

Dave Martin

Chef/Author/Instructor/Consultant



www.chefdavemartin.com

718-710-4975

About Dave

Chef Dave Martin gained notoriety as a Chef-testant and finalist on the first season of *Bravo's Top Chef* winning viewer's hearts and palates with his intense layering of flavors and vivid descriptions of his dishes. Serving up approachable yet sophisticated takes on old classics, like his signature Black Truffle Mac 'n' Cheese, he has become a hit from the streets of NYC to the shores of St. Tropez. Years after his season ended, Dave finds himself and his food continually in the spotlight.

But Dave's road into the culinary world was far from traditional. After leaving a successful career in the technology industry, Dave chose to pursue his real love and passion for cooking with the ultimate goal of making people smile through his food. Graduating with honors from Le Cordon Bleu in Pasadena, California he formed his own catering company, "As You Wish Catering" and became the Executive Chef at XO Wine Bistro in Manhattan Beach, California. The first season of *Top Chef* debuted in 2006 and Dave quickly became a fan favorite winning more challenges than any other contestant (three in all). Finishing third, Dave moved to New York City soon after his appearance on the show and served as the Executive/Consulting Chef at *Lola*, *Crave on 42nd*, and *VYNL* restaurants introducing city diners to his creative take on comfort food classics.

After much success at each restaurant, he moved out of the kitchen and onto new culinary endeavors. In 2009 he self published and released his first cookbook, *Flavor Quest, Volume 1* and due to popular demand followed with *Flavor Quest, Volume 2* in 2010. That same year Dave began teaching classes in American Regional Cuisine at The French Culinary Institute and also to executives from large corporations such as MTV, Oracle and NBC at The Culinary Loft in Soho.

Earlier this year Dave created a line of Flavor Quest rubs and sauces (available for purchase at www.chefdavemartin.com) and is consulting on two projects in the city- a specialty sandwich shop featuring braised meats and The Frying Dutchman, a gourmet french fry food truck. Not surprisingly, The Frying Dutchman immediately gained a cult following as soon as it hit the streets mesmerizing french fry fanatics with Dave's signature sauces such as prickly pear mustard, lychee and sweet chili aioli and pink guava ketchup!

In addition Dave travels around the country as a guest chef for various Food & Wine Festivals, winemaker dinners, consulting projects, auction dinners, corporate and private catering events, and pop-up restaurant appearances. Through these events he has built solid relationships with the University of Illinois (Champaign-Urbana), The Culinary Loft in Soho, The French Culinary Institute, Certified Angus Beef Brand, Cisco Systems, Perfect Puree and many more.

Firmly believing in giving back to the community, Dave supports several charitable organizations such as the Make-A-Wish Foundation, The American Heart Association, Ronald McDonald House (NYC), Leake & Watts, Greenwich House, Share our Strength (Taste of the Nation) and The Special Olympics.

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Consulting/Brand Ambassadorship



Chef Dave is currently serving as the Executive Chef/Consultant for The Meatball Factory in New York's East Village. Opened in October 2011, this new venture showcases Chef Dave's love of flavor and creativity within the kitchen with his creative take on the classic meatball, gourmet poutines, rustic flatbread pizzas and childhood favorite desserts!



Currently Chef Dave consults for The Frying Dutchman, a French Fry food truck that offers all-natural sweet potato and Belgian-style French Fries accompanied with Dave's creative and unique dipping sauces. In addition, he is working with a specialty sandwich shop featuring braised meats and just signed on to consult with a new crepe shop near Grand Central Station in NYC.

Previous consulting projects included the re-vamp of three VYNL/Chowdown restaurants in New York City, and the launch of Lola restaurant in the Soho neighborhood of New York City (now closed).

