



CHEF DOMINIQUE ANSEL

James Beard Award-winning Pastry Chef, Dominique Ansel has shaken up the pastry world with innovation and creativity at the heart of his work. Chef Dominique has been responsible for creating some of the most feted pastries in the world, including: the Cronut® (named one of *TIME* Magazine's "25 Best inventions of 2013"), The Cookie Shot, Frozen S'more, Blossoming Hot Chocolate, and many more.

For his prolific creativity, he was named the World's Best Pastry Chef in 2017 by the World's 50 Best Restaurants awards. *Food & Wine* has called him a "Culinary Van Gogh" while the *New York Post* coined him "the Willy Wonka of New York." He has also been bestowed the prestigious l'Ordre du Mérite Agricole, France's second highest honor.

Prior to opening his own shop, Dominique served as the Executive Pastry Chef for restaurant Daniel, when the team earned its coveted third Michelin star and a four-star review from *The New York Times*. In November 2011, Dominique opened his first shop, the eponymous Dominique Ansel Bakery in NYC's Soho neighborhood, with just four employees.

In July 2021, he opened Dominique Ansel Workshop, a croissant and viennoiserie counter inside of his pastry production kitchens in NYC's Flatiron neighborhood. October 2022 saw the launch of Chef's first-ever Las Vegas location, Dominique Ansel Las Vegas at Caesars Palace, followed by the debut of Dominique Ansel Marché at the Paris Las Vegas in December 2024.

His newest concept, Papa d'Amour, opened in New York City in May 2025. The bakery is an homage to Asian bread culture and a tribute to his two children, who are Taiwanese and French, and their cultural heritage.

Dominique is also the author of three cookbooks: *Dominique Ansel: The Secret Recipes* (October 2014), *Everyone Can Bake: Simple Recipes to Master & Mix* (April 2020), and *Life's Sweetest Moments* (October 2024).

For more information, visit DominiqueAnsel.com, and follow @DominiqueAnsel on Instagram.