

MEET
Georgette

RESTAURATEUR *and*
MEDIA PERSONALITY





"I started out as a cook and worked just about every job there is in a restaurant."

A native New Yorker and restaurateur who has enjoyed an international career with over 20 years in the field, Georgette Farkas started out in the kitchens of some of the world's great Chefs. Working as a cook from age 16, Georgette gained hands-on 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. Today she is the owner of [Rôtisserie Georgette](#), opened in NYC in 2013.

With entrepreneurial spirit in her DNA (her family is known for having created Alexander's department stores), Georgette learned her trade working operational positions at some of the world's finest hotels and restaurants. After studying European history at Harvard, Georgette went on to attend the Ecole Hôtelière de Lausanne; training in esteemed establishments including the Hotel de Paris in Monaco, Hotel Richmond in Geneva, and Hotel de Crillon in Paris. She even bartended 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.

Georgette later returned to work for Daniel Boulud as his Public Relations and Marketing Director from 1995 to 2012. During her seventeen year tenure she was one of a small group of executives who helped to extend Boulud's [Dinex Group](#) to 14 venues.

Today, Georgette extends the lessons she's learned across the world of hospitality to guests at her restaurant, [Rôtisserie Georgette](#). Ms. Farkas and the 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.

RÔTISSERIE Georgette

Georgette and her restaurant have been covered by several local and national outlets including those below. Click for coverage:

