

# THE JAMES BEARD FOUNDATION

about us :: awards :: events :: for chefs :: education :: features :: greens :: home

search



## Seafood Spectacular

### AT THE BEARD HOUSE EVENTS

All In-House Events take place at The Beard House  
167 West 12th Street  
New York, NY 10011

For reservations call  
212-627-2308

### Reservation Policy

### ARCHIVES

2006 Events

2005 Events

2004 Events

2003 Events

2002 Events

2001 Events

2000 Events

1999 Events

1998 Events



Nicholas Farina

### Nicholas Farina

Blush Restaurant and Bar | Bryn Mawr, PA

Thursday, August 10, 7:00 PM  
Members \$100, guests \$130

Just west of Philadelphia sits a handful of picturesque communities with almost as much history and culture as the City of Brotherly Love itself. Once home to the Lenni-Lenape Indians, this group of towns is named after the main line of the Pennsylvania Railroad. The stomping ground of some of our favorite fictitious characters, like Katherine Hepburn's Tracy in *The Philadelphia Story* and various well-heeled players in *Trading Places*, the Main Line is also a haven for real-life celebrities like Will Smith, M. Night Shyamalan, and Patti LaBelle. Now, with the opening of Blush Restaurant and Bar in Bryn Mawr, there's a new star in town.

At Blush, executive chef and owner Nicholas Farina mines his experience cooking in some of the Northeast's top kitchens to create an exciting, whimsical menu featuring mouthwatering items—think Kobe beef burgers, handcrafted pastas, and plancha-seared halibut—that are sure to have Philadelphians making a reverse commute for dinner.

Farina, who dreamed of being a chef as a child, began his cooking career by enrolling at Philadelphia's Restaurant School. From there he landed an internship at John Anderson's Solaris Grill, where he eagerly absorbed the lessons of the kitchen. Recognizing his apprentice's talent, Anderson sent Farina to fulfill his potential at the Culinary Institute of America. After graduating, Farina went to cook at New York City's Metropolitan Opera House's Grand Tier restaurant, where he gave his music-loving diners a feast for their eyes and taste buds. From there, Farina moved on to Rockefeller Center's Sea Grill, where he perfected his seafood techniques.

With the skills acquired in the high-intensity kitchens of New York City, Farina returned to Philadelphia as chef de cuisine of the restaurant that gave him his start, Solaris Grill. He spent time as a personal chef for Phillies catcher Mike Lieberthal and as a consultant for Sysco Food Systems before opening Blush in May of this year.

## Menu

Miniature Lobster Cigars

Smoked Salmon Napoleons

Oysters with Osetra Caviar

Portobello Fries with Bourbon-Anchovy Aioli

*Falesco Vitiano Rosé 2004*

Ceviche Trio > Lobster with Mango, Shrimp with Coconut, and Scallop with Raspberry

*Viña Carmen Sauvignon Blanc 2004*

Farina Étouffée > Crawfish, Littleneck Clams, Andouille Sausage, and Okra, Served over a Farina Cake

*Vieux Mas de Papes Châteauneuf-du-Pape 2003*

**Grilled Ono with Miso-Sake Sauce, Soba Noodles, and Baby Bok Choy**

*Jizake Yatsushika Sake*

**Seared Grouper with Poblano-Shrimp Griddle Cake, Sea Beans, and Shrimp Sauce**

*Bonny Doon Vineyard Pacific Rim Dry Riesling NV*

**Margarita Sorbet**

*Selaks Icewine 2005*



[→ Next Event](#)

[home](#) :: [about us](#) | [membership](#) | [ethics and governance](#) | [privacy policy](#) | [contact us](#)

**Find a job** 




[home](#) [chefs](#) [wine](#) [community](#) [features](#) [events](#) [recipes](#) [news](#) [forums](#) [jobfinder](#) [culinary schools](#) [shop](#)

***if you like food. A lot!***