



THE DISH

BLT Gets a New Chef * New Pastry Chef at Restaurant Daniel in NYC * Jose Andres and ThinkFood Group Moving...

By Beverly Stephen | December 1, 2015 | 30 Comments



LIBRARY BAR



CHEF BLAH BLAH



ROOTDOWN DIA



CHEF BRANDON SHARP



CHANDLER HOTEL CRAB



CHEF BLAH & G FARKAS



500 SHARES     

NEW YORK CITY—**BLT Fish** (21 W. 17th St.) got a new exec chef in June, when **Luke Venner** joined the restaurant. He previously served as chef de cuisine and co-creator of **Millwrights** (Simsbury, CT). • The sous chefs at **Gramercy Tavern** (42 E. 20th St.) took over for pastry chef **Nancy Olson** when she left to return to North Dakota. No official replacement yet. • Owners **Enrique Blaksley** and **Juan Fabbri** opened **Malbec Wine Bar and Restaurant** (428 Lafayette St.), awarding **Rodrigo Sieiro** the toque. He previously served as exec chef at **Nectarine** in Buenos Aires. One wall is decorated with 18,000 corks. On the lower level **Tango House**, shows feature talent direct from Buenos Aires. • **Ghaya Oliveira** became exec pastry chef at **Daniel** (60 E. 65th St.) in July. She previously held the same post at **Bar Boulud** and **Boulud Sud**. **Tyler Atwell**, formerly at the **Mandarin Oriental**, replaced her. • **The Sea Grill** (19 W. 49th St.) appointed **Yuhi Fujinaga** exec chef in July. He recently held the position of chef de cuisine at Bar Basque. • **Sébastien Chamaret** replaced **Romuald Jung** as exec chef at **Bagatelle NY** (1 Little W. 12th St.) in July. He has worked at Daniel. No word on Jung’s whereabouts.

PHILADELPHIA—The recently renovated **Rittenhouse Hotel** (210 W. Rittenhouse Square) opened the newly built **Library Bar** in July, with food by exec chef **Jon Cichon** and drinks by mixologist **Pablo Hurtado**. Cichon was previously at the hotel’s **Lacroix** restaurant, and Hurtado arrived from **Savona** (Gulph Mills, PA).

VIRGINIA—Following the success of their America Eats Tavern that lasted from July 2011 to July 2012 in the Penn Quarter district of Washington, D.C., **José Andrés** and his **ThinkFoodGroup** are moving their historic and culinary destination to a permanent home, slated to open in November at **The Ritz-Carlton Tysons Corner** in McLean.

SOUTH CAROLINA—Chef **Ken Vedrinski** established his second restaurant, **Coda del Pesce** (1130 Ocean Blvd., Isle of Palms), in June. He’ll continue to oversee his first, **Trattoria Lucca**, with his chef de cuisine, **Nicky Francis**. **Legacy Restaurant Partners** gave **Christopher Blobaum** the title of corporate exec chef in July. He oversees the kitchens of the company’s restaurants, which include **Game-X**, **Olmsted**, **Article 14**, **STATS**, **Glenn’s Kitchen**, **Max’s Coal Oven Pizzeria**, and **Der Biergarten**. He was previously corporate chef at **The Liberty House Restaurant Corporation**. • Chefs **Jiyeon Lee** and **Cody Taylor** of **Heirloom Market BBQ** are opening **Sobban** (1788 Clairmont Rd.), a Korean-Southern diner. Sobban, which means “a small wooden table reserved for humble meals,” opened in August.

FLORIDA—**Michael Boles** and **Niloy Thakkar** of **Haven Hospitality Concepts** established **Huahua’s Taqueria** (1211 Lincoln Rd., Miami Beach) in July. Exec chef **Todd Erickson** was previously at **Haven South Beach**. • **Clay Miller** has replaced **Jeff McInnis** at **Yardbird Southern Table & Bar** (1600 Lenox Ave., Miami). Miller previously held the post of exec chef at **Wit & Wisdom** at the **Four Seasons Hotel** in Baltimore. • Exec chef **Michael Guerra** leads the kitchen at **Havana Beach Bar & Grill**, the dining spot at the new **Pearl** hotel (63 Main St., Rosemary Beach). He previously served as exec banquet chef and restaurant chef at **Montage Deer Valley** (Park City, UT). **Sara Reese** is director of restaurants. She last worked as gm at **Restaurant Paradis** (also in Rosemary Beach). • Shuttered: Restaurateur **Amir Ben-Zion** and his partners’ three Miami restaurants, **SouthStreet**, **Cooper Avenue**, and **Bond Street**, closed in June.

CHICAGO—**Dimitri Fayard** won the job of pastry chef at the **The Peninsula Hotel Chicago** (108 E. Superior St.), taking on responsibility for **The Lobby**, **Shanghai Terrace**, **Pierrot Gourmet**, and room service, partnering with **Lee Wolen**, the head chef for savories. Wolen was previously sous chef at **Eleven Madison Park** in NYC. In the past, Fayard co-founded **Vanille Pâtisserie** and was opening pastry chef at the **Sofitel Water Tower**. • With its new renovations, **David**