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*High-res images, show footage, and interviews available upon request.

THE NEXT IRON CHEF: REDEMPTION

Season Five Contestants

Nate Appleman

Chef Nate Appleman, winner of the 2009 James Beard Foundation Rising Star Chef award and the Food & Wine Best New Chef award, graduated from the Culinary Institute of America, Hyde Park and is one of the few American pizzaiolos certified by the Verace Pizza Napoletana Association. Nate most recently joined the culinary team at Chipotle allowing him to continue his belief in making food with great quality ingredients, prepared using classic cooking methods. Before joining the Chipotle team, he served as executive chef and co-owner of A16 in San Francisco, and went on to open the equally well-received SPQR. In 2010, Nate moved to New York City to open Pulino's Bar & Pizzeria. In addition to his culinary accomplishments, Nate is an active philanthropist, working tirelessly to bring awareness to the efforts of the Kawasaki Disease Foundation. Nate was awarded two prestigious book awards from the International Association of Culinary Professionals: Book of the Year and First Book: The Julia Child Award for his cookbook, "A16 Food + Wine." Nate has battled on *Iron Chef America*, was the winner season one of *Chopped All Stars* and competed in the second season of *The Next Iron Chef*.

Elizabeth Falkner

For more than twenty years, Chef Elizabeth Falkner wowed the San Francisco/Bay Area with first her desserts, and then in her restaurants and pastry shop, Citizen Cake and Orson, which she ran for sixteen years. She recently relocated to Brooklyn, N.Y., to open a Southern Italian restaurant called Krescendo. A graduate of the San Francisco Art Institute with a particular interest in film, Falkner often finds culinary inspiration in film, art, music, and sculpture. She is also the author of two cookbooks, including "Demolition Desserts" and "Cooking Off the Clock." Elizabeth has competed on *Iron Chef America* and was most recently a finalist on *The Next Iron Chef: Super Chefs*, where she fell to Geoffrey Zakarian in the Kitchen Stadium finale.

Amanda Freitag

Growing up in New Jersey, Amanda Freitag's passion for food was fostered by everyone from her grandparents to her high school home economics teacher. Today, Amanda has emerged as one of New York City's most celebrated chefs. She was worked under the notable tutelage of Jean-Georges Vongerichten, Alain Passard, Diane Forley and Tom Valenti, to name a few. Amanda has battled Bobby Flay on *Iron Chef America*, and has a recurring role as a judge on *Chopped*. She is also a contributing chef on Cooking Channel's *Unique Eats*. Now after almost 20 years of being a groundbreaking, highly acclaimed chef, Amanda is proud to be working on her passion project, a restaurant of her own. Amanda competed in the second season of *The Next Iron Chef*, and traveled to Japan as one of the final four chefs.

Eric Greenspan

Eric Greenspan began his foray into the restaurant business as a dishwasher at the Berkeley breakfast establishment Café Med, before becoming its head chef. Following his graduation from UC Berkeley's prestigious Haas School of Business, Eric attended the acclaimed Le Cordon Bleu culinary school in Paris. He went on to train in New York with such celebrated chefs as Alain Ducasse, David Bouley and Rocco DeSpirito, as well as apprenticing at three-star Michelin chef Ferran Adria's El Bulli in Rosas, Spain. Other ventures Greenspan has been involved with include The Foundry on Melrose, the recently opened The Roof on Wilshire (in the newly constructed Hotel Wilshire), and the upcoming Greenspan's Grilled Cheese. Greenspan was the first competitor eliminated in the second season of *The Next Iron Chef* and recently defeated bobby Flay on *Iron Chef America*.

