



johnmcleanmedia

hyp413,inc. Executive Producer

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passionate about food and wine, *The Chef's Kitchen* provides tips and techniques from the country's most exclusive restaurants. The show is dynamic in its production and entertaining in its content. We feature award-winning chefs, notable bakers and the world's most learned sommeliers. Every episode showcases one of the nation's top culinary talents; they share their basic disciplines with our audience resulting in techniques that are original and informative. For individuals who enjoy the art of cooking this natural sharing of knowledge and creativity is very appealing.







THE TARGET AUDIENCE Emmy-nominated

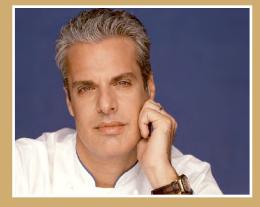
Executive Producer, hype413, Inc. recognizes a serious demand for cooking related events as well as a strong interest in professional culinary talent. The demographic we are targeting is lucrative. Our audience consists of upscale females, age 25-54 with a household income of \$100,000+; they frequently dine at high-profile restaurants, have an understanding of food and wine and are interested in preparing gourmet cuisine at home.

CONTENT Created by Emmy-nominated director Steven Horn,

The Chef's Kitchen strives to maintain a celebrity presence. His knowledge of epicurism has attracted recipients of various accolades from such prestigious culinary institutions as the James Beard Foundation, the Maîtres Cuisiniers de France Society, the American Culinary Federation and members of the world-renowned Relais & Chateaux Organization, among others.







Daniel BOULUD

Bar Boulud, London, England; New York, NY
Café Boulud, New York, NY; Palm Beach, FL
Daniel, New York, NY
DB Bistro Moderne, Miami, FL; New York,
NY; Singapore, China
Maison Boulud Beijing, Beijing, China

Jose GARCES

Amada, Philadelphia, PA
Chifa, Philadelphia, PA
Distrito, Philadelphia, PA
Garces Trading Company, Philadelphia, PA
Mercat a la Planxa, Chicago, IL
Tinto, Philadelphia, PA
Village Whiskey, Philadelphia, PA

Eric RIPERT

Le Bernardin, *New York*, *NY*Westend Bistro, *Washington*, *DC*10 Arts, The Residences at the Ritz-Carlton, *Philadelphia*, *PA*Blue, The Ritz-Carlton, *Grand Cayman*







Jonathan CARTWRIGHT

Masaharu MORIMOTO

Morimoto, New York, NY; Philadelphia, PA



Nectar, Berwyn, PA

Muse by Jonathan Cartwright, *Newport News, RI*The White Barn Inn, *Kennebunkport, ME*



Charlie PALMER

Aureole, New York, NY; Las Vegas, NV
Astra, New York, NY
sykington, DC: Las Vegas, NV-Reno, NV

Charlie Palmer Steak, Washington, DC; Las Vegas, NV;Reno, NV Charlie Palmer, Dallas, TX; Costa Mesa, CA

District Meats, Denver, CO

Dry Creek Kitchen, Healdsburg, CA



José ANDRÉS

Jaleo, Washington, DC Zaytinya, Washington, DC Minibar by José Andrés, Washington, DC

America Eats Tavern, Washington, DC Oyamel, Arlington, VA

Clar Danna har Ingé Anglaés at CLC Hata

The Bazaar by José Andrés at SLS Hotel Beverly Hills, *Beverly Hills*, *CA*











Georges PERRIER

Le Bec-Fin, *Philadelphia*, *PA*Georges', *Wayne*, *PA*Mia, *Atlantic City*, *NJ*Table 31, *Philadelphia*, *PA*

Chris SCARDUZIO

Mia, Atlantic City, NJ Table 31, Philadelphia, PA

Michael SCHLOW

Radius, Boston, MA Via Matta, Boston, MA Tico, Boston, MA Alta Strada, Wellesley, MA

Sylvia WEINSTOCK

Sylvia Weinstock Cakes Ltd., New York, NY

Tony CLARK

Valley Forge Casino Resort, King of Prussia, PA

Jean Marie LACROIX

Lacroix, Philadelphia, PA