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| Culinary Profile |
|  | Executive Chef trained in French technique with a seasonal modern American approach to cooking. Extensive hospitality experience as an Executive Chef tasked with turning around a popular local eatery, an Opening Chef/Partner responsible for developing a culinary concept and a Sous-Chef at several top-tier restaurants.Proven capabilities include: developing and executing successful menu concepts, sourcing seasonal and sustainable agriculture, controlling food costs and optimizing quality, establishing kitchen procedures & standards, leading and managing staff.  |
| Noteworthy press |
|  | The Atlas Room (3 Stars), *The Washingtonian Magazine*“Put the Atlas Room in the narrow category of restaurants that deliver more on the plate than they appear to promise in their description. Who eats stuffed red peppers anymore? We do, after sampling their rendition, which features quinoa and a carrot-cumin sauce. What trendy bistro isn’t featuring lamb Bolognese? Their springy fettuccine doused with rustic meat sauce and finished with a dollop of ricotta is a standout—pure comfort on a winter’s night. Not unlike this charmer of a restaurant.”The Atlas Room, *The New York Times*“36 Hours in DC” “Start at the Atlas Room, where tables fill quickly and reservations are recommended. Residents know to sidle up to the bar for a bourbon and innovative American cooking, including pork shoulder with eggplant in a spicy peach sauce or foie gras with truffle vincotto appetizer.” |
| Executive experience |
|  | **The Washington Hilton, Washington DC**Executive Sous Chef, March 2017- April 2018**Modern Dining Concepts LLC,** Washington DCChef/Owner, November 2009-2017**The Haymaker Bar (2016 – 2017)****The Atlas Room (2009-2016)****The Sheraton Premiere,** Vienna, VAExecutive Chef, February 2008 – June 2009**Russia House Restaurant & Lounge,** Washington DCConsulting Chef, September 2007 – January 2008**Evening Star Café,** Alexandria, VAExecutive Chef, August 2005 – August 2007Additional 10 years’ experience at **Bacchanalia, Seegers, Kinkead’s Colvin Run Tavern, Gerard’s Place and Vidalia**.  |
| Education |
|  | Hydrocolloids, 2008*, The French Culinary Institute, NYC*Wine & Spirit Educational Trust, 2007, *Advanced Certificate in Wine* ServSafe, *Food Service Manager Certificate*New England Culinary Institute, 2000, *Advanced Placement Program, AOS in Culinary Arts*George Mason University, 1993-1995, *Business Administration (withdrew prior to degree)* |