



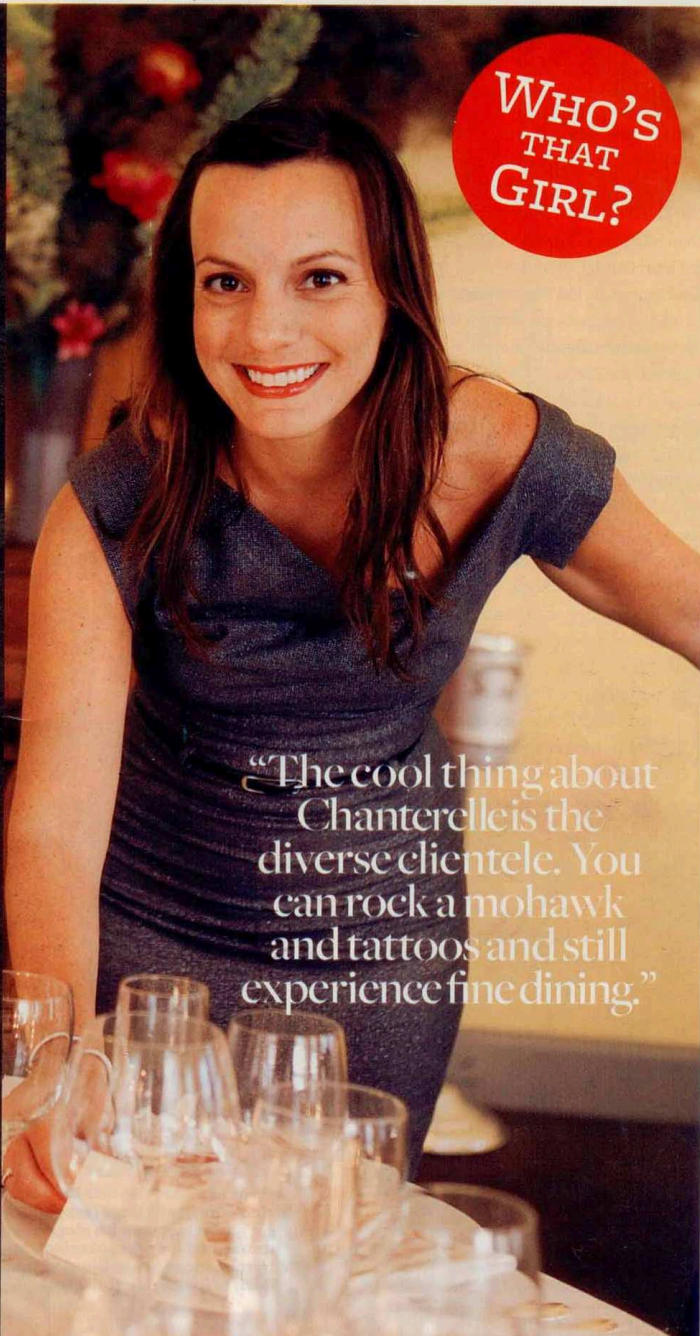
Sixaholic

YOUR WEEKLY FIX OF WHO, WHAT, WHEN AND WEAR EDITED BY SUZANNE ZUCKERMAN

Foodie for Thought

If chefs are the new rock stars, then culinary event planner Amy Ehrenreich has the best seat in the house.

When the legendary Tribeca restaurant Chanterelle opened in 1979 to rave reviews, Amy Ehrenreich was a 1-year-old living in Miami. Now special events director of this culinary clubhouse, the Williamsburg resident aims to further the four-star legacy of its revered owners, Karen and David Waltuck. The husband and wife team trust Amy to attract regulars like Martha Stewart, Jay-Z and Beyoncé to their downtown boîte. "I'm the link between the client and the kitchen," says Amy, 31. "I'm there to make sure each meal is an experience." To that end, she's created innovative Sunday Salons like Rising Stars of Opera and Wine, to take place this fall. The event will feature up-and-coming wines paired with performances by singers of the Metropolitan Opera's Lindemann Young Artist Development Program. (Who knew Puccini went so well with Frecciarossa Uva Rara 2005?) Past soirées include Poets and Ports, and Bulbs and Bubbly—for the champagne-swilling gardener in all of us. While Amy is devoted to expanding others' palates, she rarely brings her work home with her. "I've tried to replicate recipes from the restaurant," she says. "But I usually end up eating rice with soy sauce." —Christina Amoroso



WHO'S THAT GIRL?

"The cool thing about Chanterelle is the diverse clientele. You can rock a mohawk and tattoos and still experience fine dining."