



Lee Anne Wong
Chef, Producer, Culinary Consultant

Since she traded her burgeoning fashion career for the culinary world, Chef Lee Anne Wong, has been bringing her modern-global fusion cuisine to the people. Born and raised in Troy, New York, Lee Anne, a 2nd generation Chinese- American, was not drawn to the kitchen, favoring sports – softball and ice hockey – instead. Though her mother encouraged her to eat unique cuisine, Lee Anne’s tastes were intrinsically tied to American favorites such as pizza, jalapeno poppers, and burgers. Lee Anne’s passion for cuisine ignited during her first year studying Fashion Design at FIT and when she started cooking for friends. Once she donned her chef whites she never looked back.

After graduating from The French Culinary Institute (The FCI) Chef Wong jumped into the restaurant world. She immersed herself in New York’s fusion cuisine – working for several years at Marcus Samuelsson’s Aquavit, later serving as an integral part the opening staff at Jean Georges Vongrichten’s Chinese venture, restaurant 66. She has also cooked and staged in kitchens all over the world, including French Laundry, Charlie Trotter’s of Chicago, Nobu, The Four Seasons, Trio, Casa Oaxaca in Mexico and Cap Julaca in the British Virgin Islands – picking up global flavors and techniques along the way.

Lee Anne’s skills go beyond the stove. She returned to The FCI as the Executive Chef of Event Operations –where she honed her event production and recipe development skills, customizing unique menus and events for the clients of the school’s International Culinary Theater. While at The FCI she coordinated the Chef Demonstration program, working alongside culinary heavy-hitters such as Jacques Pepin, Andre Soltner, Ferran Adria, Tyler Florence, and Martin Yan.

Chef Wong brought her culinary skills to an even wider audience when she appeared as a cheftestant on Season One of Bravo’s Flagship Series “Top Chef.” A fan favorite, Wong’s fusion of flavors took her to number four in the competition. The show’s producers saw her innate talent and media experience, and brought her on as the crucially important Supervising Culinary Producer on Top Chef, and its spin-off Top Chef Masters. For the past six seasons she helped shaped the show into the powerhouse that it is today. She also made the show more accessible, demonstrating the winning recipes on Bravotv.com’s popular webisode series “The Wong Way to Cook.” She has also worked as a culinary consultant on Warner Brother’s “No Reservations,” as well as PBS’ “Chef Story.” Lee Anne has also garnered attention from numerous publications, including *People*, *The NY Daily News*, *Food & Wine*, and *Zagat.com*.

While developing a media presence, Lee Anne continues to cook: participating in countless events and competitions. Recently, Lee Anne was featured as a chef at the 2009 Scottsdale Food and Wine Festival – where she connected with her audience during a weekend of cooking demos, wine, and tastings. She is an active member of the James Beard Foundation and has hosted and cooked many events at the James Beard House -- including an extravagant New Year's Eve 2006 dinner. A guest chef at The Celebration of Vegetables at The Culinary Vegetable Institute at Chef's Garden, Lee Anne has been a friend of Chef's Garden for six years and maintains close relationship with Lee Jones. She has also used her culinary skills to help further charitable causes. She participates in Women Chefs and Restaurateurs (WCR), Project By Project – a volunteer based organization that supports Asian-American Non-profits, and she currently serves on the Board of Directors for The Gohan Society, dedicated to fostering US-Japanese culinary and cultural relations.

A culinary polyglot, in her personal time Lee Anne loves to travel and experience new cultures and flavors. Mexico holds a soft spot in her heart. For the past twelve years she has made a yearly pilgrimage to Oaxaca for the food, people and culture. Lee Anne also has a deep love for everything porcine – many of her recipes incorporate pork in its many incarnations. Even with all of her haute-cuisine experience, she is at heart the same girl from Troy – with a passion for all things fast food – including tacos, hamburgers, and fried chicken.

Chef Wong's role in the culinary industry continues to evolve. She is working on a food art book – Sexy Food - with noted photographer John Mark Sorum and also continues to work with The FCI as a visiting chef and alumni ambassador. While she's keeping a foot in the media world, Lee Anne left her role as culinary producer for Top Chef to pursue several exciting projects on the horizon that are going to put her back in the kitchen. Lee Anne can currently be seen on The Cooking Channel's new series "Unique Eats", featured as a contributor discussing the most unique foods and dining experiences across America. She has also been tapped by Maker's Mark Bourbon to put together their first ever Virtual Recipe Book, an online cookbook that will feature the food world's leading chefs, mixologists, and industry professionals. All the while Chef Wong is beginning work on a business plan for her own restaurant in NYC, with hopes of getting it off the ground in early 2011. Whether via TV, web, in print, or in person, Chef Lee Anne Wong will continue to bring her global cuisine to the public as she explores new, exciting areas of the culinary world.