

Adam grew up in NY kitchens. He worked with his dad in his family's gourmet sandwich shop in Brooklyn, as well as, a 200-seat cafe in Tribeca. Adam went on to own and operate The New York Fun Factory, one of the largest special events production companies on the East Coast. He then attended the Culinary Institute of America (CIA) to hone his craft. He has since worked in some of the country's most critically acclaimed restaurants.

His penchant for quality and creativity consistently attracts loyal clientele and rave reviews. The New York Times awarded Adam three stars during his tenure as Executive Chef at Sugo in Long Beach, NY. He has since owned two successful barbecue restaurants, and a gourmet burger restaurant.

You may have seen Adam on The Food Network's popular competition shows "Chopped," and "Restaurant Express," hosted by celebrity Chef Robert Irvine.

He then decided to combine his love for cooking, with his love for entertaining to create his greatest accomplishment yet!

**The Cheftidigitator!**  
**A LIVE Magical Dinner Show**

**"Cooking is about sharing passion  
and joy with the people I'm feeding".**