Can't Wait to See You
at
Dinner with Friends

Host Chef Jeremy Sewall
of Island Creek Oyster Bar, Row 34, and Les Sablons

HOST CHEF
Jeremy Sewall
Chef and Co-Owner
Island Creek Oyster Bar, Row 34, Les Sablons

FEATURED CHEFS
Linnea Blake
Pastry Director, Eastern Standard Kitchen and Drinks, Hotel Commonwealth

Jackson Cannon
Bar Director, Eastern Standard; Co-Owner and Bar Director, The Hawthorne

Andy Husbands
Chef and Owner, Tremont 647 and The Smoke Shop, Seaport and Kendall Square

William Kovel
Chef and Owner, Catalyst Restaurant

Kim Lambrechts
Executive Chef, Dana-Farber Cancer Institute

Colin Lynch
Chef and Partner, Bar Mezzana

David Punch
Chef and Restaurateur, Sycamore, Little Big Diner, Buttonwood

Michael Schlow
Chef and Owner of restaurants across the country, including Doretta Taverna and Raw Bar, Tico Boston

Ming Tsai
Chef and Owner, Blue Dragon, ChowStirs (Opening 2018)
HOST CHEF, JEREMY SEWALL
CHEF & CO-OWNER
ISLAND CREEK OYSTER BAR, ROW 34, LES SABLONS

Jeremy Sewall may have been born in upstate New York, but he’s had the heart of a true New Englander since childhood summers spent in Maine with his family, feasting on lobsters, clams and other New England specialties. The water, too, plays a large role in his lineage; fishing has been a Sewall family livelihood for generations. Today, Jeremy sources his fresh lobsters from cousin Mark Sewall, who captains his 38-foot boat out of York Harbor, Maine. Regardless of his original zip code, few embody New England more than Jeremy.

He began his professional career in Maine at the Relais & Château White Barn Inn. Wanting to spread his wings, he moved to Europe, working for Albert Roux in London and Amsterdam before returning to Boston and a position at L’Espalier. From there, Jeremy moved to San Francisco, where he was immediately recognized for his flawless technique and passion for seafood at the Lark Creek Inn in Larkspur, California. In 2000, as Executive Chef of Lark Creek Inn, Jeremy was one of five chefs in the country nominated as a Rising Star Chef by the James Beard Foundation. He moved back to the Northeast in 2003 as opening Executive Chef at Great Bay restaurant (present day Island Creek Oyster Bar), where he garnered accolades from The New York Times, Esquire and Gourmet, among others.

Jeremy left Great Bay to follow his dream of opening his own restaurant. In February 2006, Jeremy and his wife Lisa, a former pastry chef at L’Espalier, opened Lineage. Their appreciation for fresh ingredients and Jeremy’s authentic approach to modern American cuisine evolved into the present day market-driven menu. The restaurant has been recognized by many publications over the years including Bon Appetit, Food & Wine, Boston magazine and most recently when Devra First re-reviewed the restaurant for The Boston Globe in 2013 and awarded it three stars. Said First, “Lineage’s seafood dishes are as strong as Island Creek’s... Its service is gracious. Its cocktails are excellent... Seven years after it opened, it glides along, quiet but sure.”

In 2009, Jeremy’s friendship with Eastern Standard Kitchen & Drinks owner Garrett Harker led to a stint as Collaborating Chef of the heralded Kenmore Square hot spot. In 2010, they teamed up with Skip Bennett, the founder of Island Creek Oysters, to bring the Island Creek Oyster Bar to the city of Boston. In the fall of 2013, the trio opened their second restaurant, Row 34, an approachable and convivial neighborhood-focused restaurant and bar that continues the team’s mission of celebrating New England’s rich seafood traditions and the farmers, fishermen, and lobstersmen who inspire them. In 2015, the Row 34 team opened a second location at 5 Portwalk Place in Portsmouth, New Hampshire, just a few blocks from the bustling waterfront.

In the fall of 2014, Jeremy released his first cookbook, James Beard Award nominated The New England Kitchen: Fresh Takes on Seasonal Recipes, with co-author Erin Byers Murray. In 2016, Jeremy co-authored a second book, Oysters: A Celebration in the Raw, with Marion Swaybill; the book presents a wide-ranging visual exploration of the iconic shellfish, including stunning portraits of more than fifty oyster varietals. Also in 2016, Jeremy and his partners opened a second Island Creek Oyster Bar in Burlington, MA. In the spring of 2017, Jeremy opened Les Sablons, a metropolitan restaurant located in the iconic Conductor’s Building in Cambridge’s historic Harvard Square.