Alex Guarnaschelli

As the daughter of an esteemed cookbook editor, Chef Alex Guarnaschelli spent her childhood surrounded by food. After graduating from Barnard College in 1991, Alex worked under acclaimed American chef, Larry Forgione. Encouraged by Forgione, Alex moved to France to study at La Varenne Culinary School in Burgundy. After school she worked for four years at the Michelin three-star restaurant Guy Savoy and moved up to sous chef at La Butte Chaillot, another Savoy establishment. After seven successful years in France, Guarnaschelli returned stateside, joining the venerable Daniel Boulud at restaurant Daniel in Manhattan as sous chef. She moved to Los Angeles for two years and worked at the acclaimed Patina restaurant in West Hollywood. In 2003, she became the executive chef at Butter Restaurant in New York, where she creates an eclectic American and green market-inspired menu. Alex also helms the kitchen of NYC's modern dining and cabaret concept, The Darby. She has previously appeared on Food Network as both a challenger and a judge on the hit series *Iron Chef America* and is a judge on popular primetime series, *Chopped* and has her own show *Alex's Day Off*. Alex competed in *The Next Iron Chef: Super Chefs*, where she made it into the semi-final battle.

Tim Love

Tim Love, chef and owner of The Lonesome Dove Western Bistro and The Love Shack, celebrates his signature urban western cuisine, and his inspired and innovative dishes have earned critical and popular acclaim. In 2000, Tim opened Lonesome Dove Western Bistro in the historic Fort Worth Stockyards district, and in 2002, he bought the venerable Stockyards bar, the White Elephant Saloon, a hotspot that hosts live music seven nights a week. Since opening his first classic burger joint, The Love Shack, in 2007, Tim has opened two more with the most recent opening in his hometown of Denton, Texas. The Woodshed Smokehouse is Love's most recent venture, and this unique restaurant pays homage to all things grilled, roasted, and slow-cooked. Through his restaurants and work in the community for such causes as Burgers 4 Babies in support of Fort Worth's NICU Helping Hands Foundation or Spoons Across America, Tim has become the de facto culinary ambassador for the state of Texas, always doing his fans and family proud. Tim defeated Iron Chef Morimoto in a memorable *Iron Chef America* battle.

Jehangir Mehta

Jehangir Mehta graduated from the Culinary Institute of America, Hyde Park and has served as pastry chef to numerous restaurants across New York. He currently runs his two New York based restaurants, Graffiti and Mehtaphor, and will open Graffiti Me in October 2012. Jehangir is active in working with children on diet and nutrition through Wellness in the School and Kids Food Fest, which include speaking engagements and programs at New York public schools. He authored his first cookbook, "Mantra: Rules of Indulgence", which was released in 2007. Jehangir is a contributor to Cooking Channel's *Unique Sweets* and has been featured on numerous broadcast shows, including *Iron Chef America* on Food Network, The Martha Stewart Show and The Dr. Oz Show. Jehangir was the runner-up on the second season of *The Next Iron Chef*.

Spike Mendelsohn

Spike Mendelsohn was thirteen years old when he had his first real experience in the kitchen, putting his feet to the fire by filling in for a missing sauté cook at the height of the evening rush in his parents' busy restaurant. He went on to train at the Culinary Institute of America, where he was awarded the Francis Roth Leadership Award. Spike has worked with Gerard Boyer at Les Crayeres, Thomas Keller at Bouchon, The Maccioni Family at Le Cirque and was chef de cuisine at Mai House Restaurant in New York City. His first restaurant Good Stuff Eatery opened three years ago in Washington D.C., and he has since opened We, The Pizza and a second Good Stuff Eatery location. Spike appeared on *Top Chef* and *Top Chef All-Stars*, and his cookbook *The Good Stuff Cookbook* was released in 2010. Spike competed last year on *The Next Iron Chef: Super Chefs*.

