

Chef Bradford Thompson

Executive Chef Bradford Thompson has been honing his skills in some of the country's most prestigious kitchens for over 15 years and is now bringing his signature style to **Lever House Restaurant (390 Park Ave, 212.326.8901)**. At Lever House, Bradford will create a dining experience that is an extension of the building and its surroundings, using the flavors and colors of each season that have inspired him throughout his career to create an ever-changing seasonal menu.

With a background deeply rooted in New England's culinary traditions, Bradford, who grew up in Connecticut, spent his childhood summers in Maine with his grandparents, developing a palette strongly influenced by the hand-picked blueberries, fried clams and fresh lobster rolls that surrounded him.

Bradford now combines his passion for fresh ingredients with the classic training he has received from renowned chefs such as Billy Grant, who bought Bradford his first cookbooks, Vincent Guerithault, Alessandro Stratta and Daniel Boulud. This combination of distinctive philosophies and techniques has ultimately led to the creation of his own unique style, best referred to as "Modern American Cooking."

Bradford's culinary evolution began while working alongside a butcher where he developed skills vital to his cooking philosophies today. Other stops that shaped his path to **Lever House** have included receiving such honors as being chosen as one of **Food & Wine Magazine's Best New Chefs of 2004** and receiving the prestigious **James Beard Award: Best Chef Southwest in 2006**. While Bradford is ecstatic about the recognition, he still sites mentoring the young chefs he's taken under his wing throughout the years and being able to watch them climb to great levels of culinary success as his proudest accomplishments since working in the industry.



Prior to joining Lever House, Bradford hones his skills at DANIEL and, most recently, as Executive Chef of **Mary Elaine's at The Phoenician** in Scottsdale, AZ earning him a number of industry honors including the prestigious **Five-Diamond designation by the American Automobile Association, The Mobile 5-star Award** and the esteemed **Grand Award from Wine Spectator Magazine**.

He values this recognition most because of the opportunities it has given him to help the many charities he is committed to such as **Chefs for Humanity** and **Share Our Strength**, which honored him as their **Outstanding Chef of 2005**. He has also founded the **Tasteful Pursuit** charity in 2004. Thompson spends his few moments of free time with his wife, who he credits as one of his greatest inspirations. As a diehard sports fan, Bradford can also often be found in the Meadowlands parking lot, tailgating and cheering on his beloved New York Giants.

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BRAISED CHICKEN (OR RABBIT) LEGS

Ingredients:

6 chicken legs (or 8 rabbit legs), use drumsticks for chicken stock if you get whole legs
Flour, for dredging
1 onion, rough chop
3 garlic cloves
2 carrots, rough chop
2 celery stalks, rough chop
1 head fennel, rough chop
2 tomatoes, chopped
½ C. white wine
¼ C. black olives (Nicoise style)
Peel of 1 orange
Peel of 1 lemon
2 C. chicken stock
Bouquet Garni (thyme, parsley, bay leaf)

Procedure:

- 1.** Rinse chicken (or rabbit) legs and pat dry and season the legs with salt and pepper. Dredge in flour, patting off excess flour very well.
- 2.** Heat the All-Clad 3 Quart sauté pan and add 3 T. olive oil.
- 3.** Sear the chicken (or rabbit) pieces skin side down until colored well and turn over to continue to color. When colored all around, remove from pan and pour off most of fat (leave 2T.).
- 4.** Return the pan to the heat and add vegetables, cook over medium heat to color and scrape the pan while stirring. Add tomatoes and cook until liquid is gone. Add olives and white wine, again cooking until liquid is gone.
- 5.** Return chicken (or rabbit) pieces skin side up and add stock and Bouquet.
- 6.** Bring to a boil, cover with lid and turn to simmer. Put the pan in 400° oven for 30 minutes until chicken (or rabbit) is fork tender.
- 7.** Remove pan from the oven and take out chicken (or rabbit) pieces.
- 8.** Strain the sauce into small pan and reduce to sauced consistency and season with salt, pepper and butter. Or you may puree the vegetables with the stock and return the chicken to the sauce for serving.
- 9.** You can leave legs on the bone or remove the meat if you like.