

ANGELO A. SOSA

Chef and culinary consultant Angelo Sosa keeps one foot in the past and the other in the future. Fascinated by ancient dishes, Angelo's cuisine is respectful of classic techniques but interpreted with a youthful enthusiasm, irreverent toward boundaries. In balancing maturity and innovation, he has become the trusted consultant of some of the world's leading chefs and restaurateurs and continues to gain traction as a culinary pioneer.

Angelo Sosa was born in Connecticut to a Dominican father and an Italian mother who believed meals were serious affairs. Taking part in the cooking duties as a small child by hand-sorting rice and discarding every spoiled grain, he learned impeccable preparation of the best ingredients is essential to superior meals.

*Angelo graduated with High Honors from the Culinary Institute of America in 1997. There he ran the kitchen at the Escoffier Room, one of the institute's highly acclaimed restaurants. His next job paired him with Christian Bertrand, formerly of Lutèce, at the Four-Diamond, Stonehenge Restaurant & Inn. He then served as Bertrand's Sous Chef when he opened *Acqua* in 1998.*

In 1999, Sosa was referred by Bertrand to work at four-star Restaurant Jean Georges, where he met his future mentor, Jean-Georges Vongerichten. After two and a half years with Vongerichten, he left to take an Executive Sous Chef position at TanDa. A year later, Sosa returned to Vongerichten to work at the Ocean Club at Dune restaurant in the Bahamas. Next, he traveled back to New York to serve as Executive Sous Chef at Restaurant Jean Georges for another two years. He was then sent to open Jean-Georges's highly notable and trend-setting Spice Market as Executive Sous Chef. It was in his experiences with Vongerichten that Sosa first discovered Asian cuisine. From Vongerichten, Sosa learned the merits of simplicity and a staunch four-star mentality to uncompromising excellence.

"Jean-Georges helped me to realize who I was as a chef. I not only fell in love with Asian cuisine in his kitchen, but witnessed his magic - his ability to produce magnificence from subtlety."

*In spring 2005 Angelo was given a starring role as Executive Chef at a new West Village restaurant named *Yumcha*, where he had the opportunity to take center stage and present his interpretation of modern Chinese cuisine. In preparation of this concept, he traveled to Thailand, Hong Kong and Vietnam, where he discovered ancient Asian cuisine. Inspired by his travels, Angelo Sosa presented innovative Chinese cuisine, which immediately gained a large fan base, favorable reviews in major press, and began to garner international attention. Shortly after its opening, Angelo and one of the partners were unable to solve their conflicting vision for the concept, which led to his departure.*

"Everyone was disappointed about how things ended, but I believe it was inevitable because we didn't share the same vision or philosophies and synergy is essential to a restaurant's success."

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*Having opened many successful restaurants, Angelo turned his attention to consulting. In late fall of 2005, Angelo was commissioned by restaurateur Stephen Starr to consult on his upcoming New York restaurant, *Buddakan*, where he worked for almost a year to develop the menu and assist in the opening. Stephen Starr found Angelo to be a necessity for *Buddakan*: "Angelo's contribution was enormous to our final project, not only in the dishes that he helped to create but*

also in the way that he inspired the other chefs. There hasn't been a chef that has truly filled the shoes of the last generation but with a little luck, Angelo will lead the next generation of great chefs."

By 2006, Angelo Sosa began consulting for multiple projects, including the menu at LOFT Restaurant, where he offered avant-garde Asian-Mediterranean, including a notable entrée (Kobe beef with smoked corn custard brulee, tomato and peach slivers), which was paired with a Moroccan spice hookah pipe. Angelo was, at the same time, consulting for Alain Ducasse on the menu at his restaurant in Paris, Spoon Food & Wine. According to Alain Ducasse, "The cuisine of Angelo Sosa tells a story-his story-in a new style of his own, which is at once uninhibited, bold, arousing and inspiring."

While enjoying the freedom of working on multiple projects around the world, which continued to feed his creativity and challenge his skill set, Angelo toyed with the idea of doing his own operation but he wasn't ready for a fine-dining project. In the summer of 2009, Angelo launched his fast-casual restaurant, Xie Xie (shay-shay) in New York's Chelsea neighborhood at the height of an economic downturn. Having opened in the midst of the "bahn-mi craze of 2009," Angelo's unique approach to Asian sandwiches at Xie Xie, won him Star Chef's New York's Rising Star award for "Best New Restaurant Concept."

In 2010, with expansion plans for Xie Xie, and the formation of Sosa Consulting Group, Angelo continues to challenge himself by seizing new opportunities. He was cast as a Season 7 chef testant on Bravo's Emmy winning reality show, Top Chef in D. C. and is also a part of Top Chef All Stars.

"If I feel comfortable in what I'm doing, I know that I'm not pushing myself to my limits. I look at each dish as an adventure in flavor that honors traditional elements presented in an artful way."

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