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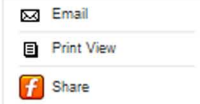
GO

[Home](#) > [Restaurants](#) > [Story](#) > Grilled!

Grilled!

We asked Michael Anthony, Damon Wise and 12 other "rising talents" to pick a question out of a frying pan...and answer it no matter what. Frank Bruni may have come up.

By Matt Rodbard
 Metromix
 September 21, 2007



Maine crab cake corn dog

StarChefs.com held its second annual New York Rising Stars Revue awards at Mansion on Sept. 18 to honor fifteen of this year's best new faces of food and drink in New York...less a female representative (cough).

To honor the culinary muscle and mind in the room, we decided to do what we know best: grill each of the finalists on topics ranging from molecular gastronomy and grisly kitchen mishaps to kitchen tours and Frank Bruni (Picholine's former Chef de Cuisine had a bit to say about that). All questions were pulled randomly out of a sauté pan.

We spoke with: **Michael Anthony** (Gramercy Tavern), **Craig Hopson** (One if by Land, Two if by Sea), **Masato Shimizu** (15 East), **Damon Wise** (Craft), **Doug Psaltis** (Country), **Daniel Eardley** (Chestnut), **Akhtar Nawab** (The E.U.), **Chris Lee** (Gilt), **Yosuke Suga** (L'Atelier de Joël Robuchon), **Bill Corbett** (Formerly of Anthos), **Tim Butler** (Alto), **Eric Hara** (David Burke & Donatella), **Chris Santos** (Stanton Social) and **Jim Meehan** (Pegu Club; PDT).

Chris Santos, Stanton Social

September 18, 2007

METROMIX: How do you stay in shape?

SANTOS: I box, and take it very seriously. This isn't box-aerobics. I spar alongside pros at Gleason's Gym. I generally fight the littler guys, which serves a purpose for both of us. They get to box somebody who is heavier and hits harder, and when I get hit, it's not from somebody my own size.