

World-Renowned Chef Erik Blauberg
Owner and CEO
EKB Restaurant Consulting



With more than 20 years of experience, renowned culinary expert Erik Blauberg is known around the globe as a master chef and first-class restaurant consultant. He has brought his considerable talent and expertise to such acclaimed eateries as Manhattan's famed '21' Club, Colors, American Renaissance, the Ritz in London, and the Beverly Wilshire Hotel in Beverly Hills, CA.

Chef Blauberg has garnered rave reviews from revered publications such as *Bon Appétit*, *GQ*, *Esquire*, *Forbes*, *The New York Times*, *New York* magazine, the *New York Daily News*, the *London Times*, and *The Observer*, to name a few.

He can be seen on the Food Network, the Discovery Channel, ABC, NBC, Fox, CBS, and MSNBC, and has made numerous guest appearances on *The Early Show*, *Today*, *The Late Show with David Letterman*, and *Live with Regis and Kelly*.

As owner and CEO of EKB Restaurant Consulting, Chef Blauberg creates food programs and raises service standards for venues around the world. He is recognized for his ability to understand and help restaurants respond to economic, dietary, and industry trends.

Erik Blauberg's professional accolades include participating in The Culinary Institute of America's Great Chefs Series, serving as executive chef for the 12th annual James Beard Holiday Auction, earning the Special Achievement Jay Walman Award, and receiving four stars from *Forbes* magazine eight years in a row. The Academy of Hospitality Sciences named Chef Blauberg one of the world's best chefs and presented him with its prestigious Five Diamond Award. In addition, food critic and famed food columnist and author John Mariani named him one of the top 10 chefs in New York City.

Chef Blauberg's education in the culinary arts came the old-fashioned way, by working alongside some of the most celebrated chefs in the world, in countries including the U.S., France, England, Switzerland, Austria, Italy, and Japan. He traveled to the kitchens of Paul Bocuse and Roger Vergé in France, the Imperial Hotel in Tokyo, Kicho in Osaka, and the Restaurant Frédy Girardet in Switzerland. In New York, he sharpened his culinary skills at Bouley, La Côte Basque, Windows on the World, and Tavern on the Green.

Chef Blauberg has contributed to countless cookbooks and recently joined other prominent chefs Jean-Georges Vongerichten, Thomas Keller, and Charlie Trotter as a contributor to the vegan-inspired cookbook, *The Great Chefs Cook Vegan*. He is currently writing his own book titled *Culinary Passport*.