

FOR IMMEDIATE RELEASE

CONTACT:

GM: Connie Kobayashi, OWNER: Birgit Kobayashi

Café Selmarie

Phone: (773) 989-5595

email: theoffice@cafeselmarie.com

www.cafeselmarie.com

Café Selmarie Announces 'Chopped Sweets' Winner Kyleen Atonson as New Pastry Chef

CHICAGO, IL – (January 06, 2020) Café Selmarie, longtime dining destination and bakery in Lincoln Square, announced this week the addition of Kyleen Atonson to the bakery team as Executive Pastry Chef. The announcement came just before the episode 'Chopped Sweets: Winter Celebration' aired on the Food Network Monday, December 30th. Kyleen appeared as a contestant on that episode and was declared the first ever, Chopped Sweets winner.

Even before the win on Chopped, Kyleen was already carrying a distinctive culinary pedigree. The early years of her career in Chicago included Assistant Pastry Chef at Michelin starred Everest, and working the line and pastry at GT Fish & Oyster Bar. Later, she moved on to the position of Executive Pastry Chef at Honey's, and then on to Executive Pastry Chef at two Michelin starred ACADIA. She was awarded the Jean Banchet Rising Pastry Chef of 2018. Finally, she took an Executive Pastry Chef position at Coda di Volpe for a short time before moving on to Selmarie at the end of 2019.

Café Selmarie has been a steadfast landmark in Lincoln Square for over 36 years. Birgit Kobayashi co-founded the café with her late business partner, Jeanne Uzdawinis, in its current location in 1983. Birgit is now the sole owner/operator working alongside the rest of the Selmarie team every day. "We are so excited to have Kyleen join the team," Kobayashi said, "She is incredibly talented and intuitive. I'm looking forward to seeing how she can bring her creativity, experience and refined technique to the classic Selmarie repertoire."

About Café Selmarie, Atonson said, "I am thrilled to be at a place with so much history and such deep roots in the neighborhood. I am looking forward to both learning from Birgit as well as adding my own unique flavors to the [pastry] menu."

Kyleen's Coconut Cream Cake, Nutella Cream Brioche and Apple Crostata have already been a hit at Café Selmarie in December. In addition to some new items in the pastry case on a daily basis, Selmarie customers can also look forward to seeing Kyleen's beautifully plated desserts on the prix fixe dinner menu for Valentine's Day as well as decorated cakes available to order. She will be making many, many pies for Pi Day on March 14th, and custom cake designs for weddings and celebrations.

###