

TINTO

AMADA

MERCAT
a la planxa

DISTRITO

CHIFA



-JG-
DOMESTIC
FINE FOOD and SPIRITS



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**CHEF JOSE GARCES, MASTER OF LATIN CUISINE,
IS AMONG THE COUNTRY'S MOST DISTINGUISHED CHEFS**

PHILADELPHIA, PA – Since opening his first restaurant, **Amada**, in 2005, **Chef Jose Garces** has emerged as an enormous talent and one of the nation's most gifted young chefs. He has opened eight additional restaurants, in both Philadelphia and Chicago; authored a stunning cookbook, *Latin Evolution* (Lake Isle Press, September 2008); and won the James Beard Foundation's prestigious "Best Chef Mid-Atlantic" award in 2009. In 2010, Chef Garces won Food Network's *The Next Iron Chef*, making him one of just seven chefs in the country to hold the prestigious title of *Iron Chef America*, which he appears on regularly. He is also the owner and operator of a 40-acre farm in Bucks County, PA, and grows much of the produce for his Philadelphia restaurants there.

"These past few years have been an amazing time in my life," says Chef Garces. "I have experienced a tremendous amount of personal and professional growth, and I feel incredibly lucky that I'm able to make a career out of doing the things that I love."

Garces' seven Philadelphia restaurants and one food truck form his eponymous **Garces Restaurant Group**. He is owner and executive chef of each, and they are all counted among the city's best: **Amada**, an authentic Andalusian tapas bar; **Tinto**, a wine bar and restaurant inspired by the Basque region of Northern Spain and Southern France; **Distrito**, a spirited celebration of the vibrant culture and cuisine of Mexico City; **Chifa**, a Latin-Asian restaurant named after the Peruvian eateries of the same name; **Village Whiskey**, a classic American bar with more than 80 whiskies and world-class bar snacks; **Garces Trading Company**, a European-style cafe and gourmet market; **JG Domestic**, an ingredient-focused restaurant serving artisanal American food and drink; and **Guapos Tacos**, a mobile truck serving modern Mexican street food.

In 2011, Chef Garces brought his talents to Scottsdale, Arizona at **The Saguaro**, a new hotel from The

Sydell Group, Ltd. Chef Garces manages three distinct dining outlets: **Distrito**, a modern Mexican restaurant and bar that shares the hotel's bright colors and fun, interactive aesthetic; **Old Town Whiskey**, a bar evocative of frontier drink parlors of old, serving a collection of domestic spirits and artfully crafted cocktails alongside classic American dishes; and **Garces Trading Company Coffee**, a take-out counter serving Chef Garces' custom-roasted GTC coffees and house baked goods.

Chef Garces is also the executive chef at Chicago's much-praised Catalan restaurant **Mercat a la Planxa**, where he works in collaboration with Sage Restaurant Group. Both Distrito and Mercat were named to *Esquire* magazine's list of "20 Best New Restaurants, 2008."

In addition to his successful restaurant ventures, Chef Garces is the owner of Luna Farm, a 40-acre oasis of sustainable agriculture located just outside of Philadelphia. Serving as both a country retreat for the chef and his family and a source of produce for his restaurants, the farm is home to an herb garden, a foraging trail stocked with indigenous edibles, a variety of fruits and vegetables, and even nuts and mushrooms.

"Ultimately, growing ingredients at my farm lends a level of quality control that you simply cannot find when someone else is preparing the products you serve," he explains.

In 2008, Chef Garces authored his first cookbook, *Latin Evolution* (Lake Isle Press, September 2008). The book focuses on modern recipes through which Chef Garces provides authoritative, much-needed context for the newly ubiquitous flavors and cooking styles of Spain, Mexico and much of South America, exploring the history of these cuisines even as he shapes their future. A second cookbook, exploring a variety of Latin cultures through food, is underway – as are plans for greater expansion, including restaurants in Atlantic City, NJ and Palm Springs, CA.

"As a chef," he writes in the introduction to *Latin Evolution*, "my constant challenge is to find the possibilities that new ingredients and techniques offer while honoring what has come before. My mantra is simple: 'authentic' and 'innovative' are not contradictory...That's how my cuisine evolved."

An American chef born to Ecuadorian parents and raised in Chicago, Chef Garces began his culinary training in the kitchen of his paternal grandmother. In developing his personal cooking style, something he says is an ongoing pursuit, Garces spent years perfecting different cuisines in top-rated professional kitchens.

"I've been privileged to work with some of the finest chefs in America and Spain," says Chef Garces, "but my passion for cooking comes from my early memories of preparing meals for my family with *Mamita Amada*. Even when I was a child, I was drawn to the joy of cooking a great meal. I have always loved the way that food can transform a person's whole outlook and really make their day."

Today, that young man from Chicago is known for his wide smile and educational approach to food. Garces has been featured on top TV shows and in prestigious publications such as: *Today Show*, *Nightline*, *The New York Times*, *Travel & Leisure*, *Conde Nast Traveler*, *Bon Appetit*, *Food & Wine* and *Wall Street Journal*.

For more information on Chef Jose Garces or any of his restaurants, please visit www.grg-mgmt.com and follow them on [Twitter](#): @garcesgroup or @chefjosegarces.

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