AVENUE



NEW YORK



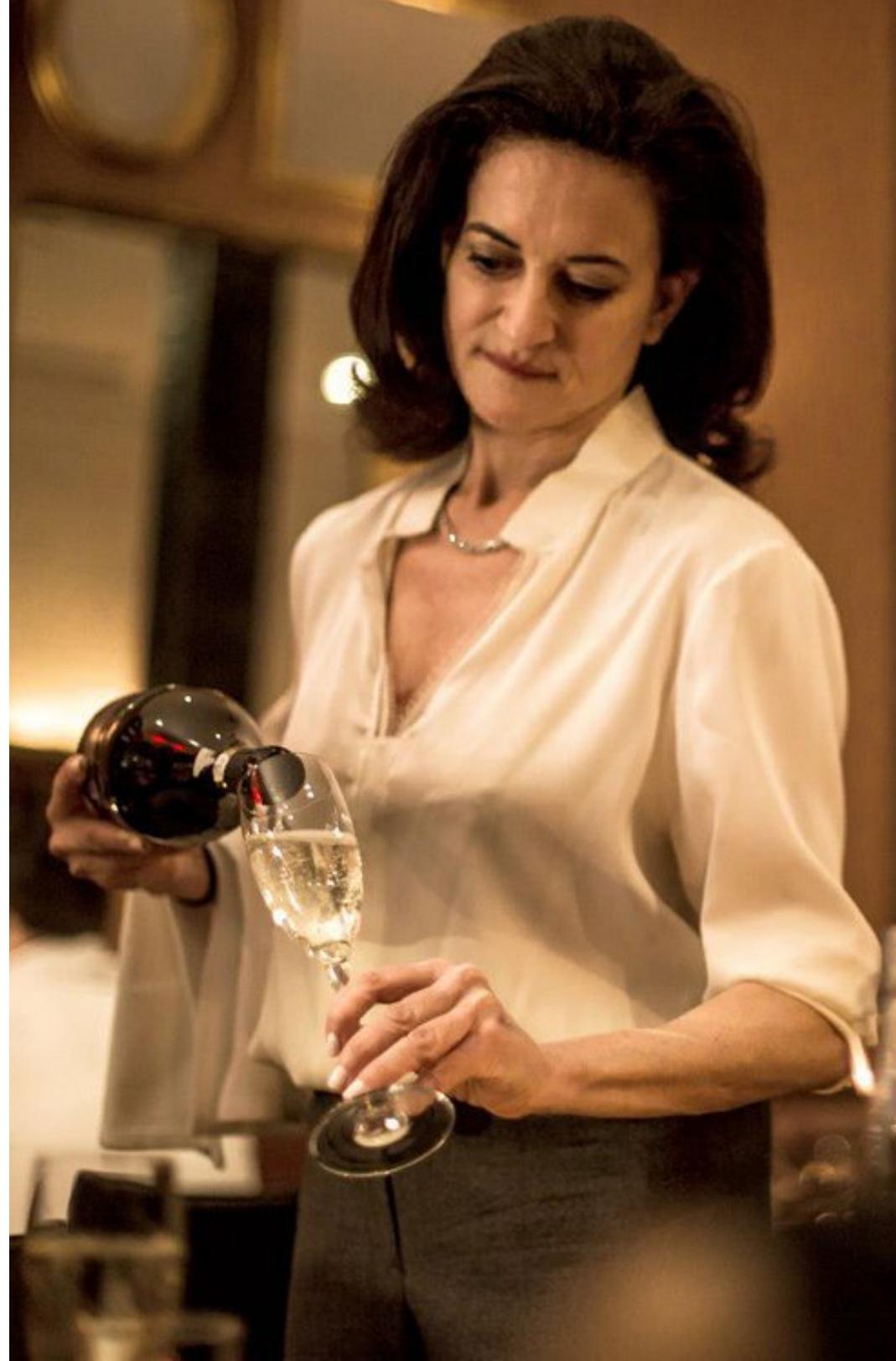
TRAVEL+
LEISURE



People



GOTHAM



Just what sets Georgette apart as a culinary pro?



"Georgette's impeccable on-screen presence is delivered with old world eloquence, understated elegance and a discrete charm that set her apart from the typical food world personality. Her hard earned confidence is built on decades of culinary experience in top restaurants. She brings a depth of firsthand knowledge of cooking, service and restaurant operations that show she's done the job herself, with her sleeves rolled up and her knives sharpened."

SEE GEORGETTE IN ACTION

Click each thumbnail to watch as Georgette shares some of her favorite dishes on camera for *CBS New York*, *Potluck Video* and *The Daily Meal*.





A DAY *in the life*

From welcoming guests at the door to recipe testing and everything in between, Georgette is the driving force behind everything guests experience at her Upper East Side restaurant, Rôtisserie Georgette. A hands-on approach can make for long days, but she wouldn't have it any other way.



60

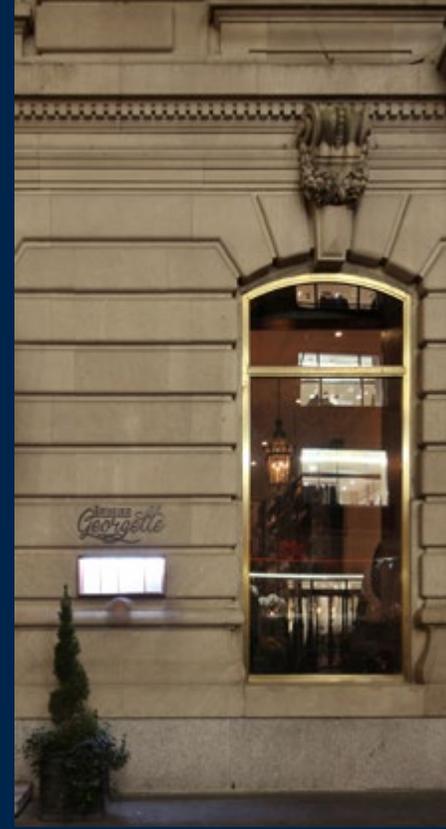
cocktails
created



12K

dining room miles
walked in service

(mostly in stilettos!)



125K

guests
welcomed



46

seasonal menus
planned



60K

wine bottles
poured



**AVAILABLE FOR TELEVISION APPEARANCES AS
JUDGE, HOST & CULINARY AUTHORITY, OFFERING:**

- In depth culinary and restaurant knowledge and experience
- Polished delivery and communications ability
- Style and sophistication that set her far apart from “the girl next door”.

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Georgette

