

The New York Times

“Mr. Reider is aware that not everyone is prepared to be as open-minded or as supportive. “People are very quick — and rightfully so, a lot of the time — to rag on someone who’s fairly young in the food world who’s not doing the very formal, hierarchical restaurant thing,” he said.”

- Matthew Schneider



The Chicago Tribune

“Here's what he has learned already. Reid shows a good sense of flavor balance; his dishes (keeping in mind I've had the eight-course progression only once) are unfailingly harmonious. His presentations are beautiful. And the young chef understands restraint; you wouldn't call his food minimalist, but there seems to be little wasted effort.”

- Phil Vettel

