

Jennifer Day

Executive Chef, Upper Story

A native of Long Island, Jennifer Day’s life-long passion for food started at the age of six with an obsession with her Easy Bake Oven that has since sent her traveling around the globe. After attending culinary school at Le Cordon Bleu in Australia, she returned to her native New York and landed the job of a lifetime as the Chef de Cuisine at *Gourmet* magazine under the guidance of celebrity chef Sara Moulton.

For eight years, Jennifer was at the helm of *Gourmet*’s entertaining kitchen and dining room, taking care of everything from planning menus for famous clients and foodies and executing large-scale gala parties, to hosting cookbook launches and developing recipes and menus that helped to bring the magazine to life.

In 2004, Jennifer founded Zest Caterers, the exclusive caterer for the magazine’s events. She soon expanded Zest to include planning and executing high-end corporate functions, as well as both casual and upscale personal celebrations such as weddings, baby showers, and birthdays. She also developed recipe for other lifestyle outlets like epicurious.com and *Self* magazine. Jenn then went on to become the Culinary Director for food and entertainment expert and Food Network personality, Claire Robinson. She was also a chef instructor at the flagship Sur La Table in New York City, before becoming the Executive Chef of Benchmarc Events, the events and catering arm of Chef Marc Murphy’s restaurant group, Benchmarc Restaurants.

Jennifer is now at the helm of Chef Charlie Palmer’s Upper Story kitchen where she combines her longtime passion for creating exceptional dinner party experiences with her incredible attention to detail for large scale catered events. A 20-year fan of Chef Charlie Palmer and his pioneer work in American cooking, Jenn is most looking forward to creating upscale comfort foods for Upper Story guests like her signature Red Wine Braised Beef Short Ribs with Herbed Polenta, as well as using as many local and seasonal products she can get her hands on. Of her new appointment Jennifer says, *“I am so thrilled to work for someone I’ve admired and respected for so long. Throughout the years he’s been so generous with his knowledge and has been a mentor to so many great and successful chefs. Being part of this culture of cooking and teaching is really a dream come true for me.”*

When not at Upper Story, she can be found training for marathons or spending time with her husband Matt and their daughter June at their home in Brooklyn, where they often cook together. Taking a page from her mom’s book, 7-year old June’s motto is, “Home made is always better.”