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# FOOD & BEVERAGE

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## F&B BEYOND THE LOBBY

CHEF TATIANA ROSANA, EXECUTIVE CHEF OF OUTLOOK KITCHEN AND BAR AT THE ENVOY HOTEL IN BOSTON.



Chef Tatiana Rosana

As the head of restaurant, Outlook Kitchen & Bar, Chef Rosana leads the innovative dining experience in the city's Innovation District; however, cooking was not always her first passion. With dreams of becoming a doctor, Tatiana had to rethink her degree in biomedical sciences after failing her college calculus class twice. Instead, she spontaneously shifted her focus to cooking and writing, both elements that were strong in her traditional Cuban upbringing. Tatiana later graduated in 2010 with a culinary degree from Le Cordon Bleu College of Culinary Arts.

Chef Rosana began practicing her skills in Boston at Harvest Restaurant under the tutelage of Chef Brian Young and former Iron Chef Contestant, Mary Dumont, whom Rosana credits for shaping her culinary career. She then worked at the Mandarin Oriental Hotel, cooking under award-winning chef and mentor, Chef Rachel Klein. It was here that Rosana honed her style and technique, quickly rising through the ranks to become Chef De Partie and also meeting her now wife Alexis, whose Korean heritage inspires Rosana's cuisine. Rosana has created her own cooking philosophy inspired by her curiosity for new culinary experiences. Her fusion of Korean and Cuban cuisine, French techniques, and New England style and ingredients has defined her culinary approach.

