



Legislation Details (With Text)

File #: 090887 **Version:** 0 **Name:**

Type: Resolution **Status:** ADOPTED

File created: 12/3/2009 **In control:** CITY COUNCIL

On agenda: **Final action:** 12/3/2009

Title: Honoring and recognizing Chef Jose Garces on being named Food Network's "Next Iron Chef" and representing Philadelphia's restaurant scene with excellence, creativity and beauty.

Sponsors: Councilmember DiCicco, Councilmember DiCicco, Councilmember Kenney, Councilmember Kenney, Councilmember Clarke, Councilmember Clarke, Councilmember Blackwell

Indexes:

Code sections:

Attachments: 1. Resolution No. 09088700.pdf

Date	Ver.	Action By	Action	Result	Tally
12/3/2009	0	CITY COUNCIL	ADOPTED		
12/3/2009	0	CITY COUNCIL	READ		
12/3/2009	0	CITY COUNCIL	Introduced	Pass	

Honoring and recognizing Chef Jose Garces on being named Food Network’s “Next Iron Chef” and representing Philadelphia’s restaurant scene with excellence, creativity and beauty.

WHEREAS, Jose Garces was born in Chicago to Ecuadorian parents and developed his cooking skills under the watchful eye of his paternal grandmother; and

WHEREAS, Chef Jose Garces opened his first restaurant, Amada, in 2005 in Old City, where he serves “Spanish tapas based on the earthy Mediterranean flavors that have long been the expertise and passion” of the Chef; and

WHEREAS, Since opening Amada, Chef Garces has opened four additional restaurants in Philadelphia. Distrito, in University City, celebrates the flavors and culture of Mexico City. Tinto, located just off Rittenhouse Square, is a wine bar inspired by the Basque region of northern Spain and Southern France. Village Whiskey, immediately adjacent to Tinto, is his newest concept and is an American bar with over 80 whiskeys. Finally, Chifa, just off Independence Mall, is a fusion of Latin and Asian cuisine; and

WHEREAS, In addition to his Philadelphia enterprises, he opened Mercat a la Planxa - a taste of Catalonia - in Chicago; and

WHEREAS, Chef Garces and his restaurants have enjoyed significant acclaim in Philadelphia, Chicago and around the country. Both Distrito and Mercat were honored in 2008 by being named to *Esquire Magazine's* list of 20 Best New Restaurants and the Chef won the James Beard Foundation’s prestigious Best Chef Mid-Atlantic award in 2009; and

WHEREAS, *Latin Evolution*, Jose Garces’ first cookbook, was published in 2008. His recipes showcase the unique flavors and cooking styles of Spain, Mexico and South America; and

WHEREAS, Chef Garces made his *Iron Chef America* debut against Iron Chef Bobby Flay in 2008 in Battle Melon. The battle had an additional twist, requiring each dish to have a frozen element. With the help of Chef Chad Williams and Chef Tim Spinner, Chef Garces defeated Chef Flay under the pressure of the Food Network's Kitchen Stadium. Chef Garces was the first Philadelphia-based chef to appear on the show and his success marked him as a leader in America's Latin food movement; and

WHEREAS, *The Next Iron Chef* airs on the Food Network and is a stand-alone competition to determine what chef will be named "Iron Chef" and appear regularly on the show *Iron Chef America*. This season, ten chefs competed for the honor, competing in 13 different challenges. In the final challenge, Chef Garces faced New York's Chef Mehta and defeated him in a battle of ribs, which featured beef, pork and buffalo meat; now, therefore be it

RESOLVED, THAT THE COUNCIL OF THE CITY OF PHILADELPHIA, Honors and recognizes Chef Jose Garces being named an "Iron Chef" on the most recent season of Food Network's *The Next Iron Chef* and representing Philadelphia's restaurant scene with excellence, creativity and beauty.

FURTHER RESOLVED That an Engrossed copy of this resolution be presented to the Chef Jose Garces as the sincere sentiments of this body.