

DELICATESSEN

Michael Ferraro, *Executive Chef/Owner of Delicatessen*

As early as childhood, Chef Michael Ferraro's interest in food took flight revolving around his family's kitchen table. With Southern Italian parents, Michael was exposed to a style of cooking that fused fine Mediterranean flavors with the quality and freshness of Southern Italy's ingredients. This authentic Italian home cooking experience paved the road for Michael as he went on to graduate from the Culinary Institute of America at the young age of 20. His driven zeal for the kitchen sparked many prominent opportunities fresh out of the CIA.

Beginning with an internship under Chef Waldy Malouf at Beacon Restaurant, Ferraro's culinary repertoire continued to flourish. Taking on Chef de Partie at Jean-Georges' then, two-star restaurant, Mercer Kitchen, he developed and refined his culinary techniques even further. Michael proceeded to New York City's famed 5-star, 5-diamond Four Seasons Hotel where he served as Chef Tournant. It was there where he extended his skills to all outlets of the hotel, landing him at its fine dining restaurant, Fifty Seven Fifty Seven, pleasing the palettes of New York City's most exclusive clientele. After spending 3 years with the Four Seasons, Ferraro went on to take the role of Sous Chef at the Biltmore Room, working under Chef Gary Robins. At the Biltmore Room, Ferraro was exposed to the creative expressions of Chef Gary Robins' use of Asian and progressive American cooking techniques. Following the closing of the Biltmore Room, Ferraro took top toque as Chef de Cuisine at Patina Restaurant Groups' Café Centro.

Drawing on his prior experiences and creativity, Ferraro honed and complimented the classic French flavors at Café Centro by bringing inventive techniques and modern flair to the classic Parisian brasserie. Ferraro's next move brought him to the fine dining seafood restaurant, Fresh Tribeca.

In 2008, Ferraro landed in the renowned kitchen at the popular Soho restaurant, Delicatessen, where he elevated the cuisine and continues to keep things fresh and fun season after season. Ferraro's vast menu of whimsical comfort food is one you'll want to select from again and again, including such offerings as *Duck, Duck, Goose Dumplings with smoked duck breast, duck confit, foie gras, cherry chutney, brown butter vinaigrette, Tuna Tartare with wasabi tobiko, crème fraiche and taro root chips* and Ferraro's Award Winning *Pan Roasted Chicken Thigh Sandwich with cerignola olive pesto, sweet pepper aioli and burrata cheese*.

In addition to his work in the kitchen at Delicatessen, Ferraro opened macbar in the fall of 2009, a restaurant fully dedicated to gourmet macaroni & cheese. Located behind sister restaurant Delicatessen, Chef Ferraro has created a menu full of unique flavors including such standouts as *Mayan Chipotle with chicken diablo, chihuahua cheese and green onions; Mac Lobsta' with tender chunks of fresh lobster, cognac, tarragon and mascarpone; Mac Quack with duck confit, Fontina, caramelized onion and fine herbs; and Carbonara with pancetta, green peas and parmigiano cheese*.

Ferraro's culinary experience branches well beyond New York City. He has traveled around the world, dining and cooking in a number of countries such as France, Italy, Spain, Russia, Taiwan, Colombia, Iceland, the Caribbean Islands as well as throughout the United States, in addition to other locations. He has experienced a number of cultures and culinary staples in their place of origin. He continually seeks to expand upon his culinary adventures.

His elegantly casual approach to cooking has brought him acclaim from journalists and diners alike. He has also been featured on many national TV networks such as *CBS, NBC, VH1, WPIX, Fox News, Travel Channel, Discovery Channel, Iron Chef America, Chopped*, and *Beat Bobby Flay* on *Food Network, Good Morning America* on *ABC*, and the *Cooking Channel*. In 2011, *Zagat* honored Ferraro as one of New York City's "30 under 30" up and coming chefs to watch. In 2013 Michael paired up with globally recognized brand, Orgreenic, where he then developed and designed his own knife line, *Fire & Ice*, launched to sell worldwide in 2014.