

MARCO CANORA

Owner & Chef: Hearth, Brodo & Zadie's Oyster Room

As a James Beard Award-winning chef, restaurateur and cookbook author, Marco Canora has earned critical acclaim for his delicious fare and commitment to simple, clean food at Hearth, Brodo and Zadie's Oyster Room.

In the more than a decade since Marco opened Hearth, he and the restaurant have become an enduring presence in the New York City dining scene, earning a strong local following. In 2017, Marco won the James Beard Award for "Best Chef: NYC", regarded as one of the highest honors in the national restaurant industry. In both 2004 and 2013, Hearth earned positive two-star reviews from *The New York Times* and in 2014 an "Outstanding Restaurant" nomination from the James Beard Foundation. In January 2016, Marco reinvented the 12-year-old restaurant with a fresh new look and sharpened commitment to ingredient transparency and nutrient-dense, delicious food. The menu offers high-quality fats, freshly milled grains, grass-fed butter and sustainable, local fish all influenced by Marco's Italian heritage.

With a newfound dedication to mindful, nutritious eating, Marco opened his takeout window, Brodo, in November 2014. Adjacent to Hearth in the East Village, Brodo serves nourishing, sip-able bone broths out of coffee cups with customizable add-ins such as ginger juice, freshly grated turmeric and shiitake mushroom tea. Marco has been recognized by *The New York Times*, *TIME*, *Good Morning America* and more as a pioneer of the bone-broth trend that continues to spread across the nation. In the fall of 2016, he expanded Brodo to a West Village brick-and-mortar location and in the spring of 2017, launched national e-commerce delivery.

In June 2016, Marco opened Zadie's Oyster Room down the street from Hearth. His ode to New York's turn of the century oyster houses, Zadie's offers a menu of seven different preparations of the bivalve along with wine, beer, cider and other small bites in a bright, airy space on 12th Street.

Marco's first cookbook, *Salt to Taste*, was a major success and nominated for a James Beard Award in 2010. Clarkson Potter published his second, *A Good Food Day*, a testament to fresh, healthy cooking, in December 2014, followed by *Brodo: a bone broth cookbook* in December 2015. Marco has been profiled in *The New York Times*, *Serious Eats*, and *The Huffington Post*, was a finalist on *The Next Iron Chef* and a judge on *Chopped* and *Top Chef*, and has appeared on *Today*, *The Chew*, *Good Morning America*, *Martha Stewart* and *Nightline*.

Before he struck out on his own with Hearth in 2003, Marco worked in the kitchens of some of the world's most celebrated restaurants. In 2001, chef Tom Colicchio selected him to open Craft, which went on to receive three stars from *The New York Times* and the James Beard award for "Best New Restaurant" during his tenure. Marco also created the menu for Craftbar, Craft's more casual sibling, and oversaw the opening of Craftsteak in Las Vegas.

Marco first caught Tom Colicchio's eye back in 1996, when, after positions at Dean & DeLuca, Winston's in Colorado and San Francisco's Backstage restaurant, he took a job as a line cook at Gramercy Tavern, where he was ultimately promoted to sous chef. Tom fostered the young chef's career, encouraging Marco to travel to Italy. Marco moved to Florence, where he worked at Fabbio Picchi's world-renowned restaurant, Cibreo.

Wanting to open and run his own restaurant, Marco took two summers off from Gramercy Tavern to start La Cucina, a 50-seat seasonal restaurant in Edgartown, Massachusetts. La Cucina turned out to be an unprecedented success for Marco, earning him rave reviews and a bevy of high-profile guests including former President Bill Clinton, for whom Marco prepared a 50th birthday dinner.

Marco's appreciation for simple, delicious food has been a part of him since his childhood in upstate New York, where he enjoyed the freshest herbs and vegetables from the garden and cooked with his mother for hours on end. Years later, this philosophy continues to endure, found in Hearth's seasonal, ever-changing menu, and in the healthful, satisfying dishes he cooks at home.

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