



**EXECUTIVE CHEF
GUY REUGE**

Guy Reuge is one of the most celebrated chefs to grace the North East. In 2006, Reuge was awarded the La Toque d'Argent (the Silver Toque), one of the culinary world's most prized possessions, along with the title "Chef of the Year" by the Maitres Cuisiniers de France (Society of Master Chefs). Past recipients of this prestigious honor include Jacques Pepin, Daniel Boulud, Pierre Orsi, René Verdon, and André Soltner. As Chef de Cuisine of **Lessing's Hospitality Group**, Reuge extends his talents throughout Long Island.

Born in Normandy, France and raised in the Loire Valley, Reuge began his culinary career at the age of 14 with a three-year apprenticeship in Orleans, France. Upon completion of his apprenticeship, he began the *Tour des Compagnons*, where he worked in restaurants in Strasbourg and Paris, France and Fribourg, Switzerland. At age 20, Reuge fulfilled his military duty as the personal chef of General Briquet, then the director of the Ecole Polytechnique in Paris, where he cooked for the French president and other dignitaries. After re-entering civilian life Reuge, chose to move to New York City, and in September 1973, he began working in various restaurants across Manhattan, including *Rene Pujol* and *Maxwell's Plum*.

Soon after, he met his wife Maria Harrison, the 1975 editor of *Gourmet* magazine. After testing recipes for *Gourmet* France, Reuge was introduced to Sally Darr, who hired him as chef at *La Tulipe* - one of New York City's most renowned restaurants in the late 1970s and 1980s. He also worked at *Le Cygne*, one of only four restaurants to receive a four-star rating by *The New York Times* in the 1970s. Later, he served as an executive chef at the *Tavern on the Green*, then one of America's highest grossing restaurants.

After spending nearly a decade in some of the best kitchens in New York City, Reuge decided to open his own restaurant outside of the major metropolis. He and his wife launched the original *Mirabelle Restaurant* in an old farmhouse in St. James of Long Island, NY in 1983. Landing the cover story in *Newsday*, *Mirabelle Restaurant* was awarded "Exceptional" (four stars). Florence Fabricant of *The New York Times* rated the restaurant "Excellent" (three stars) while *Zagat* called it, "Not widely known, but the few who know it want to keep it a secret."

After a successful 25-year run in St. James, **Lessing's Hospitality Group** invited Reuge to bring the *Mirabelle* name to *Three Village Inn* in Stony Brook, New York, where he now operates *Mirabelle Restaurant & Tavern*. *Mirabelle Restaurant*, received an "Exceptional" (four stars) rating from Peter Gianotti of *Newsday* stating, "The reborn Mirabelle, haute in cuisine and refined in style, improves on the original and in a handsome, serene setting. It's still a plum." Joanne Starkey of *The New York Times* rated the restaurant "Don't Miss" (equivalent to the former four-star or "Excellent" rating) and raved, "The move to Stony Brook seems to have revitalized the kitchen, with spectacular results." Richard Scholem of *Long Island Pulse Magazine* awarded the restaurant an "Excellent" (four-and-a-half stars) saying, "There are many excellent restaurants on Long Island—none are better than Mirabelle." *Mirabelle Tavern* garnered a "Very Good" (two stars) rating from *The New York Times* and an "Excellent" (three stars) from *Newsday*, for which Gianotti commends Reuge saying, "The star chef... jump-starts appetites and invigorates the Inn." In 2015, Reuge spearheaded the development and opening of Cold Spring Harbor restaurant, *Sandbar*. His seafood-centric, American menu, alongside the coastal-chic ambiance, has catapulted the restaurant to become one of the most sought out reservations on the Island. Joanne Starkey of *The New York Times* awarded *Sandbar* a "Very Good," and Peter Gianotti of *Newsday*, an "Excellent." Gianotti said it best, "When Long Island's most celebrated chef adds a new address, plan to visit. Guy Reuge delivers *Sandbar*."

Outside of the restaurants, Reuge offers his excellence to all of Long Island and beyond while executing the most memorable off-premise events. Whether it be an elaborate board meeting, an intimate dinner party, or a lavish wedding, Reuge and his culinary team will deliver the quintessential dining experience for you and your guests, exceeding all expectations.

Reuge is the author of the cookbook *Le Petit Mirabelle* and has contributed recipes to many others. He is also involved with the All-Clad Cookware company, giving demonstrations in the use of this superior cookware. He participates regularly in culinary festivals and fund-raising events such as March of Dimes across the country. In addition, he has been a guest on several shows on the Food Network and Fox Television and has been featured in *Bon Appetit*, *Food Arts*, *New York* magazine, *Gourmet*, *The New York Times*, *Newsday*, and *The Daily News* among others.

Reuge is a dynamic promoter of French culinary arts. In 2001, he received the Chevalier du Merite Agricole, by the French government in recognition of his contribution to the French agriculture industry. He was inducted into the Maitre Cuisinier de France in 1990. He is a member of Le Commanderie Des Cordons Bleus, the Academie Culinaire de France, and the James Beard Foundation.