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January 10, 2019



Chef Guy Reuge is celebrating his 10th anniversary at Lessing's Hospitality Group. (Photo courtesy of Lessing's)

Chef Guy Reuge marks 10th anniversary with restaurant group

By: Adina Genn | January 10, 2019

To mark chef Guy Reuge's 10th anniversary with Lessing's Hospitality Group, Mirabelle Restaurant & Tavern and Sandbar, two of the company's restaurants, will serve a complimentary glass of sparkling wine during dinner from Jan. 15-31.

"Ten years has gone so fast," Reuge said in a statement about the milestone. "I never thought that I would still be here working, but it's been fun."

Reuge is a recipient of the La Toque d'Argent (the Silver Toque) and Maitres Cuisiniers de France "Chef of the Year," and James Beard Award nominee. He started his culinary career at 14 in Orleans, France. He began the Tour des Compagnons, which teaches traditional trades, working in restaurants in France and Switzerland. At 20, he fulfilled his French military duty, cooking for the president and other dignitaries. In 1973, he moved to New York City, working at prominent restaurants that included Rene Pujol and Maxell's Plum.

He opened Mirabelle Restaurant in 1983 in an old farmhouse in St. James, where it served as a destination for food-lovers for 25 years.

Lessing's and Chef Reuge began their partnership by bringing Mirabelle Tavern, a more casual version of the original brand, to the historic Three Village Inn in Stony Brook, opening in 2009. By 2015, he spearheaded the opening of Sandbar in Cold Spring Harbor.

"I'm happy and healthy, so why retire now," Reuge said. "I get up every day to go to work, and I still enjoy doing what I do."



Chef Guy Reuge