

Rick Tramonto
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Executive Chef & VP of Culinary Management

**OPERATIONS & LICENSING MANAGEMENT / STRATEGIC MENU PLANNING / HOSPITALITY INDUSTRY EXPERTISE
MULTI-UNIT MANAGEMENT / P&L MANAGEMENT / FRONT- AND BACK-OF-HOUSE LEADERSHIP**

QUALIFICATIONS:

40 years in the culinary field as a Culinarian/Executive Chef/Director of Operations. Developed and led successful food & beverage teams, operations of multiple properties and companies, maintained and improved equity of brand standards, and developed positive work environments. Worked with some of the top 100 Contract Food Companies on R & D and innovation. Culinary influencer through my mentoring, cuisine, social media and cookbooks. 7 Time Nominated, 2 Time James Beard Award Winning Chef. Results-driven, resourceful hospitality executive with exemplary record in Cuisine, profitability, customer satisfaction, and market presence across multiple types of dining establishments. Inventive concept developer. Adept in all aspects of operations management. Outstanding problem solver; decisive leader.

AREAS OF EXPERTISE:

- Menu, Recipe & Concept development
- Operations Improvement
- Marketing Initiatives
- Cost Control
- Operational Systems Development
- Budget Development
- Project Management
- Customer Service & Satisfaction
- Staffing, Training & Development
- Kitchen Design

CAREER EXPERIENCE:

Restaurant R'evolution in the Royal Sonesta Hotel

2010 - Present

VP of Operations / Executive Chef

777 Bienville Street, New Orleans, LA 70130

www.revolutionnola.com

- Developed and licensed a 10 year concept to the Royal Sonesta Hotel, New Orleans
- R & D of all culinary, menu development, recipes and costing, SOP books
- Annual revenue of 8 million
- Creating and training all seasonal menus including breakfast, lunch, dinner, room service, and outside catering events
- Quarterly audits with the Sonesta hotel
- Worked with architects for the overall restaurant design, all kitchen design, and tabletop selections
- Ensured that statutory sanitation practice principles were maintained
- Worked with PR personnel to develop marketing and ensured national exposure
- Hiring and training
- Initiate and leading weekly management meetings and setting revised goals
- Setting high standards and challenging staff to maximize their potential by effective coaching
- Best New Restaurant 2010
- Zagat rated Top 5 Restaurants in the French Quarter
- Certificate of Excellence Awards by Wine Spectator in 2016-2019

Tramonto Cuisine, Inc., Consulting & Development Company 2000 – Present

Executive Chef / VP of Culinary Operations

Rock & Brews Restaurant Corporation, Manhattan Beach, CA 2018 – 2020

(Owned by Rock Band, KISS members)

Executive Chef Consultant for Menu Development, Training, Operational Systems

Facilities, R&M Audits for 10 Locations, Provided strategic leadership, annual revenues of 40 million

Tramonto Cuisine, Inc., Licensing & Development Company

Westin, Starwood Hotel, Northshore Wheeling, IL

2005 – 2012

Executive Chef / VP of Culinary & Director of Operations

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

- Developed, opened and licensed the Tramonto Brand within the Westin Starwood 412 room hotel for all F& B of the 4 concepts, including four separate Kitchen Designs and 24 hour room service
- Sales totaling 20 million annual revenues
- R & D of all culinary, menu development, recipes and costing, training staff, SOP books
- P & L and budget accountability
- Creating and training all seasonal menus including breakfast, lunch, dinner, room service, and outside catering
- Leading day-to-day staff of 200 in all 4 concepts
- Worked with architects for the overall restaurant design, all kitchen design, and tabletop selections
- Promote the professional growth and development of the entire team
- Initiate and leading weekly management meetings and setting revised goals
- Setting high standards and challenging staff to maximize their potential by effective coaching
- Ensured that statutory sanitation practice principles were maintained.
- Worked with PR personnel to develop marketing and ensured national exposure

Lettuce Entertain You Restaurants, Chicago, IL

2000 – 2010

Executive Chef / Operating Partner

TRU

- Created upscale progressive French American concept
- Opening executive Chef operating partner
- Menus, Recipes & Concept development, costing, hiring and training staff, SOP books
- P & L and budget accountability and annual revenues 5.2 million
- Creating and training all seasonal menus including, 4 different tasting menus, lunch, dinner, and outside catering
- Setting high standards and challenging staff to maximize their potential by effective coaching
- Motivated staff through daily pre-service meetings and regular performance evaluations
- Initiate and leading weekly management meetings and setting revised goals
- Proven team builder with strong proponent of teamwork and team chemistry to achieve desired goals
- Worked with architects for the overall restaurant design, all kitchen design, and tabletop selections
- Ensured that statutory sanitation practice principles were maintained.
- Worked with PR personnel to develop marketing and ensured national exposure.
- Two-Time James Beard Award Winner, Best Chef Midwest and Best Service Award
- Food & Wine Magazine Top 10 Best New Chefs in America
- Michelin Stars / Relais & Chateaux Relais-Gourmand

