

Zakary Pelaccio is an award winning chef and restaurateur who lives in Taos, NM with his wife Jori and dog Waylon. Jori and Zak are currently building a Natural Wine Bar and Restaurant in Taos called Corner Office.

In 2016 Zak received a James Beard Award for Best Chef. Esquire named Fish & Game, the restaurant he and Jori owned and operated for just under a decade in Hudson, NY, one of the 40 Most Important Restaurants of the Decade. Wine Enthusiast awarded Fish & Game one of the top 100 Wine restaurants in the US for 4 years in a row and, in year five, added it to the Hall of Fame. In 2021, Zak sold his other Hudson, NY property, a bar/restaurant called BackBar, which was regularly on Thrillist's top bars in NY and won one of the 24 Best Bars in America from Esquire.

Prior to his decade spent in New York's Hudson Valley, Zak built New York City's internationally acclaimed restaurants Fatty Crab and Fatty 'Cue, Southeast Asian inspired restaurants influenced by his time working as a cook in Malaysia and Thailand. In addition to the four NY locations, Zak and crew opened Fatty Crab in St. John, USVI, Hong Kong and, in 2006, Zak developed a spin-off of the brand for the Sanderson Hotel in London called Suka. Zak trained as a cook in both Malaysia and Thailand as well as under culinary luminaries Daniel Boulud (Daniel, Café Boulud, etc.) and Thomas Keller (French Laundry, Per se, etc.). He is noted as one of the chefs who brought nose-to-tail cooking to the mainstream when he opened NY's first true gastro-pub, The Chickenbone Café, in Williamsburg Brooklyn.

Zak has studied at the International Culinary Academy (formerly The French Culinary Institute), The University of Vermont, UC Berkeley, Columbia University and Syracuse University in Florence, Italy. He holds a BA in Literature and Philosophy.

The Fatty Crab and The Fish & Game decades have each been documented in the two critically acclaimed, notably different, and almost profitable cookbooks Zak wrote: [Eat With Your Hands](#), and [Project No. 258 – Making Dinner at Fish & Game](#). In his free time, and prior to the pandemic, Pelaccio produced two fiery & funktastic festivals: [Peripheral Natural Wine and Fermentation Festival](#)<sup>™</sup> and Play With Fire<sup>™</sup>, a live-fire cooking event where fire-obsessed fellow chefs cook on custom steel sculptures in a farm in the Hudson Valley.