Marcel Vigneron

Marcel Vigneron has dedicated his life to gastronomy and honing his skills as a chef. As an artisan who has an affinity for culinary knowledge, he uses a knife as an extension of his hand, the kitchen as a lab, and the earth as a grocery store. Marcel attended the acclaimed Culinary Institute of America in New York, earning both an Associate's degree in Culinary Arts and a Bachelor's Degree in Hospitality Management. He then enrolled in the teaching assistant program where he served as the Sous Chef at ristorante Caterina de' Medici. While only in his twenties, Marcel gained national notoriety while on several culinary competition series where he showcased his avant-garde

culinary style to the public. Since then, he has gone on to work all over the globe with world-renowned chefs, including Joël Robuchon and Michael Mina, and most recently under José Andrés as the Executive Sous Chef of The Bazaar at the SLS Hotel in Beverly Hills. Marcel's resides in Los Angeles and runs his catering company Modern Global Tasting, Inc.

THE NEXT IRON CHEF: ROAD TO REDEMPTION DIGITAL CONTESTANTS

Madison Cowan

Chef Madison Cowan, a hands-on dad, author, and entrepreneur, has roots in London, Jamaica and Detroit. Madison received a four-star rating from The Times as head chef of Ashbells in London's West End and later established Madison Cowan LLC, a global culinary production company that oversees operations in licensing and consulting, cookery demonstration, television production and mobile clandestine dining. Madison credits his mother's influence as the spring-board to his culinary experience and has catered events for renowned musicians, actors and politicians. Madison authored his first book "Bitter Sweet: story of a cook's life," which chronicles his personal journey as well as philosophy and inspiration for cooking from the soul, no matter the ingredients. He has signed on with First Lady Michelle Obama's Chefs Move To Schools campaign in an effort to provide nutritional guidance and education from professional chefs to public schools nationwide. Madison became the first ever Grand Champion in the first season of *Chopped Champions* in 2010 and was victorious on *Iron Chef America's Battle Kale*.

Duskie Estes

Duskie Estes made her grandfather's birthday cake with pride in her EZBake oven at the age of 5. After graduating from Brown University studying American History, she established herself in restaurants working at Al Forno, Kinkead's, Greens, and Palace Kitchen. Duskie and her salumist husband, John Stewart, have ZAZU Restaurant + Farm and Black Pig Meat Co. in Sonoma County, California. After 22 years as a vegetarian, she was crowned Queen of Pork at Aspen Food & Wine's Grand Cochon and makes some of the finest bacon out there. She is a proponent of pasture raised animals and the "snout to tail" cooking philosophy, respecting the life given by using every part. A chef, a farmer, and a rancher, she is as dedicated to her sourcing as her cooking. Duskie previously competed in *The Next Iron Chef* season three.

Roberto Trevino

Roberto grew up in the San Francisco Bay Area, and fell in love with the region's culinary diversity. After training in Bay Area kitchens, he eventually left for the cooking "frontier" of Puerto Rico. Within a few short years, Trevino opened his signature San Juan restaurant, Budatai. He has competed on *Iron Chef America*, battling Mario Batali in Battle Catfish, and during the second season of *The Next Iron Chef*, Trevino's culinary odyssey came to an end when he was sent packing as part of a double elimination.

Lee Anne Wong

Chef Lee Anne Wong's culinary passion ignited during her first year studying Fashion Design at FIT when she started cooking for friends, and once she donned her chef whites she never looked back. She graduated from The French Culinary Institute (FCI) and began working in several New York restaurants including Marcus Samuelsson's Aquavit and Jean Georges Vongrichen's Chinese venture, Restaurant 66. She has also cooked and staged in kitchens all over the world, including The French Laundry, Charlie Trotter's of Chicago, Nobu, The Four Seasons, Trio, Casa Oaxaca in Mexico and Cap Jaluca in the British Virgin Islands – picking up global flavors and techniques along the way. Lee Anne has also been tapped as the Editor and Culinary Director for Maker's Mark Bourbon's first-ever online Virtual Recipe Cookbook, compiling, testing, and editing recipes from the culinary world's top chefs, mixologists, and industry professionals. She is a regular contributor to Cooking Channel's *Unique Eats*, which is now in its fifth season. Lee Anne has competed and won in an *Iron Chef America* battle and hopes to continue that success in the path to becoming *The Next Iron Chef*.