



## GUIDE

## 16 Career-Defining Dishes From American Chefs

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In every great career, there are defining moments; in the career of a great chef, there are defining dishes. We asked some top toques from all around the country to talk about the plates that changed their career - let's call them culinary turning points. Check out these milestone dishes in the slide show below.



**Daniel Holzman, [The Meatball Shop](#), NYC**

"In 2007 I was working at Inn of the Seventh Ray in Topanga Canyon and I made a roast Alaskan halibut over wilted lettuce and English peas, with a preserved lemon, toasted pine nuts and bread sauce that was selected for a 'best of' cookbook. Getting that recipe published re-doubled my efforts and gave me the taste of success that I needed to drive me towards my goal."