11 | 1:00 - 4:00 PM

Laurence Edelman & Imran Uddin
Left Bank & Madani Halal
HANDS-ON @ DE GUSTIBUS

A time for fowl play, you can expect a whole-cooking experience during this hands-on class. Imran Uddin, Owner of Madani Halal, the leading provider of halal meals in New York City, will demonstrate proper butchering techniques for chicken, quail and duck. Laurence Edelman, Chef/Owner of Left Bank, will pair signature poultry dishes that draw on classic bistro and European flavor profiles. This is a not-to-be missed class to hone your poultry butchering skills as well as to discover some new dishes using the everyday chicken.

$150 per class

Mon, Nov 13 | 6:00 - 8:30 PM

Franck Deletrain
Brasserie 8 ½

Join us for a French truffle feast as Brasserie 8½ Executive Chef Franck Deletrain prepares foie gras au torchon and pheasant two ways: lég en ballotine with black truffle duxelle and port wine-braised breast. Franck has been honored by the James Beard Foundation for his remarkable career in some of New York City’s most esteemed kitchens, where he earned a three-star review from The New York Times. A perfect evening to inspire your upcoming holiday menus.

$100 per class

Tue, Nov 14 | 1:00 - 3:30 PM

Peter Callahan
PCK Catering

Join us for an afternoon of all-kosher cooking with Peter Callahan, the iconic Owner and Creative Director of New York City-based Peter Callahan Catering. Peter is the author of the recently released book, Peter Callahan’s Party Food, as well as his best-selling book, BITE by BITE: 100 Stylish Little Plates You Can Make for Any Party. Peter will create practical and imaginative dishes from his books while showing us shortcuts for elegant and effortless holiday entertaining.

All food will be strictly kosher.

$100 per class

Wed, Nov 15 | 6:00 – 8:30 PM

David Malbequi & Aurélien Dufour
David’s Café & Dufour Gourmet

David Malbequi, Chef/Partner of David’s Café and formerly of Restaurant Daniel and BLT Market, joins Aurélien Dufour of Dufour Gourmet to deliver a contemporary, French-centric menu designed to teach you to prepare your own rillettes, merguez and savory tourte. Aurélien was Chef Charcutier for Daniel Boulud’s restaurant group for many years and was named a StarChef Rising Star and a Zagat 30 Under 30 Best Chef. This will be an astonishing class learning techniques and dishes from two classically-trained French chefs.

$100 per class
Thu, Nov 16 | 6:00 - 8:30 PM

Efraim Nahon & Lior Lev Sercarz
Taboon & La Boîte

Chef Efraim Nahon of Taboon has had a loyal following in New York’s culinary landscape, showcasing Middle Eastern inspired dishes highlighting vibrant spices and flavors. Joining him is famed master spice blender, Lior Lev Sercarz, proprietor of La Boîte, who has been featured in The New York Times, Vogue and SAVEUR 100.

Join us for an evening of scrumptious Mediterranean dishes and spice blends that will allow you to create unusual, savory dishes at home.

$100 per class

Sat, Nov 18 | 9:30 AM - 1:30 PM

Iacopo Falai, Domenico Natale, Andrea Bucciarelli, Fausto Ferrari, Andrea Pancani, David De Lucia
Casa Lever

ON LOCATION, HANDS-ON

Join us for an extraordinary morning cooking alongside Iacopo Falai, Culinary Director of SA Hospitality Group and his team of Executive Chefs and Chef de Cuisine who run Casa Lever, Sant Ambroeus West Village, Sant Ambroeus SoHo and Felice.

Together, they will teach us how to bring innovation to classic Milanese cooking, imparting their knowledge of both sweet and savory cuisine to coax bold, fresh flavors from seasonal ingredients.

$250 per class – limited enrollment.

Class is held in the restaurant’s kitchen and is followed by a seated lunch with paired wines.

Sat, Nov 18 | 1:00 - 4:00 PM

Cyril Delarue & Alexandre Petrossian
Champagne Bollinger & Petrossian Caviar

This will be an effervescent afternoon as Cyril Delarue, Commercial Director of Champagne Bollinger (and great nephew of Madame Lily Bollinger), pairs with caviar expert Alexandre Petrossian, Vice President for Petrossian Caviar.

Artisanal excellence is the theme as we savor different styles and vintages of Bollinger with the finest caviars, and other delicacies, synonymous with these luxurious brands.

$115 per class

Mon, Nov 20 | 6:00 - 8:30 PM

Barbara Lynch & Mark Ladner
Barbara Lynch Gruppo & Pasta Flyer

Barbara Lynch is a culinary force as a three-time James Beard Foundation Award winner, author of her memoir Out of Line and Owner of Boston restaurant empire, Barbara Lynch Gruppo. She will be joined by Mark Ladner, Chef/Owner of Pasta Flyer, the new and casual outpost from the Del Posto alum where he helped the restaurant earn a coveted four-star review from The New York Times. This will be a fun (and informative) evening as these award-winning chefs share their pasta proficiency with us as well as some additional Italian favorites - an evening to remember!

$115 per class

Tue, Nov 28 | 6:00 - 8:30 PM

Helen You
Dumpling Galaxy

Learn the secrets to making a perfect dumpling with Helen You, Owner of Dumpling Galaxy, described by New York magazine as “a jiaozi master to what many consider the best shuijiuo (Chinese dumpling).” The Flushing, Queens mainstay holds a one-star rating from The New York Times and critic Pete Wells calls Helen, “a kind of genius for creating miniature worlds of flavor.” Join us as Helen prepares classic and innovative dumplings and dim sum-like dishes found in her recently released, Galaxy Dumpling Cookbook.

