

QUEER EYE FOOD



Antoni Porowski, 32

Category: Food

Location: Brooklyn, NY/ Originally from Montreal, Canada
& West Virginia

- Antoni Porowski is a food consultant and private chef.
- He is a first generation Polish-Canadian who was raised in between Montreal and deep West Virginia due to his parents' jobs as doctors.
- He is fluent in French and Polish and remembers being made fun of by his teachers and peers for not being the typical 7th grader.
- He describes the dynamic between his family as dysfunctional. The only thing that allowed them to communicate on any level was food.
- He remembers cold nights with his mother in the kitchen as she cooked traditional Polish "bigos," or Hunter's Stew. The kitchen was the one place that brought his family together.
- He began his foodie career in the restaurant business as a server. Every time he took a server position, his profound knowledge and palpable passion for the menu impressed the owner. He was almost always immediately promoted to manager or food consultant.
- After relocating to New York City to manage Soho's trendy Bond St. restaurant, he discovered that his true passion was in the kitchen.
- He is currently a private chef, specializing in sourcing the highest quality ingredients from around the world to develop simple recipes, sharing these with clients and friends.
- His client list includes chef and television personality Ted Allen, the NY Nets, the Museum of Modern Art and many other top food industry insiders.
- He also has a love for quality film, classic American theater and great TV and is actively involved in projects both on and off-screen.
- He has an obsession with Corgis and currently lives in Clinton Hill, Brooklyn with his boyfriend of six years.

Website:

<http://www.antoniporowski.com/>

Instagram:

<https://www.instagram.com/aporowski/>