



# Galen

zamorra

[WWW.CHEFGALEN.COM](http://WWW.CHEFGALEN.COM)

[@GALENZAMARRA](https://www.instagram.com/GALENZAMARRA)





# PHILOSOPHY



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**C**hef Galen Zamarra is a renowned James Beard award winning chef, restaurateur, and industry consultant. Chef Galen specializes in enriching clients' experiences based on his passion for sustainability, culinary repertoire and knowledge of current lifestyle trends.



**C**hef Galen firmly believes any dish is only as good as its ingredients. Much in the same way a sailor can't rule the ocean, a chef should not try to overpower his food. Instead, Galen elevates the elements by embracing his canvas of each treasure to bring out their nuances.

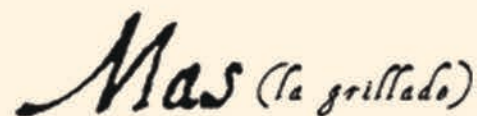




# EXPERIENCE



**2004- Mas (farmhouse) NYC** A French-American restaurant located in the heart of New York City's Greenwich Village and is a leading destination for seasonal cuisine. Chef/Owner Galen Zamorra, classically trained in France, and a James Beard Rising Star, is committed to the use of seasonal ingredients and organic provisions sourced from small local organic sustainable farming operations. Mas (farmhouse) offers a rustic chic farmhouse setting with an intricately designed menu that changes daily. Since the opening in 2004, Mas (farmhouse) has received numerous accolades and is continually ranked in the "TOP" Zagat lists for food, service and décor.  
39 Downing Street NYC 10014 212.255.1790 [www.masfarmhouse.com](http://www.masfarmhouse.com) @masfarmhouse



**2011-2014 Mas (la grillade), NYC** Chef/Owner Galen Zamorra turned his focus on the seasonal, ingredient driven menu he created at Mas (farmhouse) to wood-fired cookery. "La Grillade", or the grill in French, Chef Zamorra cooked everything over wood fires from local hardwoods of oak, apple, cherry and maple. Using a 4,000 lb custom built grill, Chef Zamorra took grilling to the next level of sophistication with foods that were smoked, grilled, spit-roasted or charred solely over wood fires.

ALMANAC



**2014-2016 Alminac NYC** Micro-seasonal restaurant of James Beard Award Winning Chef/Owner Galen Zamorra. The restaurant's name is derived from a personal, culinary journal Chef Zamorra started in 1998 featuring recipes and ideas about specific ingredients; as each micro-season would pass (i.e. early summer, mid-summer, late summer). Every dish is inspired by the ingredients presently available from the restaurant's community of farmers, growers and fishermen. Chef Zamorra's almanac contains the collection of his life learnings in the kitchen and serves as the vision for the restaurant.  
28 Seventh Avenue South NYC 10014, 212.255.1795 [www.almanacnyc.com](http://www.almanacnyc.com) @almanacnyc



**May 2016- The Sound View Inn, Greenport, NY** A landmark hotel property located directly on Long Island Sound on the pristine North Fork of Long Island, will be repositioned opening in the spring of 2017. The new property will feature a restaurant with an emphasis on local seafood and cuisine sourced from East End family farms with award winning North Fork wines, a Pool & Beach Shack, Catering and F&B Programming. Chef Galen Zamorra is overseeing all of aspects of food and beverage from conceptualization to evolution. This project provides the opportunity to become part of the evolving North Fork community, culture and harness the abundance of seafood and local agrarian marketplace making the North Fork a culinary destination. 631.477.0666 [www.soundviewinn.com](http://www.soundviewinn.com) @soundviewrestaurant



## 2013-2016 EXKI, NYC

As a Chef Consultant, Galen provided EXKi restaurants exquisite recipes focusing on seasonal vegetables in an environment of respect for people and nature. Local and natural ingredients served daily are carefully prepared on-premise. EXKi brings the synergy of an upscale restaurant with the convenience and transparency of a quick-casual restaurant. Founded in Belgium, EXKi has become an international success operating 78 restaurants worldwide, while continually opening additional locations [www.exkinyc.com](http://www.exkinyc.com)



## Trek-A-Porter

2015, Trek-A-Porter Created by CFDA Designer Wenlan Chia, TRÊK-À-PORTER was an innovative mobile pop up-shop sponsored by Airstream making stops in Miami, Nashville, New Orleans and New York City. Chef Galen, Trek's Culinary Consultant, customized specialty "glamping" recipes indigenous to each location stop.



