



Terrance Brennan is the Chef-Proprietor of the successful and acclaimed restaurants including Picholine and Artisanal Fromagerie, Bistro and Wine Bar.

The son of Annandale, Virginia restaurateurs, Terrance began cooking at the age of 13 and rose steadily through the ranks of America's most renowned and imaginative chefs. Following positions at several Washington, D.C. restaurants and hotels, Terrance served as a saucier at Le Cirque under Alain Sailhac and worked in many of Europe's greatest kitchens including Taillevent, La Tour d'Argent, Le Moulin de Mougins, Gualtiero Marchesi, Les Crayères and La Gavroche. Terrance's signature culinary style took form while working under Chef Roger Vergé at Le Moulin de Mougins in the South of France. Inspired by the region's "cuisine of the sun," Terrance returned to New York City and refined his art as Chef at Annabelle's, the hotel Westbury's Polo restaurant, and Prix Fixe. In 1993, Terrance opened his first restaurant, Picholine, which he named after the petite green olives indigenous to the Mediterranean coast. The restaurant quickly earned three stars from *The New York Times*, and received the Zagat Survey's Highest Overall Ratings distinction from 1997 to the present, and is a perennial award winner for its 600-plus wine selections. The restaurant was awarded two stars in the 2008, 2009, 2010 and 2011 editions of Michelin Guide New York City for its sumptuous French-Mediterranean fare.

Picholine, Terrance's launching pad for the introduction of the traditional European cheese course as standard fare for fine dining in America, continues to be lauded by gastronomes throughout the world. He extended his groundbreaking cheese service in 2001 with Artisanal, a bistro-fromagerie-wine bar that gained immediate prominence as a shrine to the pleasures of fine cheeses and was awarded Best Brasserie Cuisine in the 2002 Zagat Survey.

Paying the Ultimate "homage to the fromage" in the spring of 2003, Terrance launched the Artisanal Premium Cheese Center—a 10,000-square foot facility dedicated to the selection, maturation and distribution of the world's finest artisanal cheeses. The Cheese Center is home to five custom-designed cheese caves—the first of their kind in the United States—where more than 300 expert-selected cheeses are affiné (aged) to their peak of flavor and made available to America's top-rated restaurants and connoisseurs alike through www.artisanalcheese.com.

A frequent guest on the "Today" show, Terrance has also appeared on PBS, Martha Stewart Living Television, "CBS Morning News," "The Early Show" and "Live with Regis and Kelly." Terrance shares his love of cooking in his cookbook, *Artisanal Cooking: A Chef shares His Passion for Handcrafting Meals at Home* (Wiley, 2005).

To learn more about Terrance Brennan, visit www.terrancebrennan.com.



About Picholine

Taking its name from the small green olive harvested in the Mediterranean, Picholine opened its doors in 1993 and “instantly became one of the best restaurants around Lincoln Center,” according to *The New York Times*, which gave Picholine a prestigious three-star rating.

The menu at Picholine showcases "the ferocious commitment to quality and the restless inventiveness of its chef-owner, Terrance Brennan," stated *The New York Times*. Featuring the highest quality seasonal ingredients, his French-Mediterranean dishes are original interpretations of classic flavors from France, Spain and Italy. Signature “Preludes” include Sea Urchin Panna Cotta with Chilled Ocean Consommé and Caviar, and Foie Gras “Shabu Shabu” with Sweet and Sour Bouillon. The ever-evolving menu recently featured Squid Ink Fideos with Ruby Red Shrimp, Piquillo Pepper and Pimentón-Añoli; Atlantic Sea Bass with Cauliflower Textures and “Grenobloise” Lemon Marmelade; and Free Range Vermont Rabbit with Carrot Variations, Pea Tendrils and Lemon Grass. Picholine's renowned cheese cart displays more than 60 of the world's finest artisanal cheeses.

Brennan's 2006 redesign of Picholine transformed the restaurant with a sleek design that mirrors the modern sensibilities of his Mediterranean cuisine. Soaring 10-foot boysenberry velvet curtains separate the bar from the elegant dining rooms, where grey mohair banquettes and custom-made grey leather chairs with deep purple piping are reflected in custom mirrors. The no-reservations Wine and Cheese Bar features purple leather banquettes and walls upholstered in a grey-lavender stripe, and serves tasting flights.

In addition to 84 seats in the main dining rooms and four small tables in the Wine and Cheese Bar, L'Olivier, the restaurant's spacious private dining room, can accommodate an additional 22 guests. Picholine's intimate Wine Room, described as “one the prettiest dining rooms in New York,” can seat 8 guests. Tucked in a corner of the 2,500 bottle-lined Wine Room is the famous Cheese Cave where Picholine's renowned cheese cart is stocked. The cheese cart displays more than 60 of the world's finest hand-crafted cheeses.

Picholine received a James Beard Foundation nomination for the country's Outstanding Restaurant in 2007, and was awarded two stars in the 2008, 2009, 2010 and 2011 editions of Michelin Guide New York City.



FACT SHEET

Picholine

CHEF/PROPRIETOR:	Terrance Brennan
CHEF DE CUISINE:	Jonathan Mailo
GENERAL MANAGER:	Yasir Chaudhry
SOMMELIER:	John Ciambrano
LOCATION:	35 West 64 th Street, New York, NY 10023 Between Broadway & Central Park West.
YEAR OPENED:	1993
RESERVATIONS:	212 724 8585
WEBSITE:	www.picholinenyc.com
HOURS:	DINNER: Monday – Thursday, 5:00pm – 10:00pm Friday – Saturday, 5:00pm – 11:00pm Sunday, 5:00pm – 9:00pm
SEATING:	Main Dining Room: 84 Wine and Cheese Bar: 15 Private dining rooms: L'Olivier, 22; Wine Room, 8
CUISINE:	Contemporary French Mediterranean
FEATURES:	Temperature-controlled Cheese Cave; 2,500 bottle-lined Wine Room; Chef Tasting menus; Wine and Cheese Bar

RATINGS:

Two Stars, Michelin Guide New York City

Three Stars, New York Times

Four Stars, New York Magazine

Four Stars, Crain's Business

Highest rated French/ Mediterranean restaurant in Zagat New York City

RECOGNITION:

James Beard Foundation nominee for the country's Outstanding Restaurant

Selected as one of the most romantic restaurants in New York City by Michelin Guide

Wine Room called "one of the prettiest rooms" in the city by *The New York Times*

DÉCOR:

Sleek and modern interior with soaring boysenberry velvet curtains; grey mohair banquettes; custom-made grey leather chairs with deep purple piping; custom mirrors

CREDIT CARDS:

American Express, Visa, MasterCard, Discover and Diner's Club

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