

## **Igor Shpol of W Restaurant in Brooklyn, New York**

I was born in 1959 in the city of Odessa in the former Soviet Union. I opened my very first restaurant in 1986 serving a mix of Soviet Union cuisine. In 1989 I immigrated to the United States. My next restaurant was opened in Moscow in 1993, this time serving traditional Russian style cuisine.

About 10 years ago I decided to try something slightly different from the others and opened a Turkish restaurant. One year later I tried something more ambitious and so I had opened a French cuisine based restaurant, and the following year, a Creperie.

In 2003 I started building W Restaurant, which opened in 2004. The restaurant served some of the most creative and elaborate dishes in Brooklyn. The fusion based restaurant, having a more eclectic approach to it, served 8 oz Japanese Wagyu Filet Mignon cooked in front of the customers, the highest grade Tuna Toro served on bricks of salt, topped with black and white truffles and dry aged for 60 days marinated for 3 days in exotic spices and herbs and cooked traditional Tuscan style porter house. It also had the most extensive wine list including every major wine, from every major wine region in the world. We received great reviews from quite a few different critics including Daily News.

Grand Palace is my most recent venue. It is a giant accommodation with 4 separate dining rooms, each room featuring live entertainment and a dance floor. This facility includes club, catering and restaurant. We serve the most visionary and innovative dishes of modern cuisine. Through the years I have traveled to every major wine region in the world, and I have taken cooking classes from the most famous local chefs and worked at local restaurants to get first-hand experience. Three times I have worked at wine harvests at Bordeaux and Alsace. Not only am I a connoisseur of wine and extravagant food, but I also am also quite interested in sharing my knowledge with those who are interested.