

JAMES J. CRAMER: NET STOCKS ARE BACK, BABY! (NO, REALLY.)

NEW YORK

NOVEMBER 11, 2002

2002 Chefs Awards

NINE CULINARY WIZARDS WHO'VE MADE MAGIC THIS YEAR **BY GAIL GREENE**

Holiday Entertaining

BY GILLIAN DUFFY

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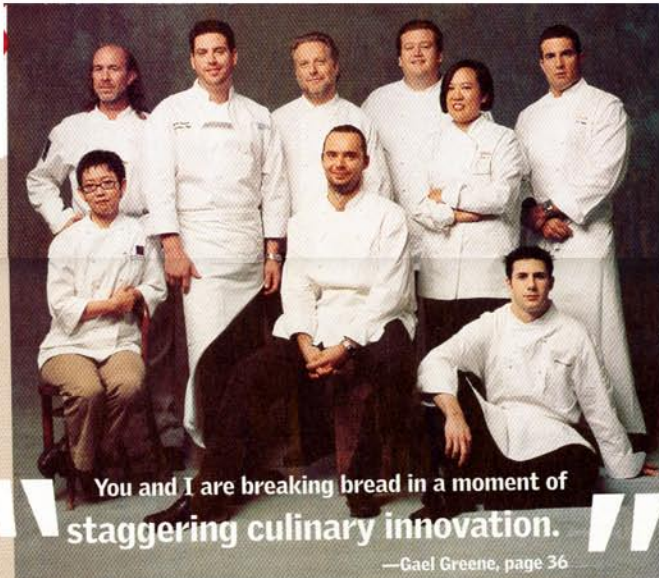
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You and I are breaking bread in a moment of staggering culinary innovation.

—Gael Greene, page 36

TOQUES OF THE TOWN: Standing, from left, Tom Valenti, Scott Conant, Jonathan Waxman, Michael White, Anita Lo, Troy Dupuy. Sitting, from left, Patricia Yeo, Mario Lohninger, and Johnny Iuzzini.

FEATURES

36 The 2002 Chefs Awards By Gael Greene

Forget Wall Street and Madison Square Garden—nothing in New York is as competitive as cooking. That's why this year we've introduced the first annual *New York Chefs Awards*. We've asked our critics and a panel of the city's most celebrated chefs—Alfred Portale, Daniel Boulud, David Bouley, Jean-Georges Vongerichten, Mario Batali—to taste the offerings of New York's hottest up-and-comers. The result is our surprising—and delicious—salute to nine dazzling whisks deserving of induction into the city's culinary pantheon. **Plus:** A meditation on the culture of celebrity chefs—and the state of the art of eating in New York—complete with a chart explaining who's who in the culinary landscape of the moment.

NEW CROWN PRINCE OF PASTRY
Johnny Iuzzini
 JEAN GEORGES

Go West, Young Man. At 19, Johnny Iuzzini was flipping tuile for Daniel Boulud at the original Daniel. When he decided to take a break and see the world at 28, Boulud lent him \$10,000. No wonder he thinks of Boulud as a second father. Yet years later, when the top pastry toque on 65th Street walked, Papa didn't quite trust an American to head his pastry crew, which turns out the classic French sweets he dictates. Happily, Jean Georges offered Iuzzini the chance to fly. "Jean-Georges gives you the spirit of what he wants, and you just go with it," Iuzzini marvels. Desserts come in flights: Luscious chocolate caramel mousse with hazelnut succès sits beside chilled, juniper-spiced chocolate soup with Devon cream; roasted pineapple with cardamom, next to mango soup with papaya and litchi-ginger sorbet. Once a platinum-spike-haired club kid, Iuzzini has mellowed, but he's still cute enough for media exposure.

