

Anatomy of a chef

I started a life of gastronomic travel in 1961, at five years old with my mother Eleanor Joyce, an epicurean if there ever was one. We sailed the opulent Queen Elizabeth 1 from New York to Brighton. On board mother met a VP for British Petroleum and he invited us to tea at the Savoy Hotel in London. I was so impressed with this tradition that I fantasized about someday traveling to all the tea growing regions in the world. Now I have finally done that and I maintain a proper teatime in all of my establishments.

My childhood was filled with vivid food memories from those four years. My first world trip left me with a desire to always have these flavors near me. To this day I adore visiting street markets and kitchens.

I attended Cate prep School until 1975 where I started cooking by producing granola commercially to offset a weak boarding school breakfast. After a dismal year of ***Hotel and Restaurant Management*** courses at The University of Denver, I embarked on my own gastronomic tour of the world. This lasted from 1976 until 1978: I cooked for a flotilla of private yachts between Brindisi, Italy and Rhodes, I learned Greek food and sailing, took a cooking course in Istanbul, I traveled to Berlin where I became the Captain of a 2000 seat dining room in Templehof Airport famed for the '48 airlift. The Old School with formal tableside service; I just loved it!

In 1978 I was accepted at the best chef school in the world, ***Ecole hoteliere*** de Lausanne. My French was academically weak so I wrote in frustration to a friend of the family, ***Julia Child***, who immediately got me on the fast track into ***The Culinary Institute of America*** in Hyde Park New York. I graduated with honors in 1980 and I was referred by the school's VP, to ***La Caravelle****** in Manhattan. A famous three star Guide Michelin restaurant conceived of by JFK's father. I produced Classical French pastries there until 1982 when I was referred on to ***Ernie's****** in my hometown of San Francisco.

The fervent culinary scene in San Francisco of the '80's was all about ***New California Cuisine*** heralded by Alice Waters. In 1983 Alice tried my food and asked me to try out for the sous chef position at Chez Panisse. I arrived in Berkeley all prepared to cook for her and her kitchen with a menu, which was reviewed by James Beard himself. The

restaurant was still smoldering from a structural fire. As fate would have it, I won a cooking competition the *next day* and given a brand new restaurant in Hong Kong called **Seasons** catering to ex-pat models. Their Hong Kong party life and my career ambitions didn't mix so I approached my competition, the 350-seat **California Restaurant** and I relocated. Finally, as executive chef, I had my own culinary laboratory to promote an exciting new cuisine throughout Southeast Asia.

After those two years I moved on. I travelled all of Asia and India on yet another grand gastronomic voyage until winter 1986. I once cooked a dinner **Boy George** attended in London. He sent the Virgin limo to my digs in Chelsea and asked me to be his **private resident chef**. I accepted and cooked him macrobiotics for the next year on Hampstead Heath.

I took a cooking course in San Paolo, Brazil and felt that I should direct my food presentation skills towards media. My return to San Francisco produced a **Cinema Degree in 1998** from SF State. I founded **Worsley & Associates**, a boutique ad agency for TV food commercials. I cooked for six months on The **Royal Viking Cruise Line**.

In 2005, I moved to my beloved Madagascar for a year and produced the concept for a cultural center and spa named **The Lamba Experience**. This was my effort to save an ancient artistic heritage and to assist foreign investors to assimilate into a very complex culture.

Two years ago, I sailed to the Galapagos and met a sea captain named Boris from Croatia. He suggested I cook on his vessel in the beautiful Aegean Sea lined with medieval treasures and uninhabited islands. "The New French Riviera" appealed to me as an opportunity to cook for a discerning international crowd. I am very excited about **The Gourmet Cruise of Dalmatia**. I am thrilled at the range of local fish, the surrounding culinary influences, and the fabulous ships available to me.

Boris and I would like to invite you for a relaxing week of fine dining and island hopping on the Mediterranean as it once was. I believe that **The Gourmet Cruise of Dalmatia** is the perfect marriage of art, history, travel, and culture for your family vacation.

x Chef Stephen A Worsley