Through his restaurants, Jeremy is dedicated to celebrating the diversity of New England seafood and the passion of the people who bring it to us. For Chef Jeremy Sewall, it’s in his blood.
Chef Linnea Blake directs the pastry program at Eastern Standard Kitchen & Drinks, including the entire Hotel Commonwealth Events Program. Linnea grew up in Milford in Worcester County of Massachusetts and now resides in Boston. Linnea's interest in the culinary arts sparked at an early age when she would make meringues with her Swedish grandmother, Evelyn. Linnea’s growing passion led her to enroll in Johnson and Wales in 2004. Shortly after graduating with a major in Pastry Arts in 2008, Linnea worked as a pastry chef at the Woodstock Inn in Vermont, specializing in wedding cakes and running their bakeshop. Linnea’s extensive hotel experience started during her study abroad internship in Wales. It was in this converted 15th century castle where Linnea earned valuable experience running a hotel pastry program.
JACKSON CANNON
BAR DIRECTOR, EASTERN STANDARD
CO-OWNER & BAR DIRECTOR, THE HAWTHORNE

Jackson Cannon has always lived to exacting standards. Jackson grew up immersed in a world of travel, politics and literature. In his twenties Jackson dedicated himself to music, traveling the world in support of such dynamic acts as Eddie Kirkland, Gatemouth Brown, Dennis Brennan and The Tarbox Ramblers. A stint booking music acts at the Lizard Lounge in Cambridge provided his fortuitous introduction to the craft of bartending and Jackson seized the stage.

Settling in Boston, Jackson found bartending to be the perfect profession. One part performer, one part philosopher, and a healthy splash of cocktail historian, Jackson has since single-handedly elevated the craft of bartending in Boston. Together with three esteemed colleagues, Jackson formed the Jack Rose Society with a mission to preserve the legacy of the art of the American cocktail.

Jackson opened Eastern Standard in 2005 as Bar Manager, quickly cementing the brasserie’s reputation as one of the country’s best bars, known for its attention to properly crafted cocktails and hospitality. Jackson’s expansive cocktail program offering more than 60 classic and new creations has secured Eastern Standard national attention from USA Today as one of the country’s “Top 10 Hotel Bars” in 2006, Esquire magazine as one of the “Best Bars in America” in both 2008 and 2010 and Tales of the Cocktail’s Spirited Awards for “Best High Volume Cocktail Bar” in 2012 and “Best American Restaurant Bar” in 2015. In 2011, Nightclub & Bar magazine named Jackson “Bartender of the Year.”

The same year, Jackson introduced the next iteration of his vision when he opened The Hawthorne, where he has built an experience revolving around a commitment to thoughtfully crafted cocktails, continued cocktail/spirits education and curating truly exceptional moments for guests. Under Jackson’s guidance, The Hawthorne has received local and national acclaim, most recently as the 2017 Tales of the Cocktail’s Spirited Awards winner for Best American Hotel Bar and the 2013, 2014 and 2015 James Beard Foundation Award semifinalist for “Outstanding Bar Program.” He was also recognized as a finalist for “Best Bar Mentor” at the 2013 and 2014 Tales of the Cocktail Spirited Awards and as a 2014 Wine Enthusiast Wine Star Award nominee for “Mixologist/Brand Ambassador of the Year.”

Today, the wanderlust of youth has been channeled into Jackson’s search of a deeper understanding of rare spirits, their cultivation and distillation. This firsthand knowledge from locales spanning Mexico, South America, Europe and the US is incorporated into training programs at Eastern Standard and The Hawthorne. Elevating staff understanding of source and product thus translates into an exceptional guest experience. When he’s not roving the world in search of rare spirits, Jackson travels the country participating as a judge in such esteemed industry competitions as Tales of the Cocktail’s Spirited Awards and the San Francisco World Spirits Competition.
ANDY HUSBANDS
CHEF & OWNER
TREMONT 647 AND THE SMOKE SHOP, SEAPORT AND KENDALL SQUARE

Andy Husbands knew early on that he wanted a career in the restaurant industry and started working at age 15 at Hazel’s Bakery in Needham, MA. Husbands enrolled at Johnson & Wales University and upon graduation started at the East Coast Grill where his love for live-fire cooking began.