$100 per class

Wed, Nov 29 | 6:00 – 8:30 PM

Hugo Ortega
Hugo’s

Hugo Ortega is Chef/Co-Owner of Houston’s top restaurants—Hugo’s, Backstreet Cafe, Caracol and Xochi. Winner of the 2017 Best Chef: Southwest James Beard Foundation Award, Hugo’s restaurants have also been named Top Table by Bon Appétit and top Latin restaurants by Forbes Travel Guide. Author of two cookbooks, Hugo Ortega’s Street Food of Mexico (named an “essential Mexican cookbook” by Saveur magazine) and Backstreet Kitchen, Hugo will present a mouthwatering traditional Mexican menu that bursts with flavor and is rooted in authenticity.

$100 per class

Thu, Nov 30 | 6:00 – 8:30 PM

Ed Brown
Restaurant Associates

During Ed Brown’s 14 years as Executive Chef of The Sea Grill, Esquire magazine called it, “one of the best restaurants in the world.” Author of The Modern Seafood Cook and now the Senior Vice President, Food & Beverage for all Restaurant Associates establishments, Ed has earned a career 14 stars from The New York Times. Ed was also the Chef/Owner of the New York City Michelin-starred restaurant, Eighty One. Your palate will be swimming in flavor as Ed demonstrates surprisingly easy-to-prepare seafood dishes with elegant plating—a class not to miss.

$100 per class

Sat, Dec 2 | 9:30 AM - 1:30 PM

Remy Forgues
Vaucluse
HANDS-ON @ DE GUSTIBUS

At Michael Whites’ newest French restaurant Vaucluse, work alongside Chef de Cuisine Remy Forgues as he and his team lead us through a brasserie-inspired menu that represents both classic and inventive French cuisine. An exciting morning to learn new dishes and techniques for your holiday dinner table.

$250 per class – limited enrollment.

Class is held in the restaurant’s kitchen and is followed by a seated lunch with paired wines.
Manish Mehrotra
Indian Accent

American Express named Manish Mehrotra the Best Chef in India and his restaurant, Indian Accent, was on Nusrat’s list of 101 Places to Eat in the World. For his debut on the De Gustibus stage, Manish will entice your tastebuds with a progressive, contemporary Indian menu drawing on interesting and nostalgic global ingredients. His deliciously exotic dishes are sure to awaken the adventurous spirit in each of us as we discover the complexity and tradition behind one of the world’s most alluring cuisines.

$100 per class

Ari White & Naftali Hanau
Gemstone Catering & Grow & Behold

Naftali Hanau of Grow & Behold Foods and Ari White of The Wandering Que and Gemstone Catering, are two innovative leaders in the “new” kosher food scene. Ari has been dubbed the Brisket King of NYC by Food Network and his BBQ fare landed him on New York magazine’s Ten Best list for BBQ. Brooklyn-based Grow & Behold delivers the highest quality glatt kosher meats to chefs around the country. Join these pioneers to relish dishes that you’ll want to add to your holiday table.

All food will be strictly kosher.

$100 per class

Missy Robbins
Lilia

Missy Robbins, is the Chef/Owner of The New York Times three-star Lilia, a Food & Wine Best New Chef and a recent James Beard Foundation Award nominee. Missy will demonstrate dishes from her new memoir-style cookbook, Breakfast, Lunch, Dinner...Life! The book, filled with discovery and travel, celebrates her year off, before opening Lilia. Her signature, thoughtful, ingredient-driven recipes will have you falling in love with cooking all over again.

$115 per class

Judith Choate
Cookbook Author

HANDS-ON @ DE GUSTIBUS

Just in time for holiday giving, let multiple James Beard Award-winning cookbook author, Judith Choate entice you into the kitchen to create extraordinary, yet simple-to-make culinary gifts that come from the heart. First, you will cook, bake and learn some kitchen shortcuts. Then, prepare to be wined and dined while hearing some trade secrets as Judie shares over 40 years of writing with, and for, an impressive list of decorated chefs. Surprise gifts will also be yours!

$150 per class

Marc Murphy
Landmark

Marc Murphy grew up the son of a globetrotting diplomat. Living in Milan, Paris, Rome and Genoa gave him as an excellent education in French and Italian cuisine cooking at Alain Ducasse’s Louis XV in Monte Carlo and Le Cirque in New York. Today, he serves as the Owner/Executive Chef of Benchmarc Restaurants. He is also a judge on Food Network’s Chopped and author of Season with Authority. For this class, Marc will be re-creating the contemporary bistro cuisine of his first restaurant, Landmark. The sophisticated menu will blend French and Italian favorites, perfect for family gatherings.

$115 per class

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$100 per class

$125 per class

$115 per class

$115 per class

Wed, Dec 6 | 1:00 - 3:30 PM

Wed, Dec 13 | 6:00 - 8:30 PM

Sat, Dec 9 | 1:00 - 4:00 PM

Mon, Dec 11 | 6:00 - 8:30 PM

Mon, Dec 4 | 6:00 - 9:00 PM

Tue, Dec 5 | 6:00 - 8:30 PM

Thu, Dec 7 | 6:00 - 8:30 PM
De Gustibus Cooking School by Miele
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