

Mark Peel

AMERICANIZING THE WHITE HOUSE KITCHEN
Walter Scheib

In the early 1990s—well into the era of New American Cuisine—the White House lagged behind the times, continuing its tradition of serving French food to guests at receptions and dinners. That changed when First Lady Hillary Clinton lured Walter Scheib from The Greenbrier to become White House chef and asked him to update the food program. Under Scheib's stewardship, the White House kitchen embraced the ethos of American restaurants—seasonal and local sourcing, healthier preparations, and bold, homegrown flavors—imbu[ing] plates with an unabashedly American spirit.

SOUTHWESTERN SAVANT
Mark Miller

A one-time Chez Panisse chef who became fascinated by the culture and cuisine of the American Southwest, Mark Miller helped drive the Southwestern food craze years before Bobby Flay took up the cause. After successfully launching Fourth Street Grill and Santa Fe Bar and Grill in Berkeley, Calif., Miller relocated to Santa Fe and opened his landmark Coyote Café (1987), following it with the similarly successful Red Sage (1991) in Washington, D.C. A prolific author, he also created those classic chile posters displayed by a generation of home cooks in their kitchens.

THE CHEF WHO LET HIS COOKING DO THE TALKING
Mark Peel

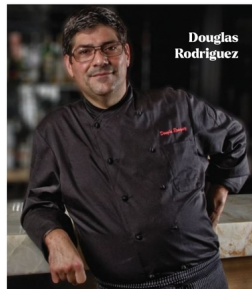
Mark Peel's accomplishments equal those of any chef of his generation, even if others are more famous. He was on Wolfgang Puck's line at Ma Maison (1975) and the opening team at Michael's Santa Monica (1979). After a stint in pastry at Chez Panisse, he became Puck's opening kitchen lieutenant at Spago (1982). In 1989, he (and then-wife Nancy Silverton) opened the groundbreaking La Brea Bakery, and then Campanile, a restaurant that epitomized what the late critic Jonathan Gold dubbed an "urban rustic aesthetic," with a grill at its heart and a connection to Chino Farms in Rancho Santa Fe.

THE WIZARD WITHIN
Rocco DiSpirito

People who know Rocco DiSpirito from cookbooks and reality television might not realize that he dazzled critics and diners as chef of New York City's Union Pacific (1997). His how-did-he-think-of-that? combinations were epitomized by a signature dish of just four ingredients: bay scallops, tomato water, mustard oil, and uni. Ruth Reichl, while editing *Gourmet*, was so impressed she made him the first chef to grace the magazine's cover. DiSpirito attempted a return to his ambitious restaurant roots at The Standard Grill in New York City in 2018; it was short-lived but showed that DiSpirito can still be brilliant.

NUEVO LATINO LEADER
Douglas Rodriguez

In 1999, *Newsweek* selected Douglas Rodriguez, hailed as the driving force behind Nuevo Latino cooking, as one of the people who would influence the coming millennium. The son of Cuban immigrants, Rodriguez garnered attention at his Miami restaurant Yuca (1989), then leapt into the stratosphere with Patria (1994) in New York City. He went on to open more restaurants and partnered with Stephen Starr at Philadelphia's Alma de Cuba (2001). Rodriguez's food blended influences from Latin America and whetted appetites for menus proffering both classic and interpretive versions of Peruvian, Mexican, and other cuisines.



Douglas Rodriguez