

Chef's Bio for 70's Bordeaux Cellar Dinner, September 13, 2012

Born in France, Franck Deletrain was raised in Italy, studying at the Scuola Alberghiera di Recoaro Terme, a prestigious culinary institution in Vicenza. He remained in the country after graduation, cutting his teeth in hotel kitchens. It was during this time that Deletrain was introduced to the Mediterranean seafood dishes that would later become his trademark.

In fact, his work with seafood opened the door to the famous Sea Grill in Rockefeller Center, allowing him to move to New York City in 1986. He remained there for five years before moving on to the Four Seasons, where he continued to hone his skills.

In 1996, Deletrain was offered the opportunity to open Patroon, helping secure the restaurant's reputation as one of Midtown Manhattan's most luxurious eateries, and earning it three stars from the *New York Times*. Garnering the attention of New York's culinary scene, he moved on to Tropica in 1998, and was honored for his accomplishments by the James Beard Foundation in 2000.

"Deletrain is to fish what Martha Stewart is to ribbons — a breath of fresh, tasteful, creative air," exclaimed the James Beard Foundation, during their dinner event honoring the chef.

Since then, Deletrain has settled at Café Centro, within the prestigious MetLife building. Modeled after a 1930s-style Parisian brasserie, Deletrain has created a classic French menu for the café, mixing the Mediterranean flavors of his youth with more contemporary flourishes. Thanks to an open kitchen, guests can get a glimpse of the chef in action, working his culinary magic.