Photos of the Day: Paris Chef Embraces Fresh Ingredients

Pedestrians walk past Chef Greg Marchand's restaurant Frenchie in Paris on Thursday, Feb. 13, 2014. Center of haute cuisine, Paris has been a relative latecomer to the idea of fresh food with local ingredients at prices more for the masses. Marchand, who had by then spent his professional life abroad, was unwittingly ready. **(AP Photo/Michel Euler)**

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Chef Greg Marchand speaks to the Associated Press during an interview in his restaurant Frenchie in Paris on Thursday, Feb. 13, 2014. "A lot of young chefs - I'm part of it - open a restaurant with no investor, so with not much money. It's often small places, with no designer work because they cannot afford it. But what we have is a craft, knowledge, experience," he said. **(AP Photo/Michel Euler)**

This Feb. 10, 2014 photo shows the ingredients for roasted carrot, orange and avacado salad in Concord, N.H. The recipe is adapted from Greg Marchand's cookbook, "Frenchie." **(AP Photo/Matthew Mead)**

A cookbook by chef Greg Marchand is diplayed on a shelf at the Frenchie wine bar in Paris on Thursday, Feb. 13, 2014. Frenchie, the Marchand founded in 2009 after leaving New York's Gramercy Tavern, has become a destination for as many diners as can snag a reservation. For the many who are shut out of the restaurant, he has a cookbook coming out in March. **(AP Photo/Michel Euler)**

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