



Alexandra 'Alex' Guarnaschelli , an Iron Chef, Food Network celebrity chef and the executive chef at Butter Restaurant in NYC

IRON CHEF ALEX GUARNASCHELLI

Alex Guarnaschelli is a celebrity chef and Iron Chef seen on the Food Network shows Chopped, Iron Chef America, All Star Family Cook-off, and The Best Thing I Ever Ate who also hosted Alex's Day Off and The Cooking Loft. She is the executive chef at Butter Restaurant in NYC.

Guarnaschelli is the daughter of cookbook editor Maria Guarnaschelli and John Guarnaschelli. She graduated from Barnard College in 1991. On the day of her graduation, she decided to explore her culinary interests and began working under the tutelage of the acclaimed American chef and restaurateur Larry Forgione.



Chef and restaurateur Larry Forgione whose *An American Place Cookbook* won the James Beard Award for Best American Cookbook

Forgione encouraged Guarnaschelli to travel and expand her skill set, so she obligingly moved to France to do a work study at La Varenne Culinary School in Burgundy. After school and traveling throughout France, she moved to Paris to begin a four day stage at the Michelin three-star restaurant Guy

Savoy. Four days turned into four years with Guarnaschelli rapidly being promoted to sous chef at La Butte Chaillot, another Savoy establishment. “The first three months were terrifying — imagine being a young American woman in charge of a French kitchen with 10 young, male cooks under you? Professionally, it was a life-changing experience,” she says.

After seven successful years in France, Guarnaschelli returned stateside. Though she left the country, she maintained her connection with the cuisine, joining the venerable Daniel Boulud at restaurant Daniel, where she quickly rose through the ranks to become sous chef at the Manhattan standard. Always looking to expand her culinary knowledge, Guarnaschelli moved to Los Angeles for two years to join Joachim Splichal’s Patina Group, where she worked at the acclaimed Patina restaurant in West Hollywood before moving to New York to open Splichal's first New York City venture.



Butter Restaurant at 70 West 45th, New York, where she's the executive chef

In 2003, Guarnaschelli was given the opportunity to expand her repertoire and become the executive chef at Butter Restaurant, where she would create her own eclectic American and green market-inspired menu. In addition to her restaurant work, Guarnaschelli inspires budding chefs as a Chef-Instructor at New York City's Institute of Culinary Education.

Guarnaschelli was a competitor on The Food Network's Iron Chef America, taking on Cat Cora in the 2007 "Farmers' Market Battle." Cora won the challenge. Guarnaschelli has since appeared as a judge on the program. In 2011, she competed in the fourth season of The Next Iron Chef, where she placed as the third runner-up. She also competed on the Food Network Challenge Ultimate Thanksgiving Feast episode and lost the competition. After competing in the fourth season of The Next Iron Chef, Guarnaschelli became a sous chef to Iron Chef Geoffrey Zakarian.



Chopped's judges: Mark Murphy, Alex Guarnaschelli, Geoffrey Zakarian and the host Ted Allen

Chef Guarnaschelli has appeared on Food Network's *Iron Chef America* as both a challenger and a judge, competed on season four of *The Next Iron Chef* and returned for the 5th Season of *The Next Iron Chef: Redemption* and won. She is a recurring judge on the popular prime-time series *Chopped* and is featured on her own shows, *The Cooking Loft*, as well as *Alex's Day Off*, which launched in October 2009.

Alex published her first book, "Old School Comfort Food - The Way I Learned to Cook" in April of 2013 and was on the New York Times Bestseller List.

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