



### ***Angie Mar***

Chef Angie Mar has spent most of her life around the world of food. A native of Seattle, Washington, she comes from a family of food lovers and restaurateurs. Her aunt was the infamous Ruby Chow who pioneered Chinese cuisine in Seattle and these deep rooted ties have given Angie an innate love for bringing people together around a dining table. Angie had the privilege of getting her training in some of New York City's renowned kitchens, including honing her skills at whole animal butchery and open fire techniques at Andrew Tarlow's lauded Brooklyn restaurants Reynard, Diner, and Marlow & Sons. She went on to work at The Spotted Pig, where she learned an unparalleled dedication to perfection and a love of simplicity.

In October 2013, Angie took the helm of storied West Village restaurant, The Beatrice Inn. Best known for her love of working with whole animals, live fire and dry aging techniques, she revamped the menu and began to create her signature style. Under Angie's guidance and vision, The Beatrice has become one of the most coveted reservations in the city, known for its meat forward menu and show-stopping presentations. She is now the owner and executive chef at The Beatrice Inn, re-opening the doors in September 2016 with a fresh perspective and a celebrated new menu. Her signature dry aging techniques are widely regarded as some of the best in the city, her Duck Flambe is an international hit and her Butcher's Blocks are a meat lovers dream. The Beatrice Inn and Angie Mar continue to gain momentum and praise in the food community. Pete

Wells awarded the restaurant an impressive 2-star review for the New York Times, calling it “One of the most celebratory restaurants in the city” and “a place to go when you want to celebrate your life as an animal.” Angie was named “Chef of the Year 2016” by Thrillist and most recently, she was chosen as one of Food & Wine’s Best New Chefs for 2017; the only chef from New York selected to receive this honor.

Angie’s notable career highlights include:

- Selected as one of Food & Wine’s Best New Chefs 2017
- Michelin Guide named the restaurant one of the best steakhouses in New York City (2017)
- Named “Chef of the Year 2016” by Thrillist
- Pete Wells awarded the restaurant a 2-star review in the New York Times
- Hosted three James Beard House Dinners to date (October 2015, 2016, 2017)
- Competed to win the title of Food Network’s Chopped Grill Masters Grand Champion, Season Two (2015)
- Crowned winner of Cochon 555 (2016) in New York
- New York Magazine named the restaurant “One of New York’s must-visit restaurants”
- Bought and re-opened The Beatrice Inn in October 2016