

## Joe Murphy



If there was an appealing dessert enjoyed in NYC within the past 25 years, chances are Joe Murphy had something to do with it. From the La Côte Basque, Park Avenue Café, Gotham Bar and Grill, B.R. Guest's Bluefin, BLT Market and

Ritz-Carlton's Star Lounge to Jean-Georges flagship restaurant earning 3 Michelin Stars 4 years in a row and his own restaurant Fresh, Murphy has been executing sumptuous desserts and pastry items. Murphy has now taken his passion for all things sweet (and some salty) to the kitchens of Dean and DeLuca as Baking and Pastry Director. Murphy was awarded The Lifetime Achievement Award by the US Pastry Competition and named one of the Top 10 Pastry Chefs in the US by Pastry Art and Design magazine.

## Thomas Silvestri



Tom Silvestri describes his style of cooking as "Italian comfort food." He first discovered his passion for cooking in his grandmother's kitchen. A Culinary Institute of America graduate, Tom worked under world

renowned Chef Tom Valenti at the Wall Street Kitchen & Bar, followed by the Wall Street Club, and Butterfield 81 in NYC. Tom was then named the Executive Chef of the Warwick New York Hotel where he cooked for celebrity clientele and dignitaries from around the world. As the Executive Chef of White Beeches Country Club, Tom continues to favor local produce from farms in NY and NJ, changing his menus to utilize the best seasonal local ingredients.



To benefit **The Arc**  
of Bergen & Passaic

*Featuring Five World Class Chefs*

## David Burke



World renowned chef, artist and restaurateur, David Burke is one of the leading culinary pioneers in American cooking today. His fascination with ingredients and the art

of the meal has fueled a 33 year career marked by critical acclaim and the introduction of revolutionary products and techniques. Burke has been honored with numerous awards including Japan's Nippon Award of Excellence and France's Meilleurs Ouvriers de France Diplome d'Honneur and the CIA's Escoffier Award. He was recognized as having "One of the Coolest Multiconcept Companies", a nod to Burke's many original and enviable restaurant concepts. He was inducted into the James Beard Foundations' Who's Who of Food and Beverage in America in 2009. His current restaurants are BLT Prime in Washington DC and 62 in NYC.

*May 15, 2018*

*White Beeches Country Club*

## Peter X Kelly



For more than 3 decades Peter X. Kelly has set the standard for dining in New York State. Peter is an experienced, talented and successful entrepreneur. Kelly has owned and operated some of the

most renowned and acclaimed restaurants in New York State, all located in the Hudson Valley, receiving popular praise and the industry's most coveted awards and accolades. Some of these include The NY Times highest rating (Extraordinary), The Mobil Travel Guide Four Star Award, The Dirona Award, Wine Spectator's "Best of" Award of Excellence and NY York State Restaurateur of The Year. Kelly's Contemporary American Cuisine brings dining to a new level by providing his guests with exquisite food and superb service.

## Joseph Cuccia



17 Summer Restaurant is one with heart, a deep soul, and a story. At 17 Summer Restaurant Executive Chef and Owner Joseph Cuccia and Jenna Cuccia are dedicated to celebrating each ingredient. The

open kitchen, ever changing menu and Wednesday night Chef's Tables are just glimpses of the offerings at the quaint corner where Summer and Autumn meet. Joseph's commitment to the classic techniques and made-from-scratch cooking is how he shares his culinary journey. Joseph strongly believes in the simplicity of food and holds true to the philosophy that each ingredient should speak for itself. His view on food and this industry is one of quality, integrity and approachability.