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Café Miranda's Kerry Altiero Crowned Maine Lobster Chef of the Year

10/26/2012

The Maine Lobster Chefs of the Year 2012 were crowned after yesterday's lobster cook-off competition held during the harvest on the Harbor, Portland's four-day food and wine extravaganza. The judges chose Chef Kerry Altiero of Rockland, owner of Cafe Miranda, as Maine Lobster Chef of the Year 2012. The people's choice of audience members for the Maine Lobster Chef of the Year was Chef Mackenzie Arrinton of Boothbay Harbor.

Altiero prepared Maine Harvest Pasta Salad with Maine lobster, corn, tomatoes and parsley.

Arrinton prepared Ricotta Gnudi, Maine Lobster with truffle, chanterelle and chervil.

The judges included Steve Cory, executive chef at the Portland restaurant 555, Kathleen Fleury, assistant editor at DownEast magazine and Sharon Rose, WCSH 6's "Morning Report" anchor. Tom Martin, owner and captain of Lucky Catch Lobster Cruises, hosted the lobster cook-off competition.

Presented by the Maine Lobster Promotion Council, the annual Maine Lobster Chef of the Year cook-off competition showcases Maine's peak lobster harvest season by giving esteemed Maine chefs the opportunity to vie for the title.

Mackenzie Arrington grew up in Boothbay and now lives and works in New York City. In 2009, Mackenzie graduated from the Culinary Institute of America and won the title of Maine Lobster Chef of the Year. He then served as chef ambassador for Maine in 2010, taking third place in the Great American Seafood Cook-off in New Orleans. Most recently, Mackenzie has joined Chef Andrew Carmellini's The Dutch in New York.

Kerry Altiero, is the chef and owner of Cafe Miranda in Rockland, which opened in 1993, inspired by his passion for great food, multi-cultural cuisines, his Italian heritage and Rockland. He and his family renovated the historic Owl Benevolent and Fraternal Club at 15 Oak Street in downtown Rockland. Altiero's inspiringly creative cuisine and his edgy-yet-casual style, launched Rockland's continuing restaurant 'renaissance.'

At the competition both Arrinton and Altiero, were rewarded with \$1,000 in prize money and a display plaque identifying each as the Maine Lobster Chef of the Year.

Copies of the recipes by all three contestants can be found at www.lobsterfrommaine.com.

The Lobster Chef of the Year competition is a part of the larger Convention & Visitors Bureau's culinary event Harvest on the Harbor, presented by the Convention & Visitors Bureau, brings nationally recognized chefs using Maine products and blends them with Maine's award-winning local chefs in celebrating Maine as a culinary travel destination.