



Galen D. Zamarra

Biography

Galen Zamarra was born in Switzerland and raised in California. "Cooking has always been a part of my life, there was never any question that I wanted to work in restaurants." While in high school, Galen attended culinary classes at the local community college, and worked nights in restaurants. At age 18, he moved to New York to attend the Culinary Institute of America, and graduated with honors. At chef school, he was taught all facets of the restaurant industry, including culinary, management, design, pastry, and baking.

Upon graduating, Galen moved to New York City to work for acclaimed Chef David Bouley. After working with Chef Bouley for two years, Mr. Zamarra left the United States to work in Europe under some of the most decorated chefs in France. For one and one half defining years he worked under Michelin 3-Starred chefs Georges Blanc, Michel Bras and Alain Passard. "At L'Arpege, the restaurants philosophy was very influential to me" he says, "The name is French for arpeggio, a musical term which describes how notes work together to form a harmony. That is how Chef Passard describes his food, as putting flavor notes together to make a harmony in the mouth."

Mr. Zamarra returned to the United States with a new-found sense of discipline and resumed his employ with Chef Bouley, rapidly rising through the ranks, and becoming chef de cuisine of Bouley Bakery at age 24. In that position, he managed all aspects in the kitchen including the 4-Star fine dining restaurant, café and bakery. In 2001 the James Beard Foundation awarded Galen with Rising Star Chef of the Year for his efforts.

After Bouley Bakery closed its door due to the events of September 11th, Mr. Zamarra opened his own restaurant, Mas (farmhouse). At Mas (farmhouse), Mr. Zamarra uses his extensive French training to create a seasonally inspired menu. "Most of the products are locally produced from small, organic and sustainable farms. It is their natural quality that drives the menu."



Mas (farmhouse) opened in April 2004 to immediate acclaim. Esquire Magazine named Mas “one of the best new restaurants in the U.S.” New York Magazine called Mas “one of the 100 best reasons to love New York City.” In another article, New York Magazine hailed Chef Zamarra as “the next Jean-Georges” while also proclaiming Mas (farmhouse) “one of the best new restaurants in New York City.” The New York Times followed with a two star review, writing that “Mas is the kind of earnest, tasteful restaurant that this city -- that any city -- can always use.” In addition, Time Out New York awarded Mas (farmhouse) an “Award of Excellence” and, along with Citysearch, recognized Mas (farmhouse) as the best late night dining establishment in New York City in 2006. Mr. Zamarra was awarded Rising Star Chef of the Year from Star Chefs in 2006. Recently, the Zagat Survey awarded Mas with a food score of 28, tied for highest in the city.

Galen works closely with organizations like Slow Food, Chefs Collaborative, New York City’s Greenmarket, the New Amsterdam Market, and The Glynwood Center for Sustainable Agriculture. Mr. Zamarra is also an active member of the local community, working closely with his Greenwich Village Community Board, teaching classes at The Astor Center on healthful and organic baby foods, and creating local farmer markets in Greenwich Village. In 2006 Slow Food named Mr. Zamarra a Chef Delegate at the Terra Madre World Congress held in Torino, Italy. In 2007, Slow Foods awarded Mas (farmhouse) with a Snail of Approval Award for its social consciousness. In addition to all his press accolades, described throughout this business plan, Mr. Zamarra starred in the television series “Go Ahead, Make My Dinner” which aired on the Discovery Channel in 2006. Mr. Zamarra has also published articles for Gastronomica and Edible Manhattan.