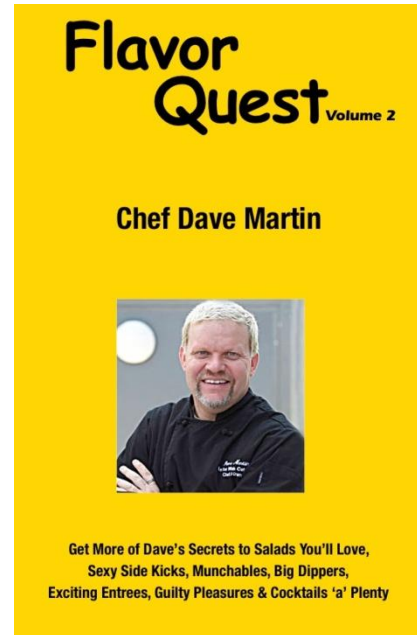
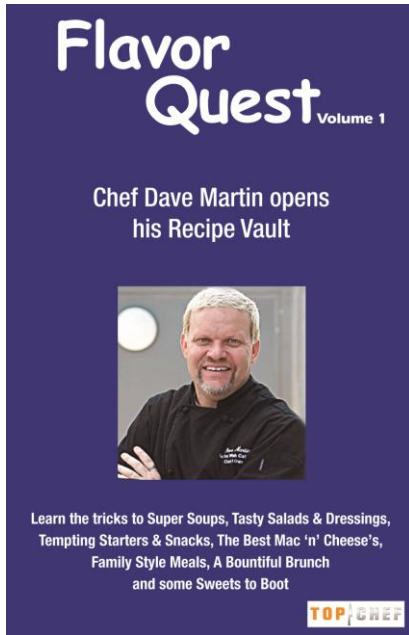


At present, Chef Dave serves as a Brand Ambassador for Certified Angus Beef Brand®, The Perfect Puree® and La Tourangelle Premium Gourmet Oils. Chef Dave represents and promotes the brands across the country through cooking demonstrations, recipe creation and attendance at various food events and festivals. In addition, Chef Dave travels across the country representing and teaching customers about the Certified Angus Beef Brand® via television, newspaper articles, radio spots and online podcasts. He is an industry expert for The Perfect Puree® and their 'Ask Chef' program where customers and consumers can ask product questions and get ideas for using the purees and concentrates at home or in the workplace. He also represented them at Star Chef's International Congress in NYC in 2010. He also created recipes and was the Featured Chef for La Tourangelle Premium Gourmet Oils online and at The Fancy Food Show in NYC. He continues to promote the La Tourangelle brand at various food and wine festivals across the country. Finally, Chef Dave has a partnership with D'Artagnan Black Truffles and White Truffle Oil, which he uses when making his Signature Black Truffle Mac 'n' Cheese at demonstrations nationwide.

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"FLAVOR QUEST" COOKBOOKS



Chef Dave opens up his recipe vault to share some secrets of the restaurant kitchen with the home cook!

Believing that everyone can cook, Chef Dave encourages others to explore their kitchens with these proven recipes hopefully inspiring them to create their own.

Learn the tricks to making super soups, tasty salads and dressings, tempting starters and snacks, the best mac 'n' cheese's, family style meals, bountiful brunches, decadent desserts and more!

Embrace this experience, "the quest," and bring your family and friends along for the ride of a lifetime!

\$15 each or both volumes for \$27

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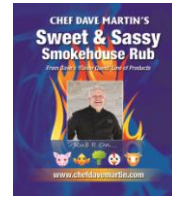
"FLAVOR QUEST" SAUCES & RUBS

Premium Quality, Restaurant Tested & Customer Approved
Handcrafted Recipes with no Artificial Additives, NO High-Fructose Corn Syrup & Gluten-Free



Roasted Poblano BBQ Dipping and Grilling Sauce

Dave's Signature BBQ Dipping & Grilling Sauce has a depth of flavor that comes from Fire Roasting all of the key ingredients- Tomatoes, Poblano Chiles, Sweet Onions & Garlic. This tangy, smokey sauce is the perfect companion for any BBQ.



Sweet & Sassy Smokehouse Rub

Dave's Smokehouse Rub is the perfect blend of Smoked Paprika, Cumin, Oregano, Ancho Chile Powder & More! It works wonders with Fish, Pork, Beef, Chicken, Veggies & Tofu.



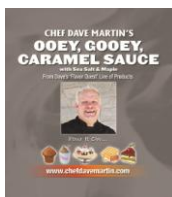
It's Hot, BITCH! Premium Hot Sauce

Kick it up a notch with a hot sauce destined to knock your socks off! Whether you like a little or a lot of heat, this sauce will jazz up your favorite dishes in a jiffy!



