

George Mendes (USA) ✿

Aldea (Nova Iorque)

July 1st, Saturday



George Mendes, a first-generation American born to Portuguese parents, acclaimed chef and cookbook author George Mendes brought elevated Portuguese cooking to New York City when he opened his first restaurant, Aldea, in 2009.

After graduating from the Culinary Institute of America in 1992, Mendes spent 17 years honing his knowledge, technique, and style under the guidance of some of the world's greatest culinary masters including Alain Passard, Martín Berasategui, Roger Vergé, Alain Ducasse, and his most influential mentor, David Bouley.

At Aldea, Mendes serves a menu of refined Portuguese-inspired dishes reflective of his classic training, Iberian experiences, and the flavors of his heritage—earning the restaurant a one-star rating from the Michelin Guide every year since 2010. In April 2015, Mendes opened Lupulo; inspired by the famed *cervejarias* (breweries) of Lisbon, Lupulo is a convivial neighborhood restaurant and bar offering traditional Portuguese comfort food, and an extensive menu of craft beers. In October 2015 Mendes introduced Bica, his Portuguese café and to-go window located within Lupulo.

Mendes has been named a “Best New Chef” by Food & Wine magazine, and his first cookbook, *My Portugal*, was published in October 2014 to critical acclaim. He has made numerous television appearances, including on NBC’s “Today Show”, CBS’s “This Morning”, and Bravo’s “Top Chef Masters”. When not in chef whites, Mendes enjoys running, fly fishing, and cooking simple and wholesome meals at home in Brooklyn.