

kitchen talk

with local chefs

Anthony Pino
[Porter Collins,
Anthony David's, Bin 14]

Jaimie Knott
[Cellar 335]

Sherry Yard
[City Perch Kitchen + Bar]

Ryan DePersio
[Battello, Kitchen Step]

Michael Fiorianti
[Satis Bistro]



BY VICTORIA KEENAN

When we think about chefs at our favorite local restaurants, we probably think of them in their white coats, cooking delicious dishes over hot grills and flattops on a busy Saturday night. We may know what restaurants they work for and own, and perhaps even know what school they studied at, but haven't you ever wondered more about them? Like what's something that they, even as experienced chefs, squirm at the thought of eating? Or, what are some crazy things that happen in the kitchen during a busy shift? We recently had the chance to sit down with five renowned local chefs to learn a little more about them through casual kitchen talk, and lucky for us, what happens in the kitchen doesn't always stay in the kitchen.



*Anthony
Pino*

*I'm plain, plain
Jane. Spaghetti
and meatballs, we
love meatballs.*

what is...?

...Your go-to meal to cook for yourself?

JAMIE KNOTT: A Kind Bar! Dark chocolate and sea salt. I eat more granola bars than any human being on the planet, I don't know if that's a good or bad thing.

SHERRY YARD: I love anything with eggs – if I had to choose one meal it would be souffléed farm eggs showered with white truffles and grilled sourdough bread.

RYAN DEPERSIO: My wife Stephanie does the cooking in our house, and anything she makes is nothing short of superb!

MICHAEL FIORIANTI: Pasta. And bread. I am a sucker for carbs and love a good plate of pasta. Perfect with any low and slow cooked meat, like an Oxtail Sugo with pasta and leek parsnip cream for example... (hinting at something that may be on my spring menu).

...One food you absolutely will NOT eat?



Michael Fiorianti:

Call me what you want, but I have no desire to eat the eyeballs of an animal. I have tried it, but I am fine to never return.



RYAN DEPERISIO: When I was living in Paris, I once tried veal brains ... never again!

ANTHONY PINO: Eyes, eyeballs. I watch Andrew Zimmern when he's eating that stuff, and I'm like dude, that's disgusting. That or testicles, I would never.

JAMIE KNOTT: Durian, which is a stinky Asian melon. And eyeballs, I don't think I could get over the popping.

SHERRY YARD: Peanut butter is my kryptonite. I can't eat it...no matter what.

Sherry Yard:

One of the funniest things I've ever seen, was one afternoon I saw Wolfgang's son Cameron in the kitchen with legendary astronaut Buzz Aldrin, and as I walked over I heard Buzz say "yes it was exhilarating traveling through space, there is no dream too high!"



...The most bizarre thing that you've ever seen happen in a kitchen?

JAMIE KNOTT: I had a group of exclusively Mexican cooks and they all loved boxing. I came down to the locker room one Saturday night after service and they literally taped out a little ring and had boxing gloves and were hanging out, actually boxing.

MICHAEL FIORANTI: Bizarre things in a kitchen. Let's just say that like many other chefs, after 20+ years there have been too many, and shall always remain in the kitchen.

ANTHONY PINO: When I was 10 years old I knew I was going to be a chef. When I was 12, I knew I was going to work for myself. In 7th grade we had career day, and me and my best friend went to the restaurant area, we were the only people there. [Fast forward] I'm working for my friend, he had his own restaurant, and one night he's slicing cabbage ... and from one corner of his finger to the other, right through, on a Friday night. Everyone was freaking out, it was so bad.



...Your favorite restaurant in Hudson County (besides your own)? Why?

*Ryan
DePersio:
It's a toss
up, Cellar
335 is on
my top list
for food and
cocktails, but
when it comes
to bringing my
kids and a
casual meal that
tastes top notch,
Hamilton Inn.*



SHERRY YARD: The River Palm Terrace in Edgewater. It is down the street from iPic Hudson Lights and a staple when we were getting acquainted with the neighborhood. The restaurant has great service, an incredible staff, delicious T-Bone steak and an incredible wine list. When you go, ask for Joe, he can help you pick a fabulous wine!

MICHAEL FIORIANTI: One of my favorites has always been Cucharamama in Hoboken. A consistent star of a restaurant that is always playing into my food sensibilities and remaining true to their food while making it their own.

ANTHONY PINO: I have a few. [My wife and I] love The Cuban, the food is very good, cocktails are awesome, service is great. That's what I'm looking for. We also love La Isla Uptown, the chicken soup is awesome, huevos rancheros is very good for brunch, we know exactly what we're going to get when we go there. We also love Indian Food. Karma Cafe, no one's talking we're all just eating and loving it, we order extra so my son can bring some to school the next day. Johnny Pepperoni's for the eggplant. We also love Robongi for sushi.

ANTHONY PINO: Porter Collins. It's been a four year endeavor, it's a slow process, it's huge. We love hotels, the lobbies, we go to the NoMad in the city and have breakfast on the weekend, and you feel sexy and cool. It's all about hospitality and services, and it comes back to family and friends. Put the phone down, talk to people. If you're coming in from the city and your [spouse] wants to go out for a nice meal, you don't want to go back into the city. It's the hotel lobby experience without the hotel, it's a little bit of homage back to old school, with the mid-century design, it's cool, funky. You can get back to Porterhouse steaks, raw bar, scotch cart, Caesar salad table side, all those amenities along with the event space, live music, wood burning oven and wood burning grill. Price points are appropriate for what you're getting, and I live 100 feet away!

RYAN DEPERISIO: It's not set in stone yet, but I may be doing a 12 day research and development trip to Sicily and Southern Italy, visiting wineries & restaurants. I'm also doing a 15- course dinner at Alinea in Chicago this March that I'm stoked about. This restaurant is on the Top 50 in the world Pellegrino List and 3-star Michelin. Eating at places like that inspire us to do more!

...One culinary venture are you most excited about this year?



Jamie Knott:

I'm working on a cafe project, that has to be it at the moment. A breakfast/lunch place, we're going to feature hot, made to order doughnuts, fresh squeezed juices, roast our own coffees in house, right behind the Saddle River Inn.

MICHAEL FIORIANTI: I can't wait to see what Marcus Samuelsson does in Newark. I feel that Newark is another area that would be great to see more of a dining destination with all it has to offer and he is an insanely talented Chef who I have enjoyed watching throughout his career. I remember meeting him in NYC one night many years ago with some friends after work and really enjoyed listening to him talk about the business and food.

SHERRY YARD: We are about to open an iPic Theater in Dobbs Ferry. I am so thrilled to be bringing yet another City Perch to the Hudson Area.

