

KEVIN PENNER

Executive Chef at The 1770 House and Cittanuova

From rising star to star chef, Kevin Penner has quickly become an icon of the Hamptons restaurant scene, introducing a new standard of fine dining with his flawless contemporary American cuisine and internationally inspired flavors. As executive chef of the historic 1770 House, Penner brings his talents to new heights in a casually elegant setting in the heart of East Hampton village.

Renovated and reopened under Penner's talented toque in 2002, 1770 House has garnered rave reviews and a faithful following of customers. The New York Times declared, "there is firepower in the kitchen," 1770 House is "a pure pleasure." Voted Best Newcomer in the 2003-2004 Zagat Survey, Penner continues to impress and satisfy guests from near and far.

"1770 House is the perfect blend of refinement and relaxation, which is exactly the balance I strive for in my cuisine," says Penner. "I want people to feel comfortable and content and, at the same time, share with them bold flavors and fresh ingredients that I love."

Diners can taste Penner's international flair and culinary zest in such dishes as Spicy Lobster and Green Papaya Salad with Peanuts, Cilantro and Thai Chilies in a Nam Pla Lime Dressing; Roasted Hudson Valley Foie Gras with Lingonberry Crêpe and Red Wine-Vanilla Gastric; Pan Seared Skate with Crispy Duck, Bok Choy, Black Rice and Thai Yellow Curry Sauce; or Roasted Calves Liver with Potato Puree, Pancetta, Balsamic Onion Marmalade and Red Wine Sauce.

Penner also offers a 3-course Prix-Fixe Menu and a 6-course Chef's Tasting Menu.

Born and raised in Iowa City, Penner began his culinary career while working his way through college. In bakeries, between classes for philosophy and intellectual history, Penner discovered a passion for cooking that soon led him to move interchangeably between savory and pastry roles in the kitchen.

As a young chef, Penner traveled from Seattle to Chicago's Coco Pazzo restaurant until finally making his home in the Hamptons. In 1992, he opened as Executive Chef at Della Femina in East Hampton. Under his guidance, the restaurant established itself as a premiere culinary destination with high acclaim from critics and customers alike, later opening the Manhattan outpost of the popular restaurant.

In 2001, Penner showed his culinary dexterity by inventing a Southeast Asian menu for The Star Room in Wainscott. Just a few months after opening, New York magazine declared the restaurant one of the "10 best East End eateries."

Penner's most recent endeavor is as executive chef of Cittanuova, opened in Summer 2004, where his modern Milanese and Tuscan menu brings a fresh flavor to East Hampton village. The busy chef is a frequent guest chef at the James Beard House and has been featured in publications including The New York Times, New York magazine, New York Daily News, Newsday, East Hampton Star and appeared on CBS's The Early Show and local television stations. When he is not in the kitchen, Penner can also be found tending his herb garden in the warm weather months.



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