

Professional autobiography

Originally from New York City, my career started in television as an associate lighting director. I have a BFA from Syracuse University '83 in lighting and set design for the stage. An interest in cookery has led to working over two decades in the restaurant industry. The fusion of both backgrounds has spawned a unique bridge between the food business and multi-media assignments.

- Author, *Mediterranean Summer*, a travelogue/memoir about being the chef on board an Italian private yacht and living at sea while cooking along the French Riviera and Italian coast. The coming-of-age story includes maps and a recipe section. Published by Broadway Books, summer list 2007.
- Series culinary producer credits including recipe development and food styling:
 - PBS- *Chef's Story* at the French Culinary Institute (26)
 - PBS- Joanne Weir *Joanne Weir's Cooking Class* (26)
 - PBS- Jacques Pépin's *Fast Food My Way* (26)
 - Fine Living- *Living NapaStyle* (13)
 - PBS- *Season by Season; Michael Chiarello's Napa; Casual Cooking* (26 ea.)
- Other television:
 - Food Network, Iron Chef America, on air sous chef for Iron Chef Cat Cora (segments)
 - *Artist's Palate* with Jacques Pépin (special)
 - Home Shopping Network, Comcast Advertising, CBS, HGTV (segments)
 - Satellite media tours
 - Reel Food/Silverback Publishing- *Good Cooking with Jill Dupleix* (DVD)
 - *Local Flavors with Deborah Madison* (pilot)
- Cookbook recipe development and food styling credits:
 - *Easy Entertaining* (collateral recipe booklet), FoodMatch/Divina Inc.
 - *Menus and Music* (recipe card/CD series), Sharon O'Conner
 - *Weber's Charcoal* and *Weber's Real Grilling*, Jamie Purviance (Sunset Books)
 - *Bringing Tuscany Home*, Frances and Edward Mayes (Broadway Books)
 - *The Big Platter Cookbook*, Cort Sinnes (Stewart, Tabori and Chang)
 - *Casual Cooking*, Michael Chiarello/ Janet Fletcher (Chronicle Books)
 - *Napa Stories*, Michael Chiarello/ Janet Fletcher (Stewart, Tabori and Chang)
- Prior tenure as the culinary director at NapaStyle, Inc. (Napa Valley, CA) included menu planning and production for banquets, classes, demos and television events throughout the nation.
- Restaurant background (chef de cuisine, line cook, banquets): Farallon/Stars, chef Mark Franz (CA); Boulevard, chef Nancy Oakes (CA); Bistecca, chef Michael Chiarello (AZ); Lulu bis, chef Reed Hearon (CA); Campton Place, chef Bradley Ogden (CA); An American Place/The River Café, chef Larry Forgione (NY)
- Internships in Italy and France ('88-'93) included Michelin three-star restaurants *Dal Pescatore* and *Don Alfonso*, one-star *Ca Peo*, *Vipore*, *Romano*, *Del Sole*, and others; regular employment at the world famous food store *Gastronomia Peck* in Milan; and as private chef on-board classic sailing yachts in the Mediterranean.