

Day with the Chef

You are cordially invited to join Chef Michel Tersiguel and participate in the unusual opportunity to experience the restaurant business through the eyes of a chef.

Rise and Shine! Join Chef at 5:00 a.m. to tour the Jessup Wholesale Seafood & Produce Market. Work with Michel as he inspects every product from kiwis to skate in his pursuit for only the highest quality and freshest ingredients. There really is no telling what will be on the special board until after the "market run".

You will then return to the kitchen and open the restaurant. This where the real work day begins, including checking the stockpots, putting away the produce and preparing the mis en place. Your day will continue with hands on practical tasks in many of the stations. Learn mis en place, work with the Garde Manger and learn how our fine dining kitchen works.

Chef's day continues with the exciting and ever changing process of day-to-day restaurant management with numerous purveyors and clients, staff, parents, wife and baby all vying for Chef's time.

Throughout the day Chef is constantly working with a range of staff from our Sous Chef, Petr, line cooks, interns and dishwashers, hands on coaching and teaching the best ways to handle and prepare the products purchased fresh that day. Working with his father in the garden and with the purveyors at the market, Michel changes the menu seasonally to reflect the freshest ingredients in what is now commonly called "from the farm to the plate" cooking. This is your chance to experience the way a restaurant kitchen is run, hands on and with passion to present a quality dining experience.

Once your day of work is complete, please join our front of the house staff and enjoy a chef's menu for two.

Chef Michel looks forward to seeing you at 5 am.

To reserve your day with Chef Michel or purchase as a gift, please contact the restaurant.

Cost to participate \$425.00