Husbands has earned local and national praise, including several Boston magazine “Best of Boston” awards, and the 2014 MRA Chef of the Year. His internationally-recognized team, IQUE BBQ, became the first New England team to win the Jack Daniels World Championship of BBQ Title in 2009. In addition to these accomplishments, he has authored five cookbooks: Wicked Good Burgers, Wicked Good BBQ, Grill to Perfection, The Fearless Chef and his newest Pitmaster. Deeply rooted in the community, Husbands is a large contributor to Share Our Strength, the nation’s leading hunger relief organization, as well as an active board member of the Massachusetts Restaurant Association and a Rodman Celebration Restaurant Chair. In his spare time, Husbands enjoys volunteering and supporting local organizations such as Pine Street Inn and Rosie’s Place, as well as spending time with his wife, Rice, at their home in Stoneham.
Catalyst Restaurant opened in 2011 with the goal of creating a restaurant that is about what the guest wants, an approach shaped by his experience working for master chefs, a Michelin-star restaurant and a five-star hotel. Catalyst Cafe follows in its sister restaurant’s footsteps, offering excellent cuisine and service in a European cafe atmosphere. Catalyst Cafe serves breakfast and lunch, as well as catering services.

Chef Kovel marks his growth as a chef and restaurateur through his time at Jardiniere under Chef Traci Des Jardins in San Francisco; running the kitchen as Michael Schlow’s sous chef at Radius in Boston; in London as Chef de Partie at Orrery; and as Chef de Cuisine of Aujourd'hui at Four Seasons Hotel Boston. The resulting culinary style focuses on a commitment to the freshest local ingredients, an unforgiving level of attention to proper French technique and an hotelier’s approach when it comes to guest satisfaction.

During his tenure at the Four Seasons, Kovel was recognized by Boston magazine as one of a talented group of "Boston’s Best Young Chefs;" was honored by Chaine des Rotisseurs and achieved the AAA Five Diamond Award.

Since opening Catalyst, Kovel studied and passed the first two levels of the Court of Master Sommelier exams, making him the only Boston area chef with a sommelier designation.

A native of West Hartford, Connecticut, Kovel received his degree in Culinary and Hospitality Studies at Southern New Hampshire University. Kovel lives in Milton with his wife Sara, daughter Grace and sons Owen & Everett. Outside of the kitchen, Kovel can be found reading, traveling and most importantly, fishing.
Kim Lambrechts has made food and the exploration of the world’s culinary destinations his life’s passion. As a child in his native Belgium, Kim learned the value of a meal well served at his family table where Sunday suppers took hours to prepare and even longer to enjoy with friends and neighbors. The European tradition of savoring friendships over a leisurely meal has been at the heart of his professional life and continues to be a tradition he shares with his own family and friends.

Classically trained at Institute Technique Des Metiers De L’alimentation in Tournai, Belgium, Kim worked in a Michelin One Star restaurant in Brussels and at Manoir de St. Aubert where he earned multiple awards including the Special Award of Excellence from Master Chefs of Belgium Pierre Fonteyne, multiple Master Chefs of Belgium Awards, three silver medals, one gold medal and a Special Prize at Salon Culinare International competition in Dubai.

From Brussels, Kim went on to work in Washington DC, Boston, Abu Dhabi, Mauritius and Cambridge, MA in progressively senior roles. In Boston he has held executive positions at the Museum of Fine Arts, Hotel @ MIT (now Le Meridien), SPIRE Restaurant and The Bay Tower Room. His professional journey has taken him to boutique hotels in Newport, Rhode Island and Stowe, Vermont as well as a large resort in Colorado. In 2006 he joined Four Seasons Hotels and Resorts and opened the world class property in Kuda Hura, Republic of Maldives and has most recently worked as a chef and General Manager at the Bristol Restaurant and Bar at the 5-star Four Seasons Hotel Boston.
COLIN LYNCH
CHEF & PARTNER
BAR MEZZANA

A lifelong New Englander, Colin grew up in Newburyport, Massachusetts and received his Bachelor's Degree in Professional Studies at the Culinary Institute of America before settling in Boston. During his time at the CIA, he completed an internship at Chef Barbara Lynch’s flagship restaurant No. 9 Park and returned to work with Barbara following his graduation. He was on the team there as Chef Barbara Lynch received her James Beard Award for “Best Chef Northeast” in 2003. Colin was then promoted to the role of Chef de Cuisine at No. 9 Park starting in 2004. During this time, as Chef Barbara Lynch expanded to the South End with B&G Oysters and The Butcher Shop, Colin helped her develop menus and the teams.

