

First Annual



A Scholarship & Program Fund Benefit



Welcome to the first annual “Great Chefs of Westchester Cook for WCC.” Great Chefs is a series of cooking demonstrations followed by dinner. The demonstrations will take place at WCC’s main campus in Valhalla. Each event will tempt your palette and satisfy your culinary cravings. Host Chef Philip McGrath, chef and owner of Iron Horse Grill, has assembled a stellar cast. The evening begins with a demonstration of the how-to’s of each three course meal. Afterward, enjoy the chef’s succulent creations paired with an accompanying wine. Each guest will leave with recipes for dinner and wine pairing information. Sign up for one or two classes or the entire series. All of this decadence is in support of scholarships and programs for WCC Students.

Classes are limited, make your selections early. Confirmations, directions and parking permits will be mailed prior to each class.

Bon Appetite!



Tuesday, March 2nd 6:00 PM
Great Chef- Jonathan Pratt
Umami Cafe & Peter Pratt's Inn

Celebrate the duck! A delicious and flavorful fowl, duck is a favored meat for many elaborate dishes. Learn how to cook four different species: Muscovy, Pekin, Moulard, and Mallard Duck each prepared a different way. Even a delightful dessert will feature duck.

Jonathan Pratt is Chef and Owner of Peter Pratt's Inn and co-owner of Umami Café. Peter Pratt's Inn, which is Westchester's 5th oldest restaurant, has been run continuously by the Pratt Family since 1965. Jonathan began at the age of six doing scullery work and by 12 was assisting his father on the line. The Inn has been awarded numerous awards and focuses on American Regional Cuisine.

In 2002 Pratt opened Umami Café, the goal was to introduce and popularize the "umami" taste, the fifth taste. Umami occurs naturally in many foods, offering unique taste possibilities. The restaurant has been described as Fusion, Pacific Rim and International Interpretive. The Café does not use food additives and uses only natural ingredients from local suppliers, local farms and Pratt's farm in Otsego County, NY.

Tuesday, March 9th 6:00 PM
Great Chef- David Haviland
Equus Restaurant at Castle on the Hudson



**Join Chef Haviland for an evening of Hudson Valley early Spring cookery--
highlighting food from local farms and artisans.**

Growing up in the Hudson Valley surrounded by beautiful mountains and the majestic river gave Chef David Haviland a passion for the outdoors and all things that come with it. He is a 1991 graduate of the Culinary Institute of America in Hyde Park, NY . After graduation, Haviland joined the Hilton Corporation as a cook at the Ryetown Hilton and progressed through the ranks to become the Executive Chef after only 5 years. In 2001, David challenged himself in a new direction and joined the Ridgeway Country Club, an exclusive private country club in Westchester County. After two years, his passion for hotels and exquisite fine dining brought him to Castle on the Hudson. There Haviland is instrumental in working directly with local farmers and artisans and uses their products throughout the year.

Located in Tarrytown, New York, Castle on the Hudson was built over 100 years ago as a private residence. Crowning one of the highest hills in the region overlooking the Hudson River, with views all the way to the Manhattan skyline, the property has 31 luxury rooms and suites and offers fine dining in the acclaimed Equus restaurant. Castle on the Hudson is a proud member of Small Luxury Hotels of the World and a member of Historic Hotels of America. Equus and Castle on the Hudson are recipients of the 4 Diamonds Award from AAA and Member of La Chaîne des Rotisseurs.



Tuesday, March 23rd 6:00 PM
Great Chefs- Phil McGrath Iron House Grill
Peter Herrero Sam's of Gedney Way, Great American BBQ,
& Caperberry Events

Join successful alumni Peter Herrero and present day Professor Philip McGrath as they showcase elegant contemporary cuisine paired with wines from the renowned cellars of Martin Scott Wines.

McGrath is the Chef-Owner of the Iron Horse Grill located in Pleasantville, New York. The restaurant has received many accolades for its contemporary cuisine including an “Excellent” rating from *The New York Times*. Zagat Survey gave Iron Horse a 27 point food rating and described the restaurant as “an outstanding experience.” McGrath and his partners have recently opened the Pony Express with a concept coined as “Fast Food Naturally”. His impressive culinary background includes positions at such prestigious addresses as the Doubles Club, Prunelle, Tavern on the Green, the Sign of the Dove, Glorious Foods, the Ritz Cafe, The Carlyle Hotel, and Jean Jacques Rachou’s Le Lavandou and La Cote Basque, all in New York City. He has also honed his culinary skills during working visits in France at the famed Restaurant Troisgros in Roanne, Chef Marc Meneau’s L’Esperance in St-Pere-Sous-Vezelay, and Restaurant Michel Rostang in Paris.

A 25 year veteran of the restaurant and catering industry coupled with a diverse background of American Eateries, to a Michelin rated hotel, in 1986 Herrero took Sam’s Saloon from a local tavern into what today is know as Sam’s of Gedney Way. Since then, Peter has evolved his company into The NY Hospitality Group. Today the company has three divisions: Sam’s of Gedney Way, The Great American BBQ Co. and Caperberry Catering and Events.