Brasserie T Restaurant, Northfield, IL

1996 - 1998

Executive Chef / Operating Partner

- Created concept
- Annual revenues of 5 million
- Opening executive Chef, day to day systems and operations, staffing, training & development
- SOP books and cost controls
- P & L and budget accountability
- Leading day-to-day staff of 100
- Creating and training all seasonal menus including lunch, dinner, and outside catering events
- Worked with architects for the overall restaurant design, all kitchen design, and tabletop selections
- Worked with PR personnel to develop marketing and ensured national exposure

Trio Restaurant, Evanston, IL
Executive Chef / Operating Partner

1993 - 1996

- Created upscale progressive French American concept
- Opening executive Chef operating partner
- Menus, Recipes & Concept development, costing, hiring and training staff, SOP books
- P & L and budget accountability and annual revenues 5.2 million
- Creating and training all seasonal menus including, 2 different tasting menus, dinner, and outside catering
- Setting high standards and challenging staff to maximize their potential by effective coaching
- Motivated staff through daily pre-service meetings and regular performance evaluations
- Initiate and leading weekly management meetings and setting revised goals
- Proven team builder with strong proponent of teamwork and team chemistry to achieve desired goals
- Awarded Restaurant of the Year by The Chicago Magazine
- 4 Stars received by Sun-Times/Chicago Tribune/Chicago Magazine all in one year

Stapleford Park Country House Hotel, Leicester, England
Criterion Brasserie Restaurant, London, England
Executive Chef

1989 - 1992

- 500 acres, 60 rooms, 17th Century Country House Hotel, 3 dining rooms, 4 private cottages, golf course, spa and wellness center, banquets and weddings
- Rocco Forte Hotel Group
- Recruited by Bob Payton/My Kind of Town Group to join his award-winning restaurants
- Menus, Recipes & Concept development, costing, hiring and training staff, SOP books
- P & L accountability
- PR & Marketing
- Numerous awards including Michelin recognition

Charlie Trotter's, Chicago, IL
Sous Chef

1987 - 1989

- Learned under Celebrity Chef Charlie Trotter
- Performed butchering, prep, ordering and AM Sous Chef
- Had the opportunity to learn and work all stations
- Special Dinners & Events

ADDITIONAL EXPERIENCES

Lettuce Entertain You Enterprises: Corporate

2016 - 2018

Corporate Executive Chef, opening teams, special projects for CEO Rich Melman
R & D, for Lettuce Entertain You Enterprises Corporate Chef
Audits, Systems, Seasonal menu changes and training
Corporate Chef Joe's Seafood & Prime Steak Chicago, DC, and Vegas
Avanzare, Scoози, The Pump Room, Booth One, Intro
Executive Chef / Partner with Osteria via Stato, & National 27

La Grenouille, New York, NY
Gotham Bar & Grill, New York, NY
Tavern on the Green, New York, NY
Strathallan Hotel, Rochester, NY
Wendy's Old-Fashioned Hamburgers, Rochester, NY

1976 -1986

CONSULTING: R & D. INNOVATION. BRAND AMBASSADOR

Products and Concepts Developments

- Nestle
- Kraft Foods
- Sunkist
- Cleveland Clinic (working with Dr. Cosgrove, Dr. Roizen and Dr. OZ)
- Illy Coffee
- Sterling Rice Group
- Pork Board
- Dairy Board
- Beef Board
- Wendy's Corporate
- Nabisco / Ritz Cracker
- Plugra Butter
- Wegmans Grocery Stores
- Viking Cooking School
- Calphalon Cookware
- HBF Airport Concepts
- Mariano Grocery Stores

LIST OF ACCOMPLISHMENTS:

- 2 Time James Beard Award Winner, Best Chef Midwest and Best Service Award for TRU
- Food & Wine Magazine Top 10 Best New Chefs in America Trio
- Michelin 2 Stars TRU
- Fine Dining Hall of Fame TRU
- Wine Spectator Grand Award 2004 TRU
- 4 Stars in Chicago Tribune, Chicago Sun times and Chicago Magazine for Trio & TRU
- New Orleans Magazine Best New Restaurant of the Year for Restaurant Revolution
- Top 100 Restaurant in the World Relais & Chateaux TRU & Restaurant Revolution
- CIA Ambassador of Hospitality & Honorary degree, Keynote Speaker Class of 2013
- World Association of Chefs, Keynote Speaker Class of 2014, Stavanger, Norway
- Purdue University, Keynote Speaker Class of 2004
- Bon Appetit Best New Restaurant Trio & TRU
- Kansas City BBQ Society Member, Judge for World BBQ Competition, The Jack

