

Exclusive Restaurant - 5 Year Waiting List



Damon Baehrel has something most chefs would kill for: a restaurant with a five-year waiting list. Baehrel named the restaurant after himself, so the restaurant is also called "Damon Baehrel."

Baehrel is the chef, the waiter, the grower, the gardener, the cheese maker, the cured meat maker, and everything comes from his 12-acre property. He also built the kitchen he cooks in.

Baehrel has no professional training as a chef. He learned to cook from his mother, and from doing odd jobs in mountain kitchens in the American Northeast.

"I learned bits and pieces along the way, but I never did the research, never looked in a cookbook," he said. "In my family, we just learned to do it ourselves, and the inspiration came from nature."

Baehrel's dishes may seem a little strange. There's the sumac flavored ice slush. There's also the acorn ice cream cone. But they must be delicious, because people pay \$255 a meal at Damon Baehrel. And that price doesn't include wine or a tip.

Each night, Baehrel serves a 15-course meal to 18 guests. The restaurant is small, but it makes about \$750,000 a year. And it attracts some pretty famous people. Jerry Seinfeld and Martha Stewart have both eaten at the restaurant, and it's rumored that the Obamas ate at the restaurant in 2011. This can't be confirmed, though, because Baehrel keeps his guest list private.

If you think you'd like to eat at Damon Baehrel, you'd better get on that waiting list and hope there are a lot of cancelations..... Baehrel plans to retire in 2018.

Which do you want for your meal, the quality or the quantity?

(質)

(量)