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IRON CHEF SHOWDOWN

Talent Bios

Alton Brown, Host

Alton Brown has spent the last 18 years producing and hosting award-winning television shows and writing best-selling books. More recently, he began touring the country performing his unique culinary variety shows, which have played in over 190 cities to nearly 400,000 fans and new cities and dates for his current show, *Eat Your Science*, have been released for Fall 2017. His hosting work for Food Network includes *Iron Chef America*, *Iron Chef Gauntlet*, *Cutthroat Kitchen* and *Good Eats*, which he also produced, wrote and directed for nearly 14 years.

Jaymee Sire, Floor Reporter

Emmy Award-winning television host Jaymee Sire has been a frequent guest on Food Network with appearances on *Beat Bobby Flay*, *Food Network Star* and *The Kitchen*. She previously worked in sports broadcasting for 15 years, most recently at ESPN, where she anchored the morning installment of the network's flagship show *SportsCenter*. In her spare time, she also writes a food blog called "E is for Eat." She has an insatiable thirst for world travel, fancy cheeses and bubbles.

Bobby Flay, Iron Chef

Bobby Flay, one of the country's most celebrated chefs, restaurateurs, cookbook authors and media personalities, has enjoyed an ambitious culinary career, with an influence that can be felt throughout the industry. As the creator of critically acclaimed restaurants around the country, including Mesa Grill, Bobby Flay Steak, Bar Americain, and his most recent project, Gato, in New York City, Flay is credited with energizing the fine dining world with his signature bold ingredients and authentic American flavors. Along with his collection of fine dining restaurants, Flay is also the owner of Bobby's Burger Palace, focusing on high-quality, never-frozen, made-to-order goodness inspired by Flay's love for the grill. There are currently 17 locations of Bobby's Burger Palace nationwide. Flay is the author of 13 cookbooks and has starred in many Food Network programs. Among his many distinctions include the 1993 James Beard Award for Rising Star Chef of the Year, his induction into the James Beard Foundation's Who's Who of Food and Beverage in America in 2007, five Daytime Emmy Awards for *Boy Meets Grill*, *Grill It! with Bobby Flay* and *Barbecue Addiction*. In 2015, he became the first chef to be awarded a star on the Hollywood Walk of Fame.

Jose Garces, Iron Chef

Renowned Latin-American chef Jose Garces translates his rich cultural traditions and culinary vision into personal dining experiences through Garces, the eponymous Philadelphia-based hospitality group. Garces operates more than 15 restaurants across the country, including Amada, Distrito, Tinto, Village Whiskey, Garces Trading Company, JG Domestic, Volv r, The Olde Bar, Buena Onda, 24 Wood Fired Fare, Ol n, Okatshe, and Ortzi. Garces also operates Garces Events, a full-service catering and event division; the Garces Foundation, a philanthropic organization dedicated to Philadelphia's underserved immigrant community; Garces & Sons Coffee, where Chef Garces works with his father who roasts all of the coffee; and Luna Farm, Chef Garces' 40-acre farm in Bucks County, PA.

Alex Guarnaschelli, Iron Chef

Chef Alex Guarnaschelli is a judge on Food Network's *Chopped*, *Cooks Vs. Cons*, *Beat Bobby Flay*, *Iron Chef Gauntlet* and is an Iron Chef, a title she gained after winning *The Next Iron Chef: Redemption*. She is also co-host of the FoodNetwork.com series *Star Salvation*. The daughter of esteemed cookbook editor Maria Guarnaschelli, after graduating college, Guarnaschelli decided to explore her culinary interests and began working under the tutelage of the acclaimed American chef and restaurateur Larry Forgione. Shortly after, Guarnaschelli moved to France to do a work study at La Varenne Culinary School in Burgundy. After several successful years in France, Guarnaschelli returned stateside, working in acclaimed restaurants such as Daniel, Patina and in 2003 became the executive chef at Butter Restaurant. Guarnaschelli released her cookbook "Old-School Comfort Food" in 2013 and has just released her second book "The Home Cook: Recipes to Know By Heart."

Stephanie Izard, Iron Chef

Chef Stephanie Izard, James Beard “Best Chef: Great Lakes” recipient 2013, and 2011 *Food & Wine* “Best New Chef,” is the Executive Chef/Partner of three Chicago restaurants, Girl & the Goat, Little Goat, and Duck Duck Goat. A 2011 James Beard “Best New Restaurant” nominee, Girl & the Goat has been praised by high-profile publications such as *Saveur*, *New York Times*, *Food & Wine*, *Better Homes and Gardens* and others. Little Goat, Stephanie’s highly successful follow-up to Girl & the Goat, encompasses a diner, coffee shop, bakery and bar. In March 2016, Stephanie opened her third restaurant, a Chinese concept called Duck Duck Goat in Chicago’s West Loop neighborhood. She is the newest Iron Chef, who claimed the title after winning *Iron Chef Gauntlet* in May 2017.

Michael Symon, Iron Chef

Michael Symon cooks with soul, having grown up in a Greek and Sicilian family. The Cleveland native shares his exuberant, approachable cooking style and infectious laugh with viewers as an Iron Chef on Food Network and as a co-host on ABC’s *The Chew*. Michael is the chef and owner of more than 18 restaurants, including Lola and Mabel’s BBQ in downtown Cleveland and Angeline at Borgata Hotel Casino & Spa in Atlantic City. He is also the author of several cookbooks, with his fifth due to hit stands in early 2018. When he is not working, Michael is cooking at home, gardening and spending time with his wife Liz and their Old English Bulldog, Ozzy.

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