



Terrance Brennan is the Chef-Proprietor of The Artisanal Group (Picholine Restaurant, Artisanal Fromagerie, Bistro and Wine Bar, Bar Artisanal, Artisanal Brasserie & Winebar, and The Artisanal Table Pizzeria Enoteca).

The son of Annandale, Virginia, restaurateurs, Brennan began cooking at the age of thirteen. In the South of France, his French-Mediterranean cuisine was inspired by Roger Verge at Moulin de Mougins and in the kitchens of Taillevent, Le Tour D'Argent, Gualtiero Marchesi, Gavroche and Le Cirque where he subsequently worked. Brennan's signature culinary style took form while training under several French Master Chefs in Michelin starred restaurants in the region.

In 1993, Brennan opened his first restaurant, Picholine, naming it after the petite green olives on the Mediterranean coast. Picholine received a James Beard Foundation nomination for the country's Outstanding Restaurant in 2007, and was awarded two stars in the 2008 and 2009 editions of Michelin Guide New York City. It has earned two three-star reviews from the *New York Times*, four stars from *New York Magazine*, and four stars from *Crain's New York Business*, and has received Zagat's Highest Overall ratings since 1997. The restaurant originated the European cheese service as standard fare for fine dining in America.

Brennan extended his groundbreaking cheese service with Artisanal in 2001, a bistro-wine bar-fromagerie, which has won numerous accolades including Best Brasserie Cuisine, Best Brunch and Best Macaroni and Cheese, and is perennially one of New York's most popular restaurants.

Further demonstrating his passion for hand-crafted cheese, Brennan founded Artisanal Premium Cheese, a 10,000-square-foot facility dedicated to the selection, maturation and distribution of the world's finest artisanal cheeses in 2003.

In 2007, Brennan set the Guinness World Record for the World's Largest Fondue live on NBC's *Today Show*. The cheese fondue was donated to City Harvest, the world's first food rescue organization serving New York for more than twenty-five years.

Named a Best New Chef by *Food & Wine* magazine in 1995, Brennan is a six-time nominee for Best Chef: New York by the James Beard Foundation. A frequent contributor to *The Today Show*, he has also appeared on Anthony Bourdain's "No Reservations", Television Food Network, CBS Early Show and the Martha Stewart Show. His cookbook, *Artisanal Cooking: A Chef Shares His Passion for Handcrafting Great Meals at Home*, was published in 2005.



## 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,” said William Grimes in *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. Delectable “preludes” include Sea Urchin Panna Cotta with Chilled Ocean Consommé and Caviar, and Crisp Sweetbreads with Pickled Crudité and Raisin-Mustard Emulsion. Signature entrées include Diver Sea Scallops with Cauliflower Silk and Blood Orange Grenobloise, and Heirloom Chicken “Kiev” with Chanterelles and

Liquid Foie Gras. Desserts like Passion Fruit “Cannoli” with Coconut Tapioca and Exotic Fruit Soup, and Pear “Torchon” with Smoked Maple Ice Cream and Spice Bread Crumbs sweetly round out the restaurant’s offerings.

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 of 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 and 2010 editions of Michelin Guide New York City.



## **FACT SHEET**

### **Picholine**

<b>CHEF/PROPRIETOR:</b>	Terrance Brennan
<b>CHEF DE CUISINE:</b>	Carmine DiGiovanni
<b>GENERAL MANAGER:</b>	Jason Miller
<b>LOCATION:</b>	35 West 64th Street, New York, NY 10023 Between Broadway & Central Park West
<b>RESERVATIONS:</b>	212-724-8585
<b>WEBSITE:</b>	<a href="http://www.picholinenyc.com">www.picholinenyc.com</a>
<b>HOURS:</b>	Monday - Thursday 5:00pm - 10:00pm Friday-Saturday 5:00pm - 11:45pm Sunday 5:00pm - 9:00pm
<b>SEATING:</b>	Main Dining Room: 84 Wine and Cheese Bar: 15 L'Olivier, private dining room: 22 Wine Room: 8
<b>CUISINE:</b>	French Mediterranean

**SIGNATURE DISHES:** Sea Urchin Panna Cotta, Wild Game, Wild Mushroom Risotto, Artisanal Cheese Cart

**FEATURES:** Cheese Cave is housed in the 2,500 bottle-lined Wine Room.

Special tasting flights and small plates served in the no-reservation Wine and Cheese Bar.

**RATINGS:** Two Stars, Michelin Guide

Three Stars, *New York Times*, *Crain's Business*

Four Stars, *New York* magazine

Highest Rated French/Mediterranean restaurant in Zagat New York City: 27, Food; 24 Décor; 25 Service.

**RECOGNITION:** James Beard Foundation nominee for the country's Outstanding Restaurant in 2007

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

Wine Room called "the prettiest rooms" in the city by *New York Times*.

**DÉCOR:** Sleek and modern. Grey mohair banquettes and custom-made grey leather chairs with deep purple piping. Custom mirrors. Scalloped scones.

**CREDIT CARDS:** American Express, Visa, MasterCard, Discover and Diner's Club

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