

Rick Tramonto
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PURPOSE STATEMENT:

Seeking opportunities to grow and share my experience to mentor the next generation.

QUALIFICATIONS:

38 years in the culinary field as a culinarian and an Executive Chef / Director of Operations.
Led successful food & beverage teams, operations of multiple properties and companies, communicated and executed a common vision, maintained and improved equity of brand standards, managed the process to increase revenues, and developed positive work environments.
Culinary influencer through my kitchens, social media and cookbooks.

WORK EXPERIENCE:

Tramonto Cuisine Consulting & Licensing Development Company Chicago,IL

Executive Chef / VP of Culinary Operations 2000 – Present

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

2010 - Present

777 Bienville Street, New Orleans, LA 70130
www.revolutionnola.com

Developed and licensed concept of the restaurant, including; opening executive chef, Systems & Operations, Kitchen Design, contributed to FOH design, menu development, recipes and costing, hiring and training staff, SOP and all brand standards, and quarterly audits with the Sonesta hotel.

Rock & Brews Restaurant Corporation, Manhattan Beach California

Executive Chef Consultant for Menu Development, Training, Operations and Systems for 20 Locations . 2018 – 2020

Lettuce Entertain You Restaurants, Chicago www.leye.com

*Corporate Executive Chef, opening teams, special projects for CEO Rich Melman 2016 - 2018

*Corporate Executive Chef assisting Joe's Seafood & Prime Steak in overseeing Chicago, DC and Vegas 2016 -2018

***TRU: Executive Chef / Operating Partner** 2000 – 2010

Executive Chef, All Menu Development, Training, Operations, Systems
Kitchen Design and FFE.

I also assisted as an Executive Chef / Partner with Osteria via Stato, National 27

*Executive Chef assisting with Avanzare, Scoozi, The Pump Room 1986 – 2000

Westin, Starwood Hotel, Northshore Wheeling, IL

Executive Chef / VP of Culinary & Director of Operations 2005 – 2012

Tramonto Steak & Seafood
Osteria di Tramonto
RT Sushi Bar & Lounge
Gales Bakery & Coffee Shop

Developed and licensed the Tramonto Brand within the hotel for all F& B of the 4 concepts, including four separate Kitchen Designs, contributed to FOH design, R & D of all culinary, menu development, recipes and costing, training staff, SOP and brand standard books, P & L accountability. Leading day-to-day staff of 250 in all 4 concepts.

Brasserie T Restaurant, Northfield, IL

1996 - 1998

Executive Chef / Partner

Systems & Operations, Kitchen Design, contributed to FOH design, menu development, recipes and costing, hiring and training staff, SOP and all brand standards.

Trio Restaurant, Evanston, IL

1993 - 1996

Executive Chef / Partner

Systems & Operations, Kitchen Design, contributed to FOH design, menu development, recipes and costing, hiring and training staff, SOP and all brand standards.

My Kind of Town, Restaurant Company, London, England

1989 – 1992

*Stapleford Park Country House Hotel; Leicestershire, England
Chef de cuisine*

Charlie Trotter's, Chicago, IL

Sous Chef

1987 - 1989

La Grenouille, New York, NY

Chef de partie - rotated all stations

1985 - 1987

Gotham Bar & Grill, New York, NY

Chef de partie, Fish & Meat station

1982 - 1984

Tavern on the Green, New York, NY

Chef de partie, Garde manger station

1981 – 1982

APPRENTICESHIPS & STAGES

Certified Pizzaioli

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

ElBulli; Catalonia, Spain

PARTIAL LIST OF ACCOMPLISHMENTS:

2 Time James Beard Award Winner, Best Chef Midwest and Best Service Award.

Food & Wine Magazine Top 10 Best New Chefs in America.

Michelin 2 Stars TRU

Fine Dining Hall of Fame

Wine Spectator Grand Award 2004

4 Stars in Chicago Tribune, Chicago Sun times and Chicago Magazine for Trio & Tru

New Orleans Magazine Best New Restaurant of the Year.

Top 100 Restaurant in the World Relais & Chateaux

EVENT APPEARANCES:

Kentucky Derby; Chef de cuisine at the Mansion event at Churchill Downs

Aspen Food & Wine Classic

South Beach Wine & Food Festival

Pebble Beach Food & Wine

LA & NY Food & Wine

Chicago Gourmet

Disney Epcot Food & Wine Festival

Naples Food & Wine; Chef de cuisine

Top Chef Judge & Top Chef Masters

Iron Chef

Today Show

Oprah Winfrey Productions

Books Published:

Amuse Bouche Cookbook

Steak with Friends Cookbook

TRU Cookbook

Osteria, Italian Cuisine Cookbook

American Brasserie Cookbook

Fantastico! Italian Bites Cookbook

Butter, Sugar, Flour, Eggs Cookbook

Scars of a Chef, an Autobiography of Chef Rick Tramonto