

DINING OUT

They labor and they love

Restaurant-industry couples dish on the ups and downs of working together

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David and Karen Waltuck
co-owners of Chanterelle

For most restaurateurs, job demands are high and the lines between work and life are blurred. But for these city couples, who work with the ones they love, the lines are not even there.

David and Karen started dating in their early 20s, got married in 1978 and opened Chanterelle in November 1979.

Since then, their TriBeCa restaurant's reputation has grown alongside their family (Their son is 17, their daughter 19).

David is the chef and is in charge of the kitchen. Karen handles all matters related to the front of house.

Asked how they've managed to stay and work together throughout the years, when so many others have

not, David says, "I think it helps that we have different domains."

The biggest advantage to working together? "You actually see each other. So many people who have demanding jobs absolutely don't see each other. I have really enjoyed spending my life with him," says Karen.

FEELING HUNGRY FOR A HEART?

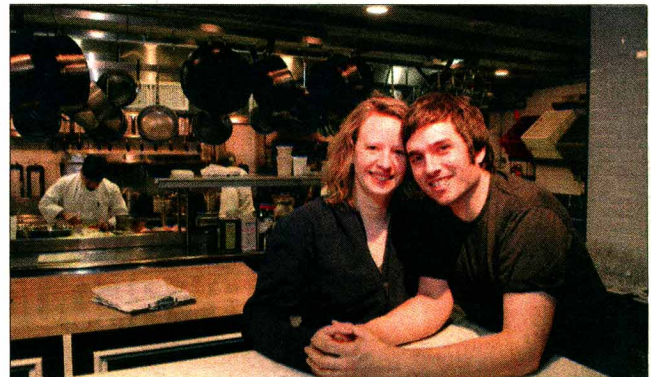
Candy hearts not authentic enough? Plenty of New York City restaurants offer the real thing, so you can eat (something else's) heart out:

- Japanese restaurant **Mr. Jones** (243 E. 14th St.) serves Hatsuo — chicken hearts in yakitori sauce (\$3).
- At new American spot **Dovetail** (103 W. 77th St.), duck hearts are served with a poached egg, cream of wheat and watercress (\$14).
- "Coeurs Et Gesiers" at **West Branch** (2178 Broadway, at 77th St.), features red wine braised duck gizzards and grilled duck hearts (\$16).
- The under-\$10 menu at **Damon: Frugal Friday** (47 E. 19th St., open Fridays only), features a ragout of duck hearts with saffron duck egg and faro (\$9).
- **Craftbar** (900 Broadway, near 20th St.) serves a duck heart terrine with quince butter for lunch and dinner (\$11). (LCS)



Chanterelle's David and Karen Waltuck (TIFFANY L. CLARK)

Gabe and Katherine Thompson
executive chef and pastry chef at L'Artusi and dell'anima



The Thompsons met through a mutual friend in the industry. (TIFFANY L. CLARK)

Introduced by a friend who worked at Del Posto with both of them (at different times), the two now work together at L'Artusi and dell'anima in the West Village.

"Right now, our

restaurants are our children. It's all we think, talk and breathe about. Fortunately, we're both really into it," pastry chef Katherine says.

Some logistical problems do arise, though. "It's

difficult to get a day off together," Gabe laments.

On the other hand, Katherine says, "Usually relationships are very difficult in this industry. Doing the same thing certainly makes it easier."

Deborah Williamson and Bryan Calvert co-owners of James

This husband-and-wife team also splits duties, with her handling front of house and him in charge of the food.

They first began working together with an event business called Williamson Calvert, where she oversaw the production and styling of events and he cooked. (The company is still in existence.)

In June 2008, the



Williamson and Calvert own Brooklyn's James.

two opened James, in the space below their Brooklyn apartment.

"Our talent and skills sync up really well," Williamson says.

They both stressed the importance of spending time apart with friends when they're not working, but admitted that keeping this separate is a constant challenge.

"The advantage, though, is that I get to see my beautiful wife every day," Calvert says. "The collaboration is really nice."