CERTIFICATES, CREDENTIALS & APPRENTICESHIPS

Software: Building Decks, Organizing files, Word, Excel, Power Point, Avero, OpenTable, Vendor software, Micros, Aloha

- ServSafe Allergens Certificate
- ServSafe Food Handler Certificate
- Certified Pizzaioli Certificate

- Gualtiero Marchesi; Milan, Italy 1996
- Pierre Gagnaire; Saint-Etienne, France, and Paris, France 1996, 1999, 2002
- Michel Guerard; Eugénie-les-Bains, France 1992
- Raymond Blanc; Le Manoir Aux Quat' Saisons, Great Milton Oxfordshire, England 1992
- Alain Chapel, France, 1993
- Anton Mosimann, London 1993
- Michel Roux 1993
- Santi Santamaria, Spain 2006
- El Bulli, Spain 2001

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

LARGE EVENT CATERING & APPEARANCES:

- Kentucky Derby; Chef de cuisine at the Mansion event at Churchill Downs
- Chef Travel Guide and Culinary Cruises: Italy, France, Spain, Greece
- James Beard House, New York City
- Chef Travel Guide and Culinary Wine Dinners, Auckland, New Zealand
- Epicurean Seven Seas
- Silver Seas, Relais Chateaux
- Aspen Food & Wine Classic
- South Beach Wine & Food Festival
- Emeril Carnivale du Vin
- Wolfgang Puck Spago Back Lot Events
- Lollapalooza
- Charleston Wine & Food
- New Orleans Wine & Food Experience
- Star Chefs
- New York Food & Wine Festival
- Pebble Beach Food & Wine
- LA & NY Food & Wine, Chicago Gourmet
- Disney Epcot Food & Wine Festival
- Naples Food & Wine, Chef de cuisine
- Staglin's Vineyard Music Festival for Mental Health
- Charleston Food & Wine
- PGA Masters
- Taste of the NFL Superbowl

TELEVISION APPEARANCES

- Oprah Winfrey Show
- Baking with Julia Child
- PBS Taste of Louisiana with Chef John Folse
- Today Show
- CBS This Morning
- GMA
- Martha Stewart Show
- Food Network
- Iron Chef
- Top Chef Judge
- Top Chef Masters
- Cooking with Emeril

MEDIA FEATURES

- Gourmet Magazine
- Food & Wine Magazine
- People Magazine
- Oprah Magazine
- Time Magazine
- NY Times
- London Times
- New Zealand Herald
- Chicago Tribune
- Chicago Magazine
- New Orleans Magazine
- GQ Magazine
- Wine Spectator Magazine
- USA Today
- Food Arts Magazine
- Saveur Magazine
- Rachael Ray Magazine
- Martha Stewart Magazine
- Newsweek Magazine

PROFESSIONAL ASSOCIATIONS

- James Beard Foundation. Member
- National Restaurant Association, Member
- IL Restaurant Association, Member
- Louisiana Restaurant Association, Member
- World Association of Chefs
- IACP

NOTABLE VIP DINNERS

- President Bill Clinton
- Princess Diana and Prince Charles
- President Barack Obama & Michelle Obama
- Mayor Richard Daley, Birthday Dinner
- Jamie Dimon, JPMorgan
- Oprah Winfrey, Legends Ball
- Michael Jordon
- Robin Williams
- Elton John
- Rod Stewart
- Julia Child, 90th Birthday
- Robert Mondavi Rising Star Chef Dinner
- Mark Wahlberg
- Mick Jagger
- Clint Eastwood
- Robert DeNiro
- Billy Joel
- Robert Redford
- Sam Zell
- Rat Pack Tour Frank Sinatra, Dean Martin, Sammy Davis Jr. and Liza Minnelli

CHARITIES CLOSE TO CHEF TRAMONTO

- Operation H.O.T., Honoring our Troops, Bagram, Afghanistan 2011 **Cooked for 5000 Troops*
- James Beard Foundation
- Charlie Trotter Foundation
- Lidia House
- Vince Lombardi Cancer Foundation
- Naples Wine and Food Festival
- Feed the Children
- Angel Tree
- Headstrong, Healing the Hidden Wounds of War
- Common Threads