

# COCHINEAL

107 WEST SAN ANTONIO  
MARFA, TEXAS 79843  
432 729 3300

## A short history of Restaurant Cochineal and its predecessor Etats-Unis

Tom and Jonathan Rapp (father and son) opened Restaurant Etats-Unis in New York City in June of 1992. The culinary history of each was limited to home cooking under the extensive, though remote, tutelage of Julia Child's wonderful volumes one and two of Mastering the Art of French Cooking. Success in New York came slowly giving two entirely inexperienced cooks, in a new career and in a new business, the time needed to adapt to the demands of restaurant, as opposed to home, cooking. The partnership was greatly benefited when Toshifumi Sakihara joined the staff bringing much needed experience in both baking and accounting – a not unlikely combination of talents. With a talented team in place in both the kitchen and in the dining room the restaurant felt ready for bigger things. The New Times' review of October 1, 1993 written by Ruth Reichl in her first restaurant review since joining the Times was spectacular, awarded Etats-Unis two stars and put it on the culinary map. The following quote summarizes just how clearly she understood the restaurant; "The food is unlike that found in other restaurants. The Rapps have no professional training, and their food has the appealingly rustic character of the best home cooking. . . . . the food is astonishingly exuberant, accepting no limits and recognizing no boundaries." The restaurant thrived, garnered more positive publicity than a 30 seat restaurant deserves and was awarded a Michelin star in 2004.

By 2005 Jonathan had gone on to open his own now hugely successful restaurant, River Tavern, in Chester, Connecticut while Tom and Toshi had begun to look for a new challenge in an entirely different environment. Marfa after a long weekend trip from New York seemed to suit the bill perfectly. Vast gorgeous spaces, few but fascinatingly diverse and interesting people, no traffic, lovely weather . . . . . a perfect place to retire. Retirement lasted just as long as it took to build a restaurant.

Enter Cochineal. A thirty seat dining room, forty odd seat courtyard, open kitchen, and a vegetable garden supplying the freshest baby greens and vegetables – all came into being by 2008 and the restaurant opened on May 22. The food served at Cochineal is much as Ruth Reichl wrote about it. We are still home cooks, still cooking simple food, still changing the menu daily, still paying attention to the inherent qualities of the raw ingredients. We are still in love with the wines of the world and maintain a list of some 250 bottles in a wide range of prices. We have also have the continuing joy of watching a wonderful staff of very young and very native Marfans grow into an appreciation of what food can become and into an awareness of how skilled and competent they can become.

It is our intention to expand the facilities in the next year to include an intimate cocktail bar in its own setting with nearly year round outdoor seating.

Menu: Changes weekly if not daily  
Open for dinner: Daily from 6 PM Closed Wednesday  
Open for breakfast: Thursday thru Sunday from 8AM to 1PM

Chef Owners: Tom Rapp and Toshifumi Sakihara  
Chef de Cuisine: Anthony Cano  
Cooks: Jonathan Lujan, Daniel Rayas, Jesus Tejada, Anthony DeSimone  
Dining Room Manager: Wesley Rios

Reservations not required but recommended – please call 432 729 3300  
Dress: casual