

## Hospitality Ones to Watch



TERRANCE CAVE



MICHAEL GINOR



MARK LESSING



BILL MAMMES



STEVE SHAUGER



JIM SLATTERY

### Terrance Cave

Executive Chef  
Nisen Woodbury

After graduating from the Institute of Culinary Education in 1997, Cave began his career as an intern with Blue Ribbon Brasserie in Manhattan. In 1999, he moved on to Alva Restaurant, also in Manhattan, where, as chef de cuisine, he helped design menus and plan special events. Cave was then invited to cook at the James Beard House, a culinary program of the James Beard Foundation. He enjoyed stints as executive chef at Manhattan eateries Docks Oyster Bar & Seafood Grill, Cub Room Restaurant and HQ Restaurant before taking the helm of the kitchen at Nisen Woodbury, where he has created a contemporary eclectic menu.

### Michael Ginor

Owner and Executive Chef  
Lola and Anise restaurants

A former Wall Street executive, Ginor began his culinary career by establishing Hudson Valley Foie Gras, a foie gras production company based in Ferndale, N.Y. He is also the founder of Culinary Brainwaves, which consults to the gourmet food industry. In addition to launching La Verdad, a Mexican restaurant in Boston, Ginor has two restaurants in Great Neck. The eclectic Lola opened in 2009 and Anise, a pan-Mediterranean eatery, followed suit this year. In February, Ginor was presented with a Silver Spoon award from Food Arts magazine in addition to being nominated for Food&Wine magazine's The People's Best New Chef award.

### Mark Lessing

Executive Vice President, Restaurant Division  
Lessing's

A member of the executive committee for the sixth-generation family-owned-and-operated food service and hospitality business, Lessing is responsible for oversight of the company's trademark "Main Street-style" restaurants, which include the Post Office Café in Babylon, the Library Café in Farmingdale, Maxwell's in Islip and Finnegan's in Huntington. In 2009, Lessing played an important role in the elevation of the Three Village Inn brand in Stony Brook. More recently, he was integral in the revamping of View, a waterfront seafood restaurant and catering facility in Oakdale that was previously known as Riverview Restaurant.

### Bill Mammes

Chief/Co-Owner  
Rugosa

Two years ago, Bill Mammes opened Rugosa in East Hampton with his wife, Yvette, whom he met while the pair were working at the Ritz-Carlton in her native New Orleans in 2002. Mammes, who hails from Massapequa and graduated with honors from the Culinary Institute of America in 1997, opened a restaurant in Las Vegas before returning to Long Island five years ago. Upon his arrival in East Hampton, Mammes worked at the Maidstone Club before opening the Indian Wells Tavern in Amagansett with two partners in 2007. At Rugosa, Mammes focuses on applying his training in contemporary French cuisine to local, seasonal ingredients.

### Steve Shauger

General Manager  
Hyatt Place East End

Shauger has been tapped for the general manager position at Atlantis Holdings' new Riverhead hotel, which is expected to open this summer with 100 rooms and suites and nine meeting spaces adjacent to the Atlantis Marine World Aquarium. Shauger, who studied hotel and hospitality management at Johnson & Wales University, began his career with a hotel management company based in Connecticut. A Riverhead native, he returned to Long Island for his new position, in which he will work closely with American Resort Management, the Erie, Pa.-based company that has been retained to operate and manage the hotel.

### Jim Slattery

Head Chef  
Bullfish

The Sayville restaurant recently welcomed Slattery, who, as head chef, is responsible for preparing meals and introducing new dishes to the menu. A graduate of the New York Restaurant School, Slattery worked at the Cumberland Hotel in London as a student. Since graduation, he has built up his culinary resume at a variety of restaurants, including Inn at Quogue, the Seafood Barge in Southold, Dodge City Steakhouse in Westhampton, La Plage in Wading River and Dublin Deck in Patchogue. An expert in American and European cuisines, Slattery has developed a specialty in combining elements from American, French and Italian dishes.