

Richard M Tramonto
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PURPOSE STATEMENT:

Seeking opportunities to share my experience to mentor the next generation of culinarians

QUALIFICATIONS:

Over 35 years in the Culinary field. As an executive chef, I have led successful food & beverage operations of multiple properties, communicated and executed a common vision, maintained and improved equity of brand standards, and managed the process to increase revenues and shrink loss.

I am a culinary influencer through my social media and books.

WORK EXPERIENCE:

Home on the Range, Restaurant Management and Licensing Development Company

Executive Chef / Culinary Director

2010 - Present

Restaurant R'evolution in the Royal Sonesta Hotel

777 Bienville Street, New Orleans, LA 70130

www.revolutionnola.com

Annual Sales \$10 million

Seafood R'evolution

1000 Highland Colony Parkway, Ridgeland, MS 39157

www.seafoodrevolution.com

Annual Sales \$5.5 million

Developed and opened the restaurants, including; kitchen design, contributed to FOH design, R & D of culinary, menu development, recipes and costing, hiring & training staff, SOP and brand standard, involved with marketing and PR, auditing of day to day operations.

Lettuce Entertain You Restaurants, Chicago, IL

www.leye.com

2016 - 2018

1986 - 2009

Corporate Executive Chef: *openings and special projects for CEO Rich Melman*

Booth One: *Executive Chef Consultant*

Joe's Stone Crab: *Executive Chef Consultant*

TRU: *Executive Chef / Partner*

Osteria via Stato: *Executive Chef / Partner*

National 27: *Executive Chef / Partner*

Avanzare: *Sous Chef*

Assisted in developing and opening the restaurants, including; kitchen design, R & D of culinary, food and beverage director, menu development, recipes and costing, hiring & training staff, SOP and brand standard, involved with marketing and PR, auditing of day to day operations.

Westin, Starwood Hotel, Northshore Wheeling, IL

2005 – 2012

Director of Operations / Culinary Director

Tramonto Steak & Seafood

Osteria di Tramonto

RT Lounge

Annual Sales \$15 million

Developed and opened multiple concepts, including; kitchen design, contributed to FOH design, R & D of all culinary, menu development, recipes and costing, hiring & training opening staff, SOP and brand standard books, P & L accountability. Leading staff of 350.

Brasserie T Restaurant, Northfield, IL

Executive Chef / Partner

1996 - 1998

Trio Restaurant, Evanston, IL

Executive Chef / Partner

1993 – 1996

My Kind of Town, Restaurant Company, London, England

1989 – 1992

Stapleford Park Country House Hotel; Leicestershire, England

Executive Chef

Criterion Brasserie; Piccadilly Circus, London, England

Executive Chef

Charlie Trotter's, Chicago, IL

Sous Chef

1988 - 1989

La Grenouille, New York, NY

Chef de partie - rotated all stations

1985 - 1986

Aurora Restaurant, New York, NY

Chef de partie - rotated all stations

1984 - 1985

Gotham Bar & Grill, New York, NY

Chef de partie, Fish & Meat station

1982 - 1983

Tavern on the Green, New York, NY

Chef de partie, Garde manger station

1981 – 1982

Strathallan Hotel, Rochester, NY

Chef de partie, Broil station, Butcher

1980 - 1981

Scotch n' Sirloin, Rochester, NY

Line Cook

1978 - 1979

Wendy's Old Fashion Hamburgers, Rochester, NY

Line Cook

1977 - 1978

APPRENTICESHIPS & STAGES

- Gualtiero Marchesi; Milan, Italy
- Pierre Gagnaire; Saint-Etienne, France, and Paris, France
- Michel Guerard; Eugénie-les-Bains, 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

PARTIAL LIST OF ACCOMPLISHMENTS:

- James Beard Awards Winner, Best Chef, Midwest
- Food & Wine Magazine Top 10 Best New Chefs
- Michelin
- Fine Dining Hall of Fame

APPEARANCES AND PUBLISHING:

- 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
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- Scars of a Chef
 - Steak with Friends
 - Osteria
 - Fantastico!
 - Tru
 - Amuse Bouche
 - American Brasserie
 - Butter Sugar Flour Eggs