

Your dessert with Strawberry & Lavender...

It's what we came for!

Where did you get the idea, chef?

Fabián von Hauske Valtierra 2019 Vilcek Prize for Creative Promise in Culinary Arts



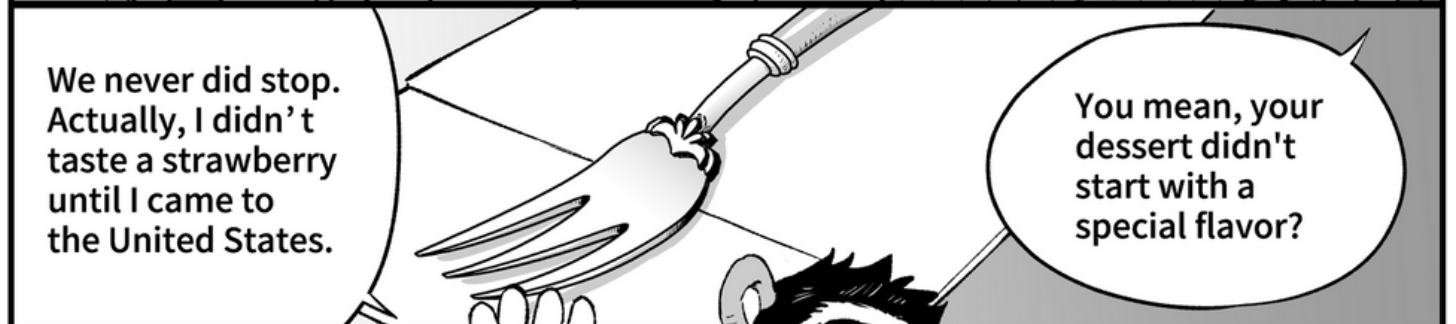
I don't know!
But I remember these car trips as a boy... On the way to visit family in León...

We'd pass by strawberry fields in Irapuato - the most famous in all of Mexico.



My boyhood fantasy was that we might stop there and eat our fill!

I had never tasted a strawberry in my life.



We never did stop. Actually, I didn't taste a strawberry until I came to the United States.

You mean, your dessert didn't start with a special flavor?



A dessert idea can start anywhere, I think.

Sure, a taste. But also an emotion. A memory. A feeling of childhood joy.

It's funny what sparks a chef's imagination.

On our car trips around Guanajuato...

...we passed churches that burned lavender at Christmastime.

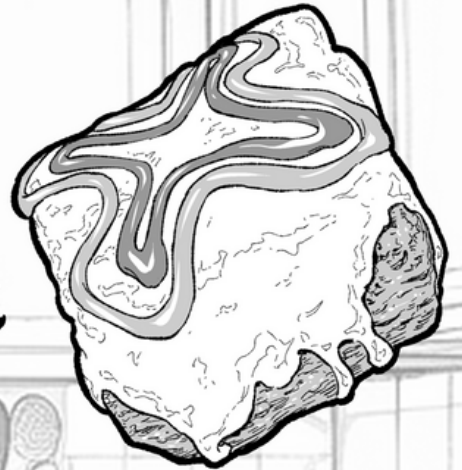
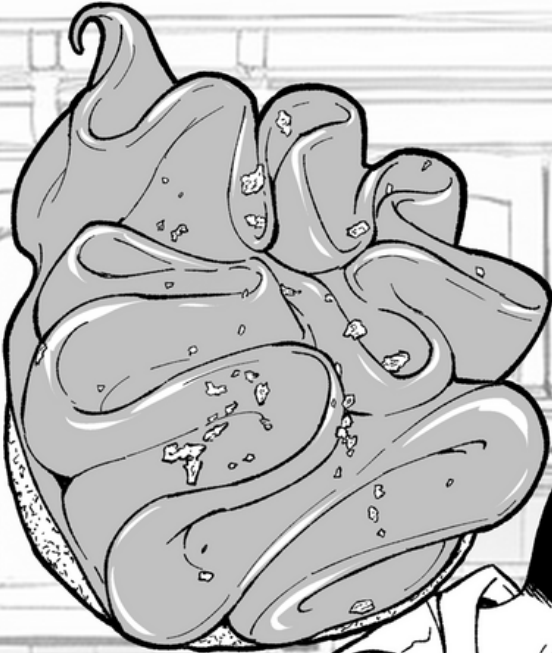
In my mind, the lavender complemented the phantom strawberries from Irapuato.

In all my dishes, food and people meet in serendipitous ways.

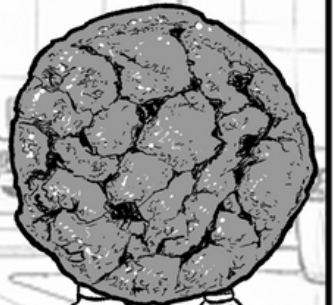
That's why I love working in New York City.

It's a diverse melting pot of cultures and palates.

In all my restaurants,
the menus are a narrative
and the experience is
a conversation.



A place for culinary surprises,
inspired by creamsicles...
or popcorn...or Gatorade!



It's a little home where
diners can experience
the creativity and contrasts
that make New York great.

