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LOCAL CHEFS INVITED TO NYC TO COOK AT HISTORIC JAMES BEARD HOUSE

Chefs Mytro and Minnillo of Flour Restaurant to present dinner showcasing two generations of harmonized Italian cooking

CLEVELAND, OH (January 28, 2016) – The James Beard Foundation (JBF) will host chefs Paul Minnillo and Matt Mytro of Flour Restaurant to reveal their twist on "new-school" Italian cuisine at the James Beard House Thursday, February 25 in New York. The invitation to cook at the Beard House is a true honor and reserved for those they feel demonstrate excellence and have a true passion for the culinary arts.

"I'm not your typical chef, as I'm self-taught. So to say I feel super excited and blessed is an understatement," said Mytro. "This is truly something I've always wanted to do."

Attending culinary school was not in the cards for Mytro, so he took his education upon himself selling all his turntables and using the funds solely on cookbooks. He made every single recipe, often practicing on friends. He also took a job as a dishwasher and asked to stay late to watch and learn from the chefs, eventually working his way up the ranks. He grew to run the kitchens of several restaurants around the U.S. before returning to Cleveland when an opportunity working with chef Minnillo – someone he grew up admiring – happened to see a genuine talent and passion in Mytro.

Minnillo, a talented and well-respected chef who previously ran Little Italy's Baricelli, discovered Mytro and his self-taught talents over five years ago. Although Mytro and Minnillo come from vastly different backgrounds, the pair formed an instant friendship when they met upon introduction. He wasted no time hiring Mytro as the executive chef shortly after opening Flour Restaurant in 2011.

"I knew I could learn from Paul and this would be a great partnership. We bring out the best in each other."

It is this partnership of chefs from different generations and backgrounds that creates the unique and dynamic magic in the Flour kitchen.

With many years in the kitchen together under their belt, Mytro and Minnillo are ready to reveal their "new-school" approach, giving Mytro the chance to take his cooking talents to new heights.

"I wanted to really get out of my comfort zone," said Mytro. "The menu isn't your normal Italian, but it's still approachable and we've got some great pairings prepared for our guests," Mytro adds.

Pea-Ricotta Agnolotti, Puffed Beef Tendon and Ducketta with Smoked Potatoes are all featured in the six-course tasting menu for the event. Family, friends and fans will even be able to watch the preparation and hard work it takes to cook a multi-course dinner with a behind-the-scenes look on the James Beard Kitchen Cam.

Details:

- > The dinner begins at 7 p.m. with a hors d'oeuvres reception; tasting menu to begin at 8 p.m.
- > The JBF kitchen cam will provide audiences across the country with a behind-the-scenes look at <http://www.jamesbeard.org/kitchen-cam>
- > [Learn more about selection criteria here.](#)

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