



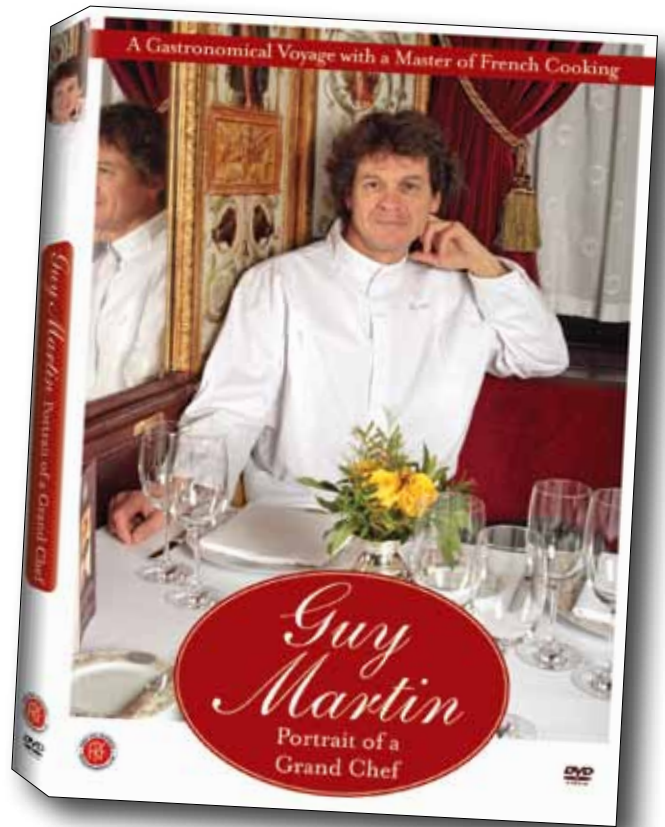
FIRST RUN FEATURES PRESENTS
TWO FILMS ABOUT THE ART OF FOOD



A Gastronomical Voyage with a Master of French Cooking

Guy Martin is the chef of Le Grand Véfour, the legendary Michelin 3-star Parisian restaurant. As a kid, he dreamed of being a doctor or a rock star. First trained in a pizzeria, 20 years later he is one of the best chefs in the world, with dozens of awards and restaurants in four countries.

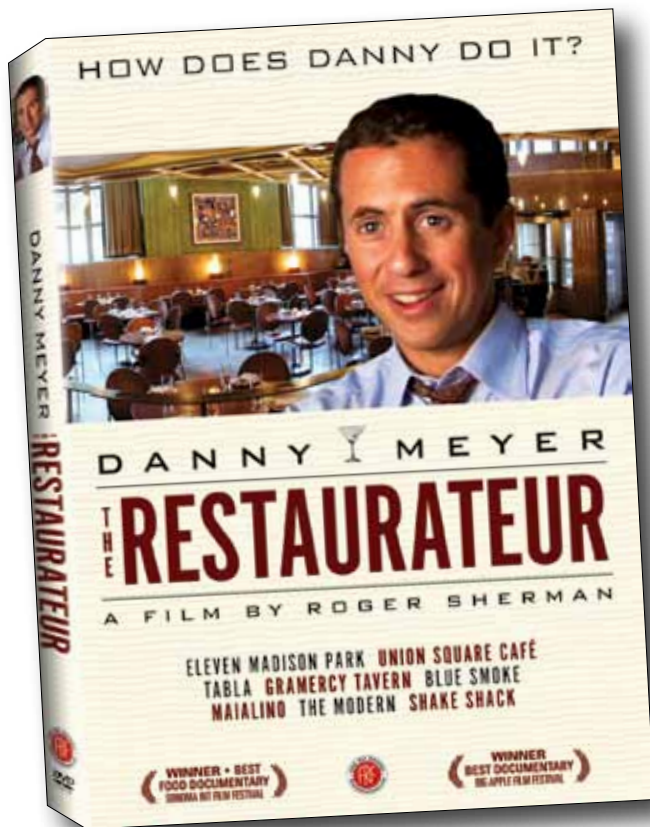
"Guy Martin: Portrait of a Grand Chef" reveals Martin's philosophy of cooking, which ranges from resolutely traditional to savagely creative. It brings to life the sources of his inspiration, from his childhood in the rugged Savoy region, to his appreciation of France's historical supremacy in food, to his surprising and open-minded curiosity. For Martin, everything always is to be discovered. Nothing is ever finished. The cooking is to be reinvented every day. By drawing from past, he reinvents the present.



SRP: \$24.95
 Catalog: FRF 914598D
 52 minutes, color
 French with English subtitles

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BOTH TITLES PRE-BOOK: FEBRUARY 22 STREET DATE: MARCH 29



HOW DOES DANNY MEYER DO IT?

This intimate film about Danny Meyer, one of America's preeminent restaurant owners, opens in the dining room of Eleven Madison Park in December, 2009. Meyer confides to the camera: "After Tabla and Eleven Madison Park opened, I was convinced I'd made one of the worst professional mistakes of my life." Fade to a vast, concrete space, January, 1998. A much younger-looking Meyer, with Tom Colicchio (chef of Gramercy Tavern), enters the site; Meyer gives him a tour of his hopes and dreams.

We follow the restaurateur and his team for a year as they experience gut-wrenching construction delays, miss deadlines, and fire a chef. We visit Tabla's chef Floyd Cardoz in his tiny home kitchen where he creates his now classic watermelon curry. We're there as chef Kerry Heffernan takes over EMP just weeks before opening.

Back in the present, Tabla receives a 3 star review in *The New York Times*, but EMP gets two middling reviews, first from Ruth Reichl and later from Frank Bruni. Danny tells us, "I arrived at the restaurant to find the chef and GM literally crying. I realized it was time for a change." A countrywide search brings in Daniel Humm from San Francisco; the restaurant is transformed. They received first three, then four stars from *The Times*, one of only six restaurants to be so honored.

Danny Meyer bares all in this portrait. Watching him and his inner circle, we witness first-hand how difficult it is to create a world-class restaurant. THE RESTAURATEUR is nothing like those reality shows. This is real.

SRP: \$24.95
 Catalog: FRF 914581D
 57 minutes, color

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