Scene Report: Star Chefs, Daniel

Last night's StarChefs.com Rising Stars Revue saw big-name toques manning "pushcarts" parked inside Mansion on West 28th Street. Of course, these pushcarts were laden with the likes of Maine crab cake corn dogs and frog wings tempura with celery kimchee. In addition to recognizing some of Gotham's top culinary talent, the party celebrated the culmination of the three-day industry event, the StarChefs.com International Chefs Congress, which featured live cooking demonstrations, hands-on workshops and smaller discussions led by top toques from around the world, including José Andrés, David Bouley, Wylie Dufresne and Joël Robuchon.

The first chef to run out of food was Michael Anthony of Gramercy Tavern, whose calamari and carrots was a big hit. But there was plenty more to sample, including the famous eel and Rougie foie gras terrine.
from L'Atelier de Joël Robuchon, which was mistaken by some passersby for crème brûlée. L'Atelier chef Yosuke Suga was awarded at last night's ceremony.

Chef Akhtar Nawab handing out his pickled tongue dish
photo: Carla Spartos

Akhtar Nawab of The E.U. dished out pickled tongue torchon with porcinis and Marcona almonds. Each dish at the event was specially paired with a wine or cocktail by sommelier Stephane Colling of The Modern and mixologist Jim Meehan of PDT and Pegu Club.

Meanwhile across town at Daniel, a party celebrating the launch of Evian's new Palace Bottle was underway. According to the PR material, the bottle "offers a new level of luxury for consumers to enjoy a premium water experience" – coming soon to a fancy dining establishment near you (including, of course, at Daniel).

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