In 2007, he took on the expanded role of Executive Chef for the Gruppo, where he was responsible for the Gruppo’s entire Back of House operations, including menu development, training, quality control, and supervision of all the Gruppo’s restaurants’ Chef de Cuisines. This role included planning the Gruppo’s new Fort Point restaurants in the FP3 development, Drink, Sportello, and Menton. While leading the opening of Menton, Colin’s efforts resulted in Menton achieving Boston’s first Relais & Chateaux designation, being nominated by the James Beard Foundation for “Best New Restaurant” in 2011, being named by Esquire as one of the best new restaurants in the country, and receiving The Boston Globe’s first four-star review from food editor, Devra First.

In June 2016, Colin opened a restaurant of his own with wife Heather Lynch and former Gruppo colleague Jefferson Macklin. Bar Mezzana, located in Boston’s South End, has received rave reviews from local press and guests who praise the inspired crudo, handmade pastas, and warm hospitality.
David Punch began cooking at a young age and has worked in some of Boston's finest kitchens. He opened his first restaurant, Ten Tables, in Harvard Square in 2009. After three successful years, he moved on to open Sycamore in Newton Center. In January of 2016, he opened a second restaurant in Newton Center, Little Big Diner. David has won numerous awards for his cooking including a Best Chef nod in 2007 from Boston magazine's "Best Of". His restaurants have been featured in numerous periodicals such as Food and Wine, Gourmet, GQ, Yankee Magazine and Bon Appetit. David lives in Walpole with his wife and two children.
MICHAEL SCHLOW
CHEF & OWNER OF RESTAURANTS ACROSS THE COUNTRY, INCLUDING DORETTA TAVERNA AND RAW BAR, TICO BOSTON

With restaurants spanning the country, Michael Schlow is one of the most influential and respected chef/restaurateurs in America today. His ability to capture a variety of global cuisines and techniques has led to appearances on The Tonight Show with Jimmy Fallon, Bravo’s Top Chef Masters, The Today Show, Good Morning America, The Rachel Ray Show, CBS This Morning, Nightline, and The Food Network. He’s been the recipient of many awards including being named “Best Chef in the Northeast” by the James Beard Foundation, “Best Chef in the Country” by Sante Magazine, as well as the “Culinary Award of Excellence” given out by Robert Mondavi to only 6 recipients a year.

Schlow has spent his life cultivating his craft, learning the restaurant business the old-fashioned way, from the bottom up. Starting as a dishwasher at age 14, Schlow has excelled at every position in the industry. He worked his way up through some of the best restaurants in the world, and now as owner and concept creator, has shown the ability to continually produce restaurants that are critical, as well as financial successes.

His restaurants have been recognized as some of the best in the world by Esquire, Food & Wine, Conde Nast Traveler, and Gourmet. He is the author of It’s About Time, Great Recipes for Everyday Life and is regularly requested to appear and speak about the restaurant and hospitality industry.

Originally from Brooklyn, NY, Michael travels extensively and enjoys golf, music and photography. He makes his home in Boston, MA with his wife Adrienne and his two daughters Petra and Axelle.
Ming Tsai
Chef & Owner
Blue Dragon, ChowStirs (Opening 2018)

Ming Tsai is the James Beard Award-winning chef/owner of Blue Ginger and Blue Dragon in Massachusetts. Blue Ginger officially closed as of June 3, 2017 after 19 years of dedication and wonderful service. Blue Ginger provided Chef Tsai with a national platform to make thousands of people happy through food, and truly created a family among staff, managers and regulars. The closing of this chapter is also the opening of a new chapter, allowing Chef Tsai to open a new concept called ChowStirs, slated to open Q1 2018. An Emmy Award-winner, Ming hosts PBS-TV’s Simply Ming, now in its fifteenth season. Ming is the author of five cookbooks: Blue Ginger: East Meets West Cooking with Ming Tsai, Simply Ming, Ming’s Master Recipes, Simply Ming One-Pot Meals and Simply Ming In Your Kitchen. Ming supports many charities including Family Reach, a non-profit whose mission is to provide financial relief and support to families fighting cancer, of which he is currently the President of the National Advisory Board. For more visit www.ming.com.