



GUEST CHEF – MICHAEL TUSK

Michael Tusk is the Chef and Owner, along with his wife Lindsay, of two of San Francisco's most critically acclaimed restaurants, **Quince** and **Cotogna**. His approach to Italian and French regional cuisine is refined and modern, taking inspiration from the seasonal bounty of Northern California and his close relationships with local purveyors.

A native of New Jersey, Tusk graduated from Tulane University with a degree in Art History and attended the Culinary Institute of America in Hyde Park, New York. After completing his studies, Tusk left for Europe to gain experience in Michelin-starred restaurants throughout France and Italy. His experience in Italy's Barbaresco region resonated most profoundly and was the catalyst for his sustained interest in Northern Italian regional cuisine.

Tusk returned to the United States in 1988 and settled in the San Francisco Bay Area where he contributed to the success of some of the country's most pioneering, influential restaurants including Stars and Chez Panisse. In December 2003, Tusk and his wife Lindsay opened Quince, and the restaurant quickly became one of San Francisco's top fine-dining destinations. In November 2010 they opened Cotogna, a bustling, rustic Italian restaurant adjacent to Quince.

The James Beard Foundation has recognized Tusk's contributions to the industry and named him "Best Chef: Pacific" in 2011. Under Tusk's helm, Quince has also been awarded four stars by the San Francisco Chronicle, three stars from the Michelin Guide and is a distinguished member of Relais & Châteaux.