

## **OLIVIER REGINENSI**

Originally from France, Chef Olivier Reginensi brings over 25 years of experience to Maison Kayser. Born and raised in the South of France, the culinary arts became a family affair for Olivier Reginensi at an early age. Whenever he was not in school, Olivier Reginensi could be found in the kitchen of his uncle's bar and brasserie peeling vegetables, washing mushrooms and organizing the dry goods pantry. This early experience not only taught Olivier Reginensi the work ethic and efficiency required of a chef, but also fostered his passion for cooking.

Chef Olivier Reginensi honed his experience in France at many Michelin-starred restaurants including "Les Prés d'Eugénie" with Chef Michel Guérard and "Château Eza" with Chef André Signoret, formerly at Le Crillon and Le Grand Vefour. He now calls New York his home and has worked here for many years under the tutelage of some of the brightest names in the industry, from Daniel Boulud to Jean-Louis Dumonet to Alain Ducasse.

In addition to creating artwork on the plate, he has contributed to two books written by Chef Alain Ducasse, *L'Atelier of Alain Ducasse: The Artistry of a Master Chef and His Protégés* (2000) and *Harvesting Excellence* (2000), as well as to Chef Boulud's book, *Chef Daniel Boulud: Cooking in New York City* (2002).

Most recently, prior to joining the namesake fourth-generation Master Baker, Eric Kayser, in his New York venture, he was at the helm at Le Cirque. Now, at Maison Kayser as Corporate Chef, he has brought his worldly innovation and technique to the café component of the boulangerie/pâtisserie.