



**Sebastien Agez**  
**Executive Chef**

Born in Dunkerque, France and raised in Paris, Chef Sebastien Agez started his fated culinary journey in a city renowned for its culinary arts. Raised in a single-parent household, he naturally developed independence in the kitchen and a passion for cooking, which encouraged his enrollment at Lycee Rene Auffray in Paris at the age of 15.

Upon completion of his culinary educational training in 1998, Chef Agez began as an apprentice in the Corporate Executive Dining Room of Hachette Fillipacchi Presse in Paris, France. Three years later, he moved on to the 2-star Michelin restaurant, L'Amphycles, where he learned consistency and creativity from prestigious culinary artisans and developed his skills in independent catering. He then returned to Hachette Fillipacchi Presse and was appointed Chef de Cuisine from 2002-2003.

Chef Agez made a bold move to Washington DC in 2004, where he applied his uniquely French sentiment to numerous establishments. He spent two years as Sous Chef at Montmartre restaurant, before moving on to spearhead the opening of Monstouris restaurant as Chef De Cuisine under the eye of chef and owner, Stephane Lezla. Next, Chef Agez broadened his experience with independent catering roles. From 2007-2009, as Chef de Cuisine, he created cross-cultural menus with Executive Chef and Owner Frederick De Pue at 42 Degree Catering, a boutique catering firm that specializes in custom designed events through the metropolitan area.

In 2009, Chef Agez relocated to Manhattan and has held posts at Café Des Artistes, Lotos Club, The Russian Team Room and Tavern on the Green. While at Café Des Artistes, one of New York's most romantic and historic dining spots, Chef Agez had the pleasure of working with the late Georges Lang, who became one of his most important mentors. It was under Lang's direction that he learned first-hand that proper kitchen management begins with respecting your employees, a philosophy that resonates with him today. He also cites Michel Richard and French chef and culinary writer, Georges Auguste Escoffier, with influencing his recipes and techniques.

In 2010, he was introduced to famed restaurateur, Frederick Lesort and was offered the Executive Chef position at Matisse. The Midtown East Bistro proved to be a perfect match for Agez's passion for Southern French classics and would soon led to an even larger role in the Lesort restaurant group collection.

In January 2012, Chef Agez was named the Executive Chef at Plein Sud restaurant at the Smyth Hotel in Tribeca. He has introduced and revamped new menus for all areas of service- breakfast, brunch, lunch and dinner that combine hearty Provençal dishes with moderately-priced bistro fare. Signature dishes include: *Duck Confit* with fingerling potatoes, oyster mushrooms and duck jus; *Caramelized Sea Scallops* with pearl pasta, saffron sauce and herb salad; and *Red Beet Tartare* with pine nuts, chives and mache salad. His goal is to have French flair shine through in traditional staples from the country, crafted to exacting standards, immediately noticeable to the taste.