

レストラン〈マーク・フォルジョーン〉の自慢の一品、NY州ロングアイランド産の鴨。脂の甘味と
いい肉の香味とにいまさに絶品。

Like the day-caught lobster at right, Long Island duck breast in wine reduction reflects a concern with freshness ensured by local sourcing.



舌に聞け。

The Patient Man

地元の野菜や海の幸の旨さが、若き名シェフの手によって互いに増幅しあう。ドングリカボチャのラビオリと朝獲りロブスター。

Menus change often so that ingredients, like acorn squash encased in ravioli, are at the point of seasonal perfection.



Marc Forgione



NYレストランシーンを揺るがす実力派シェフ。

マーク・フォルジョーン、32歳。彼が繰り広げるイタリアン・アメリカン料理は、繊細にしてダイナミック、現代的でありつつも、あくまで伝統を踏まえた本格派だ。世界に名だたる一流店で活躍した後、トライベッカに自らのレストランを開業したのは2008年のこと。瞬く間にNY美食界の話題をさらい、何と1年を待たずしてミシュランの1つ星を獲得する。さらに翌年も星を得て、ミシュランを2年連続で獲った史上最年少のアメリカ人シェフという栄誉に輝いた。

「素材こそ主役」と彼は言う。当然のようだが、その意味するところは深い。料理より自分が主役、そう主張して憚らない世のアメリカ人シェフとは対照的に、食材、そして手間ひま惜しまぬ調理法を徹底的に重視するマークの信念は、無骨なまでに実直である。その背後にあるのは『アメリカ料理のゴッドファーザー』の異名を持つ父ラリーの存在だ。ラリー・フォルジョーンは、別名“ロコボア”つまりローカルフード料理運動を興し、70~80年代の料理界に革命を起こした伝説のシェフ。父親仕込みのロコボアを、マークは若々しい感性と冒険心とで独自に開花させ、NYや近隣の豊かな食材による、新コンフォートフードの世界を開拓したのである。

「下ごしらえにじっくり時間をかけるスロークックが好きだ。ショートトリブを一晚漬け込んだりね」と静かな口調で語る彼。職人気質な一方、いわゆる華のある男でもある。トレードマークのソフトモヒカンで『Iron Chef (米国版・料理の鉄人)』に登場したのは去年の秋だ。当地で今も絶大な人気を誇る、同番組での新レギュラー決定料理バトル。強豪シェフ9名を相手に8週間闘い続け、マークは最後の一人に勝ち残る。抜群の料理センスと天性のカン、親の七光りゆえ逆に苦勞が身についたその人間性。すべてが一品ごとに美しく昇華されているのは、誰の目にも明らかだった。

彼は毎朝、リトルイタリーの自宅から店まで歩いて通う。途中の公園で岩に腰かけ、新レシピを練るのが日課だ。固い絆で結ばれた仲間達と日々生き生きと働き、「もっと先へ」と果敢に挑戦し続ける姿は、料理そして仕事というものの本質を知りつくしたホンモノにほかならない。 🐎

The Patient Man

“Beware the fury of a patient man” wrote the Roman Publilius Syrus. Words to mull while enjoying the “24 Hour Duck Leg” at Restaurant Marc Forgione in lower Manhattan. Not simply because this exquisitely slow-cooked viand releases a fury of contrapuntal flavors when combined with black trumpet mushrooms, Brussels sprouts, Apollonia cocoa powder, and a velvety tubular pasta called *bigoli*, but because its creator is the picture of the patient man. And the passion with which he’s forged his own unique amalgam of

19世紀に乳製品の倉庫だった場所を、雰囲気を残しつつ改装した店内。地元史に対するリスペクトが窺える。内装を手がけたのは建築を専攻した共同経営者。ファーマーズマーケットに通っては新食材を研究するマーク、この日はマンハッタン産の蜂蜜や舞茸を入手した。店のメニューは日替わりだ。

Managing partner Christopher Blumlo is most responsible for the room’s authentic decor. The wood is salvaged from his family’s 19th century sawmill; he recovered storm doors and other original furnishings from centuries-old local buildings. Cookbooks lining the wall were left to Chef Forgione’s father by the legendary James Beard.

traditional and new cuisines comes through in every bite, and animates his remarkable execution in the kitchen.

Chef Forgione speaks slowly, softly, preferring to hold forth through the tools of his art. He was victorious as the Next Iron Chef in the American version of the Japanese culinary competition that seems frivolous in concept, but cannot be conquered by any means except sheer mastery before the eyes of millions, and under time pressures that make the busiest kitchens seem placid. More traditionally, he was recently awarded his second consecutive Michelin star, the youngest chef-owner in America ever to have done so. Then there was the incident that the press won't let go: Chef Forgione, consummate professional, last person to see every plate before the guest does, was forced to dress down a member of his team for in some way falling short of his standard. The heated rebuke made its way to the dining room, and a financial writer for the New York Times strode into the kitchen to accuse Chef of disturbing his meal. Today the wall of the restaurant bears a t-shirt that says "I yell because I care." He does, and he *does*.

Chef Forgione's patience has been tested all his life. His father is Larry Forgione, commonly acknowledged as "The Godfather of American Cuisine", and early memories have him standing on a crate so he could help prepare meals. He thought it completely natural to be in his father's kitchen on weekends while other boys his age were banging baseballs or hanging at the mall. In college he endured business studies, knowing he had more experience going in than many of his classmates would gather post-academia. He followed the yeoman's route, again in his father's landmark restaurant "An American Place", as well as for renowned chefs Kazuto Matsusaka, Patricia Yeo, and Laurent Tourondel, rising quickly in these latter kitchens to *sous chef*. Eager to learn more about food fundamentals, he left for France to serve under the tutelage of master chef-restaurateur Michel Guérard. Learning enough about butchering alone, he says, to have built a career solely on that.

Perhaps the chef's patience has been tested most by incessant identification with his father, whose brilliance and devotion to keeping things local and regional he's never failed to acknowledge, and with whom he shares the nickname "Forge". But night after night, year after year, Chef Forgione has delivered cuisine that melds tradition with adventure, the familiar with the exotic, and always in an atmosphere of cordiality and good humor. With the Michelin stars, torrent of awards and accolades, a very public triumph on national television, and rarely-annoted looks that have prompted appearances on prominent fashion pages, this Forge has established an identity that will bond the name Forgione with superlative dining for yet another generation.



Marc Forgione

1978年NY生まれ。16歳で料理の道へ。マサチューセッツ大学でレストラン経営学を修めフランスのミシェル・ゲラルド他国内外の店で活躍。2008年Restaurant Marc Forgioneを開業、一躍美食の名所に。
<http://www.marcforgione.com>

Marc Forgione (b. 1978, New York)

Served under chefs Forgione, Yeo, Matsusaka, Tourondel, Guérard. Winner - two consecutive Michelin stars; Two stars, NY Times; "All Star Eatery", Forbes; Winner - Food Network's "Next Iron Chef"