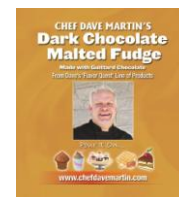
'Muy Bueno' South of the Border Latin Rub

Dave's flavorful blend of sweet and spice will bring you to your knees! It's the perfect blend of cumin, garlic, oregano and cinnamon that will work wonders on beef, pork, lamb & more.



Ooey Gooey Caramel Sauce

Simply put, this is the caramel to end all caramels. The addition of sea salt and real maple syrup really make this sauce stand apart from the rest!



Dark Chocolate Malted Fudge

This chocolate sauce wears many hats. Incorporate this fudge into nearly any dish that calls for chocolate! Roll into a truffle, spread on a cake or waffle or warm for a sundae. The malted milk powder makes this crazy good.

Press

Outlet	Title	Date
PMc Magazine	"Saucy with a Chance of Meatballs"	January 2012
Rare	"The meatball drops at midnight"	December 30, 2011
New York Post	"Foodie Pyramid"	December 11, 2011
FoxNews.com	"It's Raining Meatballs"	November 28, 2011
Gay San Diego	"Chef Dave Martin brings his culinary talent to San Diego"	November 4, 2011
New York Daily News	"New Meatball Factory Packs in Diners in New York's East Village"	November 4, 2011
AM New York	"Five Minutes with Chef Dave Martin of The Meatball Factory"	October 26, 2011
Grub Street.com New York	"Slap a Napkin on Your Lap, The Meatball Factory is Open"	October 25, 2011
Zagat Buzz New York City	"The Meatball Factory, from Top Chef contestant Dave Martin, Opening Next Week"	October 17, 2011
Thrillist.com New York	"Meatball Factory: Crazy Balls, Crazy Sauces"	October 17, 2011
Times-News Idaho	"Indulge Your Senses at Sun Valley Harvest Festival"	September 15, 2011
People Magazine	"Gourmet Ketchups"	September 19, 2011
The National Culinary Review	"Spoonfuls of Value"	July, 2011
Joonbug.com	"An Interview with Dave Martin of The Frying Dutchman Truck"	May 11, 2011
Eater.com New York	"A First Look at the Fries and Sauces from The Frying Dutchman"	April 29, 2011
GrubStreet.com New York	"Top Chef's Dave Martin on Fry Duty at Frying Dutchman"	April 29, 2011
AllTopChef.com	"Interview with Dave Martin by NYC Menu Girl"	April 17, 2010
Chile Pepper Magazine	"Chile Rellenos"	January, 2009
Time Out New York	"A Thousand Things to Do in New York: Dave's Favorite Things #619-#623"	2008
Footwear News Magazine	"Closet Case"	July 28, 2008
People Magazine	"Dave Martin: Crave on 42 nd "	March 24, 2008
People Magazine	"A Top Chef Thanksgiving"	November 17, 2008
New York Magazine	Insatiable Critic: Gael Greene on "Crave on 42 nd "	December 7, 2007

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Giving Back

Dave supports several charitable organizations such as the Make-A-Wish Foundation, The American Heart Association, Ronald McDonald House (NYC), Leake & Watts, Greenwich House, Share our Strength (Taste of the Nation) and The Special Olympics. He currently serves on the board of Let it Flow.



Past charitable events include:

Granted wish for Make-A-Wish Foundation (December 2010)

Guest Chef and Silent Auction Dinner Donor at Greenwich House Fundraiser (2010 and 2011)

Guest Chef at VIP Dinner Gala for American Heart Association (2010 and 2011)

Guest Chef & Host of Annual "Wine & Wishes" event for Make-A-Wish Foundation (2010 and 2011)

Guest Chef and Silent Auction Dinner Donor at "Hedge Funds Care" Fundraiser (2010)

Launch and Host of "Guess Who's Coming to Dinner" series for Ronald McDonald House (2010)

Guest Chef for "Cookies for the Kids" Valentine's Day baking and decorating event with Haitian children at Ss. Joachim & Anne School (2010)

Guest Chef, Silent Auction Dinner Donor and Book Signing at Share our Strength: Taste of the Nation (2010)

Guest Chef for "Leake & Watts" Fundraiser (2010)

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