



GEORGETTE FARKAS
FOUNDER - GENERAL MANAGER

GEORGETTE FARKAS created the restaurant inspired by the time honored traditions of rotisserie cooking and its dishes that are inherently both simple and sensual. Her love of those succulent roasts sets the tone for a menu of refined comfort food with a French accent. It is paired with her desire for caring service and the pleasure of her customers. The setting combines Georgette's own personal take on relaxed refinement and her striving for every restaurateur's dream -creating wonderful memories around enjoying meals together.

This native New Yorker who's enjoyed an international career is a restaurant professional with over 20 years in the field. She began in the kitchens of some of the world's great Chefs, working as a cook from age 16. Georgette gained hands-on culinary experience at Roger Vergé's Moulin de Mougins, Alain Ducasse's Louis XV in Monte Carlo and with Daniel Boulud while he was executive Chef at New York's Hotel Plaza Athénée. Georgette later returned to work for Daniel serving as his Public Relations and Marketing Director from 1995 to 2012. During her 17 year tenure she was one of a small group of executives who helped to extend Boulud's Dinex Group to 14 venues.

While entrepreneurial spirit is woven in to her DNA (her family is known for having created Alexander's department stores), Georgette learned her trade hands-on through the discipline of various operational positions at fine hotels and restaurants. After college, Georgette went on to attend the Ecole Hôtelière de Lausanne. Early on she trained in esteemed establishments including the Hotel Richmond in Geneva, Hotel de Crillon in Paris, even worked as a bartender at Blake's Hotel in London and with night club impresario Régine at the Hotel Marignan in Paris. Her first exposure to culinary communications came as assistant producer for Chef Pierre Franey's 26-episode PBS "Cooking in France" television series.

Today she is extending the lessons she's learned across the world of hospitality to delivering pleasure to her guests at Rôtisserie Georgette. Ms. Farkas and her restaurant have been recognized with a "Restaurateur of the Year" (2015) award from the Manhattan Chamber of Commerce, a *Wine Spectator* "Award of Excellence" (2015) and a Women Chefs & Restaurateurs "Golden Fork Award" (2014) for excellent service.

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