

I grew up in the kitchen – my father is a chef and I always I knew I would work with food. Right after high school I attended The Culinary Institute of America. I then spent over two years at Le Bernardin restaurant in New York City, where I worked my way around the kitchen and spent my last full year as saucier. I wanted to build on my culinary background and was inspired to return to school to study food science (and to have the opportunity to work with my dad), still a somewhat unknown field then. I broadened my experience after school by briefly working in confectionery product development at Nestle, which led me to a 5-year stint as Product Development Chef at Symrise, one of the leading flavor and fragrance manufacturers in the world. I returned to the restaurant world as a member of Chef Eric Ripert’s consulting team at Le Bernardin – helping to develop menus, test recipes, and train staff on outside consulting projects. One of my final projects with Chef Ripert was working on a TV pilot, which led me to Portland and ultimately to Harry’s. I couldn’t be more excited about having the chance to offer my recipe and product development knowledge to Harry’s because I value the products we deliver, both as a consumer and as a member of the team.

Career Highlights

Over 14 years of experience in the food industry – as both a cook and a research chef.

Tournant, Saucier, Consultant - Le Bernardin (New York, NY)

Tournant - Handke’s Cuisine (Columbus, OH)

Product Development Intern - Nestle (Marysville, OH)

Product Development Chef - Symrise (Teterboro, NJ)

Education & Associations

AOS in Culinary Arts from The Culinary Institute of America

BS in Food Science from The Ohio State University

Member of the Research Chefs Association

Philosophy

While science is fun and has its place, I’m not necessarily a proponent of overly worked products. I like that Harry’s uses an all natural approach with as little chemical help as possible.

Why I Became a Chef

My father inspired me – I saw the personal satisfaction he derived not only from making people happy with his food but also from the camaraderie in the kitchen. And I like that you’re always learning something new every day.

Favorite Dish to Cook at Home

Hard to say! I like to make ceviche a lot, especially in the warmer months – of course that’s not really cooking but rather letting the ingredients cook for you. I take a nice piece of fish like fluke or snapper, cut it into thin strips, add some fresh lime, lemon and orange juice, red onion, salt and sugar, marinate it for a bit and then finish with olive oil and cilantro. Served on some fresh butter lettuce leaves and with a boiled sweet potato or boiled corn it’s a perfectly simple dish.

Favorite Thing about Working at Harry’s

I love the spirit and the attitude! I like the fast pace and teamwork involved to get such quality products to market.