



April Bloomfield

April Bloomfield has spent most of her life in the kitchen and had the pleasure of working with some of the most revolutionary chefs before taking on a kitchen of her own. A native of Birmingham, England, April began her culinary studies at Birmingham College. From there, she went on to hone her craft through cook positions in various kitchens throughout London and Northern Ireland, including Kensington Place and Bibendum. It was under the guidance of Ruth Rogers and Rose Gray at The River Café where she learned to appreciate the beauty and simplicity of food.

Before moving to New York, April spent the summer of 2003 in Berkeley, California, at the legendary Chez Panisse. In February 2004, April and restaurateur Ken Friedman opened New York City's first gastropub, The Spotted Pig. Under April's direction, The Spotted Pig earned one star from the Michelin Guide for ten consecutive years, and since 2010, April & Ken's The Breslin Bar & Dining Room also earned a star in the esteemed guidebook. In fall 2010, April and Ken opened The John Dory Oyster Bar, which joined The Breslin at New York's Ace Hotel and earned a glowing, two-star review from *The New York Times*. The duo opened Salvation Taco at the Pod 39 Hotel in December 2012, where April has created a menu of international tacos and bar snacks. In November 2016, April + Ken opened a butcher shop and restaurant, White Gold Butchers, on New York's Upper West Side.

On the West Coast, April and Ken took over San Francisco's famed Tosca Cafe space in 2013, marking their first opening outside of New York City. Tosca Cafe earned a three-star review from the *San Francisco Chronicle* and was recognized as one of *Bon Appetit's* "The Hot 10: The Best New Restaurants in America" in 2014. In December 2017, they expanded their West Coast presence with their first Los Angeles restaurant, The Hearth & Hound, located in the fabled Cat &

Fiddle space.

April's first cookbook, *A Girl and Her Pig*, was published by Ecco in April 2012. She was honored as a *Food & Wine* "Best New Chef" in 2007, and in May 2014, she received the coveted James Beard Foundation Award for "Best Chef: New York City." In April 2015, April's second cookbook, *A Girl and Her Greens*, was published.