

the magazine for culinary insiders

Rising Stars were recommended for selection by the StarChefs Advisory Board, which is made up of over 20 of the country's most influential chefs. Final choices were made by StarChefs' editorial team. Rising Stars are up-and-coming chefs and culinary professionals who represent the vanguard of the contemporary American dining scene. They are able to see beyond the four walls of their own restaurant and are committed to fostering a culinary community by sharing their knowledge with fellow professionals. Ultimately, creativity, ambition, exquisite presentation and, most important, delicious food won each chef the designation of StarChefs Rising Star. All of the Rising Stars participating in the Revue are featured on starchefs.com.

StarChefs™ is an award-winning online culinary magazine, serving the foodservice industry and food aficionados since 1995. Hosted online by 85 of the world's top celebrity chefs, StarChefs.com has become the most influential destination for original culinary content on the Web.

Interview:

Will Blunt: How did you develop an interest in mixology?

Todd Thrasher: By drinking a lot, seriously! I was a bartender all through college and when I graduated and got a regular job I wasn't making much money, so I started bartending again.

WB: Who are your mentors?

TT: I worked with Jose Andres for seven years, and he was very encouraging. I got really into Caribbean cocktails like caipirinhas and mojitos working at Café Atlantico with Jose. Cathal Armstrong has helped me tremendously, showing me how different flavors work together. I get a lot of ingredients from the kitchen in my drinks, not just bar liquors

WB: Do you have any formal training?

TT: In 1997 I completed the first level with the Court of Sommeliers but I didn't go any farther. It took the fun out of it for me!

WB: What are some current trends in mixology?

TT: People are marrying wine and liquor. For instance, we poach pears in Sauternes and currants in Gewürztraminer.

WB: What inspires you? What is your creative process?

TT: I had a bottle of New Zealand Sauvignon Blanc the other day. It was very acidic and all I could taste was gooseberries. So I wanted to make a cocktail that mimicked that experience. I mixed gin, gooseberries and Sauvignon Blanc to add complexity to that tart flavor. I usually spend a couple of months developing, experimenting and tasting. When I've got the drink right where I want it, I ask everyone in the restaurant to taste my creation and improve upon it.

WB: What are your favorite products to use or make?

TT: I don't like flavored vodkas so I make my own. I use fresh herbs, fruits and other produce that's in season. I make my own sweet vermouth which took about two months to perfect.

WB: What is your favorite cocktail at the moment?

TT: Pisco Sours come out perfect every time if you stick to the recipe. I use one ounce each of egg whites, lime juice, 1 ½ ounces of Pisco, and a Tablespoon of sugar. I use Peruvian Pisco, which is where it comes from originally. Even though Chile claims they came up with it, I'm on Peru's side! When I'm drinking though, I like a Captain Morgan and Coke. I love rum! It's all I drink besides wine.

WB: What are your favorite cookbooks?

TT: I have a Cuban drink book, but I prefer The French Laundry. I use the food ideas and apply them to my drinks: mint oil, pickling techniques, all kinds of things.

WB: Where do you see yourself in 5 years? 10 years?

TT: For now, I want to make Eve better and better and strive for the elusive fourth star. I want to continue making better more innovative cocktails. There's talk of something new but for now I am very happy.

risingstars

bar

chefs



Todd Thrasher

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