

EXECUTIVE CHEF

Florian V. Hugo

A native of Provence, France, **Chef Florian V. Hugo's** curiosity and desire for well cooked food using the freshest ingredients began at an early age, when he refused to eat school cafeteria lunches. "Hard training started at home at an early age of 12, when my mother would have me create my own dishes." This training, along with an eye-opening dinner at the Freres Trois Gros restaurant in Roanne, would prepare Chef Hugo for what would be a great privilege: studying under the legendary Chef Paul Bocuse at Institut Paul Bocuse in Ecully, France. Following this, Chef Hugo worked at the Alain Ducasse restaurants in Paris, the Louis XV in Monaco and Spoon in London, before becoming the Executive Sous Chef at Alain Ducasse at the Essex House Hotel in New York in 2000. "Chef Ducasse was my mentor, he taught me the focus and techniques a chef needs to withstand the demands of the kitchen." After leaving the Ducasse Group in 2003, Chef Hugo became the Executive Chef at La Panetiere in Rye, New York. In November 2005, The New York Times rated his culinary talent, quite simply, Excellent. He's been known to pack precision and flavor to each dish he creates. In 2006, he returns to the New York City he loves and joins the Four Seasons Hotel New York as their restaurant's Head Chef. In April 2008, Chef Hugo partnered with the Serafina Group to open Brasserie Cognac in the heart of midtown in New York City. His traditional French dishes, prepared with a modern twist, soon became a favorite to local foodies and to many celebrities and corporate clientele. Brasserie Cognac was such a success that



Chef Hugo opened a sister restaurant, Cognac East, on the Upper East Side in May 2013. Chef Hugo has appeared on numerous television shows (NBC's today show, ABC News, GMA...) and international publications. Hailing from a long line of artists and poets in the family, Chef Hugo wrote *Les Contemplations Gourmandes* in 2011, his first cookbook, and homage to his great, great, great grandfather, the famous novelist Victor Hugo. The book was published in France and Russia and sold around the world. He has appeared on France2, TF1, Canal Plus and many other TV shows, including Belgian TV. The book has received numerous accolades in Europe and Canada including the Best New Cookbook award from Gourmand Cookbook Awards in Paris, France. In March 2014, Chef Hugo created Hugo Restaurant Consulting and worked with his wife Michelle on opening his own restaurant which had been his life long goal and dream. In October 2015, Maison Hugo – Brasserie Moderne opened its doors, on the Upper East Side of New York City. After 2 years, and despite the rave reviews from locals and press alike, The Hugos decided to close their location because of the high rent. In his free time, Chef Hugo utilizes his extensive culinary and restaurant business knowledge by offering consulting services. He enjoys hosting dinners at home, and his collection of vintage wines. He resides on the Upper East Side of New York City with his wife and business partner Michelle and their daughter Ella-Rose.