Menu Pairing, Recipe Development, Cooking Demonstration and Broadcast Videos

Recipe Development, Cooking Demonstration and Broadcast Videos

Event Host, Menu Recipe Development Live Presentation





**G**alen Zamarra was born in Switzerland and raised in California. “Cooking has always been a part of my life, there was never any question that I wanted to work in restaurants.” While in high school, Galen attended culinary classes at the local community college, and worked nights in restaurants. At age 18, he moved to New York to attend the Culinary Institute of America, and graduated with honors. At chef school, he was taught all facets of the restaurant industry, including culinary, management, design, pastry, and baking.

Upon graduating, Galen moved to New York City to work for acclaimed Chef David Bouley. After working with Chef Bouley for two years, Mr. Zamarra left the United States to work in Europe under some of the most decorated chefs in France: Michelin 3-Starred chefs Georges Blanc, Michel Bras and Alain Passard. Mr. Zamarra returned to the United States with a new-found sense of discipline and resumed his employ with Chef Bouley, rapidly rising through the ranks, and becoming chef de cuisine of Bouley Bakery at age 24. In that position, he managed all aspects in the kitchen including the 4-Star fine dining restaurant, café and bakery. In 2001 the James Beard Foundation awarded Galen with Rising Star Chef of the Year for his efforts.

Mas (farmhouse) opened in April 2004 to immediate acclaim. Esquire Magazine named Mas “one of the best new restaurants in the U.S.” New York Magazine called Mas “one of the 100 best reasons to love New York City.” In another article, New York Magazine hailed Chef Zamarra as “the next Jean-Georges” while also proclaiming Mas (farmhouse) “one of the best new restaurants in New York City.” The New York Times followed with a two star review, writing that “Mas is the kind of earnest, tasteful restaurant that this city -- that any city -- can always use.” In addition, Time Out New York awarded Mas (farmhouse) an “Award of Excellence” and, along with Citysearch, recognized Mas (farmhouse) as the best late night dining establishment in New York City in 2006. Mr. Zamarra was awarded Rising Star Chef of the

Year from Star Chefs in 2006. Recently, the Zagat Survey awarded Mas with a food score of 28, tied for highest in the city. Building off his success at Mas (farmhouse), Chef Zamarra expanded his culinary endeavors to open a second restaurant, Mas (la grillade) “the Grill” in French, whose primary cooking source and overall concept is a wood burning grill. La Grillade was open from 2011 through 2014, at which point Chef Zamarra relaunched the restaurant as Almanac, a micro-seasonal fine dining establishment based on his culinary journals. Galen has served as a chef consultant for Exki, a Belgium based healthy-minded, fast, causal restaurant chain and currently consults for the Sound View Inn in Greenport, NY.

In 2006 Slow Food named Mr. Zamarra a Chef Delegate at the Terra Madre World Congress in Torino, Italy. In 2007, Slow Foods awarded Mas (farmhouse) with a snail of approval for its social consciousness. In addition to all of his press accolade, Mr. Zamarra starred in the Discovery Channel’s television series “Go Ahead, Make My Dinner,” Food Network’s Chopped and has hosted numerous educational forums nationally. Mr. Zamarra has also published articles for Gastronomica and Edible Manhattan.





# PRESS ACCOLADES



**Edible Manhattan**  
Behind the Scenes



**Zagat**  
*Notable Newcomer for New Restaurants—Mas (la grillade)*  
Best Restaurant of the Decade



**The Hollywood Reporter**  
NYC Hotspots



**Saveur**  
*At Home with Chef Galen Zamarra*



**Wall Street Journal**  
Playing with Fire



**Daily News New York** ★★★★★  
Almanac Review



**Eater New York**  
Chef Galen prepares Split Roasted Rabbit



**The New York Times**  
The Power of Smoke and Flame



**Refinery29**  
Winter Warm-Up: NYC's Best Feel-Good Grub



**Bloomberg**  
Mas La Grillade Fires Up



**New York Magazine**  
The Next Jean-Georges



**Forbes Magazine** ★★ ★  
Eat, Drink And Be Merry!



*"Our favorite new restaurant"*



*"delicious dinner,  
delightful design"*



*"best new restaurant"*



*3 of 4 stars, "mas"-terful*



*"where to go now"*



*starchefs.com rising star*



James Beard Award  
Rising Star Chef



*"Galen Zamarra is one  
of the hottest chefs in  
New York right now."*



restaurant awards

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