

Sarah Steinhorn has been enamored with all things food and cooking since a young age. She grew up traveling the world with her parents and never shied away from an opportunity to taste something new. At home, she learned to cook from her father, a skilled home cook and self-proclaimed foodie since before it was “cool.” Throughout high school and college, Sarah took every opportunity she had to make new recipes for her friends, family, and classmates. After graduating from Franklin and Marshall College with a BA in cognitive science, Sarah decided to pursue her passion for cooking and enrolled at the French Culinary Institute in NYC. She graduated at the top of her class and quickly got a job working under Top Chef alumni Jeff McInnis and Janine Booth at their East Village restaurant, Root & Bone. Sarah worked her way up in the restaurant, becoming their lead line cook and assuming sous chef responsibilities. Having gotten to know the Root & Bone executive pastry chef, Romina Peixoto, and wanting to learn more about pastries and confections, Sarah left with her to work as her sous chef at The Chocolate Room in Brooklyn. Romina, bringing experience from Eleven Madison Park, Fishtail, and her position as the first female executive pastry chef at Le Cirque, passed on knowledge to Sarah covering everything from laminating dough for croissants to piping icing on cakes and painting chocolates. Since leaving the restaurant industry, Sarah continues enjoying cooking for her friends and family and teaching classes to anyone from age 9-99 who wants to learn more about cooking. Sarah is currently pursuing a Master’s in Speech-Language Pathology while working part-time as an assistant coach for the Vassar College field hockey team.