Tuesday, April 6th 6:00 PM Great Chef- Rafael Palomino Sonora Restaurant

An evening of innovative Nuevo Latino Cuisine with Chef Rafael Palomino featuring Ecuadorian Ceviche and Palomino Paella with lobster, shrimp, clams and mussels.

Since the beginning, Chef Palomino's restaurants have been a hit. In 1998, he opened his sophisticated midtown Manhattan Restaurant, Sonora; it was immediately proclaimed by *New York Magazine* as one of the best places to eat in New York. In 2000, Palomino brought his cuisine to Westchester County and opened Sonora in Port Chester, followed by Pacifico. Today Chef Palomino's roster includes: Sonora; Greenwich Tavern; Pacifico in New Haven, CT; Pacifico in Center Valley, Pennsylvania; and most recently Blackrock Tavern. This past summer Sonora received an "excellent" rating from *The New York Times*.

When Palomino is not traveling incessantly between his restaurants, he runs a successful catering business, teaches cooking, and has also been quite active outside the kitchen as an educator, spokesperson, and television personality. Most recently Palomino was a spokesperson for Splenda, for whom he was also a judge in the highly acclaimed contest, Chef Splendido- a competition that shares Palomino's mission of supporting young Latin chefs. He also founded the Spanish Speaking Chef's Association of America. Chef Palomino has been very active at the keyboard and will soon have his fifth cookbook, *Latin Grill: Sultry and Simple Food for Red-Hot Gatherings*, published. When he's not in the kitchen, or at the keyboard, Chef Palomino can most likely be found on the soccer field with his two children and wife.

Tuesday, April 13th 6:00 PM
Great Chef- Alison Awerbuch
Abigail Kirsch Creating Relations



Learn the tricks of the trade in creating a wonderful spring menu that can be prepared for informal family dining or for easy, elegant entertaining...tips on advance preparations, different styles of presentation, garnishing and décor. The prepared dishes will taste as good as they look and look as good as they taste!

Alison Awerbuch, Partner and Executive Vice President of Abigail Kirsch, leads one of New York's largest on and off catering companies. Under Alison's leadership, Abigail Kirsch produces over 1,500 events annually. Alison oversees creative and operational aspects of food and beverage at the company's five venues, and off premises catering. The ability to combine her creativity with what is new in the food world makes an Abigail Kirsch experience one of the most unique and talked-about in the industry. In addition, Alison is involved in sales, event management, finance, human resources and business development.

Mark Gagnon, Corporate Executive Chef, of Abigail Kirsch, oversees all culinary aspects at the company's venues: the New York Botanical Garden in the Bronx, Tappan Hill and LIFE the place to be in Westchester County, Stage 6 at Steiner Studios in Brooklyn as well as for all off premises events. Gagnon is a graduate of the Culinary Institute of America. Gagnon focuses on creative cuisine with current presentations and time honored techniques.

Christopher Muller has worked with Abigail Kirsch since 2005, after receiving a Bachelors in Baking and Pastry Arts Management from the Culinary Institute of America. Chris's combined talents include his creativity, proficiency in all aspects of pastry and baking, business acumen, people skills and passion for the food service industry. Christopher is the Senior Pastry Chef at Abigail Kirsch, who with his team, is responsible for producing high volume, cutting edge quality sweet and savory items for Tappan Hill, the New York Botanical Garden, Stage 6 and off premises catering.

Westchester Community College Foundation

The Westchester Community College Foundation was established to meet College and student needs that are not met by public funds. As part of its mission, the Foundation works to develop support from individuals, local businesses, corporations, and foundations to provide scholarships for incoming, continuing and graduating students.

In its 40 year history, the Foundation has directly helped over 11,000 students advance their education through scholarships and grants. One of the many programs that the Foundation funds scholarships for is the Culinary Arts & Management curriculum. It leads students to careers, not only in restaurants, but also in commercial, on-site, and institutional establishments. Graduates of the Culinary Arts & Management curriculum go on to work at industry leading organizations such as Abigail Kirsch, Catering Relationships, Tarrytown House, Estate & Conference Center, Hospitality Group, Inc., and numerous independent and chain restaurants. They hold positions of assistant managers, supervisors of food production and service, caterers, stewards, banquet managers, purchasing agents, chefs, or bakers.

Course work includes culinary arts, business management, an approved work experience, and a basic liberal arts core, the foundation of all programs. Because of this liberal arts foundation, Culinary Arts & Management curriculum graduates are able to transfer to four-year colleges and continue to study in their fields.

Your support of Great Chefs helps the Foundation fulfill its mission to the College and its students.

For further details call 914 606 6558.

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www.designbyjam.com



Host Chef
Philip McGrath
Iron Horse Grill