

Richard M Tramonto

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QUALIFICATIONS

Executive Chef / Executive Culinary Director

Accomplished leader with distinguished culinary and management career encompassing fine dining, hotel restaurant management, high volume catering, and casual dining concepts as well. Strong leadership qualifications combined with outstanding team building skills. Background in providing exceptional regional leadership while directing multiple properties simultaneously. Significant contributor to revenue/profit/growth through improvements in quality, productivity, operational efficiency, and customer service. Recognized as a global celebrity chef with marketing and licensing recognition. Demonstrated expertise in:

- * Food/beverage & labor cost controls
- * Purchasing & inventory management
- * Food preparation & presentation
- * Special events management
- * Customer service & guest relation
- * Staff training & development
- * New facilities start-up
- * Marketing
- * Quality assurance & control
- * Innovative menu development & planning

WORK EXPERIENCE

Home on the Range, Restaurant Development Company

2010 - Present

New Orleans, LA www.revolutionnola.com

Ridgeland, MS www.seafoodrevolution.com

Executive Chef, COO, Culinary Director

***Restaurant R'evolution** *in the Royal Sonesta Hotel*

***Seafood R'evolution**

Developed and opened the restaurant including; kitchen design, contributed to FOH design, menu development, recipes and costing, hiring & training opening staff, SOP and brand standard books, purchasing of FF&E, contributed to marketing and PR, auditing day to day operations. Sales of 10M

2005 - 2012

Westin, Starwood Hotel, Northshore

Wheeling, IL

Executive Chef, VP, Culinary Director

* **Tramonto Steak & Seafood**

* **Osteria di Tramonto**

* **RT Lounge**

Developed and opened the restaurants including; kitchen design, contributed to FOH design, menu development, recipes and costing, hiring & training opening staff, SOP and brand standard books, purchasing of FF&E, , contributed to marketing and PR, auditing day to day operations of all 3 outlets. Sales of 9M

Lettuce Entertain You Restaurants,

Chicago, IL www.leye.com

2016 – Present

1999 - 2009

- **Corporate Chef:** *openings and special projects for CEO Rich Melman*
- **Joe's Stone Crab:** Consultant
- **TRU:** *Executive Chef / Partner*
- **Osteria via Stato :** *Executive Chef / Partner*
- **National 27:** *Corporate Chef / Partner*

Developed and opened the restaurant including; kitchen design, contributed to FOH design, menu development, recipes and costing, hiring & training opening staff, SOP and brand standard books, purchasing of FF&E, contributed to marketing and PR, auditing day to day operations.

Brasserie T Restaurant, Northfield, IL

Executive Chef

1996 - 1998

Trio Restaurant, Evanston, IL

Executive Chef

1993 - 1996

My Kind of Town, Restaurant Company,

London, England

1989 - 1992

- **Stapleford Park Country House Hotel;** Leicestershire, England
Chef de cuisine
- **Criterion Brasserie;** Piccadilly Circus, London, England
Chef de cuisine

Charlie Trotter's , Chicago, IL

AM Sous chef

1989 - 1989

Lettuce Entertain You Restaurants, Chicago, IL

Avanzare & Scoozi Restaurants

PM Sous chef

1986 - 1988

La Grenouille , New York, NY <i>Chef de partie - rotated all stations</i>	1986 - 1986
Aurora Restaurant , New York, NY <i>Chef de partie - rotated all stations</i>	1984 - 1985
Gotham Bar & Grill , New York, NY <i>Chef de partie, Fish & Meat station</i>	1982 - 1983
Tavern on the Green , New York, NY <i>Chef de partie, Garde manger station</i>	1981 - 1982
Strathallan Hotel , Rochester, NY <i>Chef de partie, Broil station, Butcher</i>	1980 - 1981
Scotch n' Sirloin , Rochester , NY <i>Line Cook</i>	1978 - 1979
Wendy's Old Fashion Hamburgers , Rochester, NY <i>Line Cook</i>	1977 - 1978

EDUCATION

John Marshall High School, Rochester, NY 1978 - 1981

APPRENTICESHIPS

1998 - 2009

- Gualtiero Marchesi; Milan, Italy
- Pierre Gagnaire; Saint-Etienne, France, and Paris, France
- Michel Guerard; Eugénie-les-Bains, France
- Alain Chapel; Mionnay, France
- Raymond Blanc; Le Manoir Aux Quat' Saisons, Great Milton Oxfordshire, England
- Anton Mossimann; Mossimann Restaurant, London, England
- Michel Roux; Bray, Berkshire, England
- elBulli; Catalonia, Spain
- Arzak; San Sebastián, Spain
- I have also done extensive dining all over the world.

ACCOMPLISHMENTS

- James Beard Awards Winner, Best Chef, Midwest 2002
- Food & Wine Magazine Top 10 Best New Chefs 1994
- Star Chef Award 2001
- Michelin Red "M" 1991
- Robert Mondavi Award for Culinary Excellence; Rising Star Chefs Award 1994
- Fine Dining Hall of Fame 2002
- Relais & Chateaux 2002 - 2007
- Ivy Award 2003
- Hospitality Leadership of the Year, Purdue University 2004

GUEST CHEF EVENTS AND DINNERS

- * Kentucky Derby
- * Aspen Food & Wine Classic
- * South Beach Wine & Food Festival
- * Pebble Beach Food & Wine
- * LA Food & Wine
- * Chicago Gourmet
- * James Beard House Dinner
- * Disney Epcot Food & Wine Festival
- * Events for: Bocuse d' Or, 1995, 1997
- * Masters of Food & Wine 1993 - 2007
- * Julia Child, 90th birthday party 2002

PUBLISHING, TELEVISION, AND MEDIA

Books Published by : Chef Rick Tramonto

- Scars of a Chef, 2011
- Steak with Friends, 2010
- Osteria, 2008
- Fantastico, 2007
- Tru, 2004
- Amuse Bouche, 2002
- Butter Sugar Flour Eggs, 1999
- American Brasserie, 1997

Television Appearances by: Chef Rick Tramonto

- Today Show x 4
- Oprah x 2
- Iron Chef x 1
- Top Chef x 1
- Top Chef Masters x 1
- CBS this Morning x 3
- 700 Club TBN x 2
- Emeril Live x 1

Media Stories : on Chef Rick Tramonto

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| · Food Arts Magazine | · Gourmet | · Martha Stewart |
| · Food & Wine | · Bon Appetit | · NY Times Magazine |
| · People Magazine | · Wine Spectator | · Chicago Magazine |
| · Art Culinaire | · Saveur | · London Times Magazine |
| | · Zagat Rated | |