



FRÉDÉRIC PERRIER



BIO

Frédéric Perrier, a native of Lyon, France, first apprenticed at the age of fifteen under Georges Blanc, the renowned chef-owner of the eponymous restaurant in Vonnas. Further education took place at Paul Bocuse near Lyons, L'Oasis on the Cote d'Azur, and other Michelin two and three-star restaurants before spending a year on the island of Saint Barthelemy in the French West Indies and ultimately moving to New York City and then Texas!

Working in several restaurants there, he gained national recognition as Executive Chef of La Cité, an acclaimed French restaurant in midtown Manhattan, where he was highly praised in such publications as *Gourmet*, *Bon Appetite*, *The New Yorker*, *Food & Wine*, *Esquire*, and *The Wall Street Journal*, among many others. Following La Cité, he opened F•Stop, also in New York City, while at the same time acting as the Private Chef for the French Ambassador to the United Nations for four years. During these years, Chef Perrier was the Requested Chef for many Private Dinner Parties hosted by and for numerous Celebrities and Political Figures from around the World.

Chef Perrier splashed onto the Houston culinary scene with Grille 5115, which he Co-owned and served as Executive Chef. His other ventures, Café Perrier in Houston and Perrier Seafood in Missouri City, both opened to rave reviews from the Houston and Texas press, which further established him as a Premier Chef and Culinary Artist.

Renowned for his mastery of French classical and bistro cooking, Chef Perrier has been widely recognized for his creativity and inventive nature by introducing Southwestern, South American, and Asian influences to his cooking. His vast ability to interpret dishes for the local region has garnered him a fierce and loyal following.

Most recently, Chef Perrier has opened **AURA** Restaurant. With the cuisine in this suburban spot known as 'Innovative American with an 'inch' of French', Perrier has gained the spotlight once again. Stunning the locals with his 'city fare', being named as one of Houston's Top Ten New Restaurants and enjoying career-high word of mouth advertising, Chef Perrier has been attracting 'groupies' from 3 Counties with his new **AURA**!

On numerous occasions, Chef Perrier has served as a special guest chef to the James Beard House, where he has been named a "Rising Star in American Cuisine," in 1991. Chef Perrier has lent his talents to scores of charitable events and corporate kitchens, including his own line of Uncle Ben's "Chef's Recipes," products.

Chef Perrier also owns **Meat & Greet Boutique**, a European Style Butcher Shop & Gourmet Deli, just 3 Doors down from **AURA Restaurant**.

Chef Frédéric Perrier resides in Southwest Houston along with his wife Michelle, a native Houstonian. Chef & Mrs. Perrier have two sons, Freddie and Lex.