

## Hudson Valley Bountly Featured Chefs

### Vincent Barcelona, Harvest on Hudson



After working with some of New York City's most famous chefs and elite restaurants, Vincent Barcelona brought his culinary expertise to the Fort Pond Bay Company five years ago. He currently manages kitchen operations and creates menus for *Half Moon* in Dobbs Ferry, *Harvest on the Hudson* in Hastings, and *East by Northeast* and *Harvest on Fort Pond*, both in Montauk, Long Island.

### Didier Berloiz, La Panetière



Born in Nice, France, Didier Berloiz went to Lycee Technique d'Hotellerie de Nice to learn cooking. After successfully graduating he was picked by chef Franchin for a third year as pastry assistant. He went on to work on the Riviera in some of the most renown places. In 1986, he moved to the USA, first as pastry chef at Micheline (Washington, D.C.) and La Reserve in 1987 (NYC) before he finally found a home at La Panetière in 1991.

### David Haviland, Castle on Hudson



David is a graduate of the Culinary Institute of America in Hyde Park, NY. After graduation, he joined the Hilton Corporation as cook at the Ryetown Hilton becoming Executive Chef after only 5 years. He oversaw the culinary operations of three restaurants as well as banquet facilities. In 2001, he joined the staff of the Ridgeway Country Club in Westchester County. After 2 years, his passion for hotels and exquisite fine dining brought him to Castle on the Hudson.

### Peter X. Kelly, The Xaviars Restaurant Group Honorary Chair, Hudson Valley Bountly



Peter X. Kelly, Yonkers' own Iron Chef, began working in local restaurants at the age of 14. While studying Business Administration at Marist College, he held a number of kitchen and front-of-house positions in some of New York States' finest restaurants. In 1983, Peter's culinary interests led him on a pilgrimage to France, and to the pursuit of perfection in the culinary world. For more than two decades Peter X. Kelly has set the standard for dining in New York State, operating the most critically acclaimed restaurants in the Hudson Valley, as well as a vineyard in California that produces wines for his restaurants.

### Mark Kramer, Susan Lawrence



Executive Chef, Creative Director & Proprietor of Susan Lawrence, brings to his work an extensive knowledge of food and a keen sense of design drawn from the visual arts and cultural history. Mr. Kramer began his culinary career in Chicago as the pastry chef for Foodstuffs (a division of Crate and Barrel) where he designed and created an entire retail pastry product line. Mr. Kramer, has recently redesigned and expanded Susan Lawrence in Chappaqua making it one of the nation's finest purveyors of gourmet food.

### Brad McDonald, Crabtree's Kittle House



Soon after receiving a Bachelor of Arts in literature, Chef Brad McDonald headed off to France to become a student once again—this time in kitchens instead of the classroom. Working in some of the most acclaimed restaurants in the world, including Alain Ducasse at the Essex House, per se, and noma, he has mastered both time-honored techniques and cutting edge innovations and has worn every culinary hat—from Saucier to Executive Chef.