

Rick Tramonto

Executive Chef / CCO & Author

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SUMMARY:

Executive Chef & CCO has developed and led successful food & beverage teams. Created multiple concepts for multiple properties. Maintained & improved brand standards, developed positive work environments and mentoring. Culinary influencer and Inventive concept developer. Adept in all aspects of F&B operations. 7 Time Nominated 2 Time James Beard Award Winning Chef 2002 & 2007 and Michelin Stars.

AREAS OF EXPERTISE:

- Menu, Recipe & Concept development
- Day to Day Operations
- P&L Cost Control
- Systems Development
- Budget Development
- Ideation & RD
- Staffing, Training & Development
- Kitchen Design

CAREER EXPERIENCE:

Restaurant R'evolution Royal Sonesta Hotel

2010 - 2022

Executive Chef / VP Culinary & Contract Licensing

777 Bienville Street, New Orleans, LA 70130

www.revolutionnola.com

- Developed concept & licensed Restaurant R'evolution to Royal Sonesta Hotel, New Orleans
- R & D of all culinary, menu development, recipes and SOP books
- Creating and training all seasonal menus including breakfast, lunch, dinner, room service, and catering
- Quarterly audits with the Sonesta hotel F & B
- Worked with architects for the overall restaurant design, kitchen design, and tabletop selections
- Worked with PR to develop marketing and ensured national exposure and Food & Wine events.
- Training & Coaching FOH & BOH teams
- Leading weekly management meetings and setting revised goals
- Setting high standards and challenging staff to maximize their hospitality knowledge.
- Best New Restaurant 2010
- Certificate of Excellence Awards by Wine Spectator in 2016-2019
- Annual revenues of 8 million

Tramonto Cuisine Hospitality Consulting & Licensing Company

2000 Present *Executive Chef / CCO*

Foodhaul & Smoke Heads by Rick Tramonto

2021- Present

Licensed online Virtual Kitchen of authentic smoked meats & BBQ

Rock & Brews Restaurant Corporation, Manhattan Beach, CA

2018 - 2020

Rock Band KISS & Zisli's Restaurant Group

Executive Chef / VP Culinary & Contract Consulting

- 20 Locations, Provided strategic leadership, annual revenues of 80 million
- Executive Chef Consultant for Menu Development
- Training, Operational Systems Facilities Audits

Westin, Starwood Hotel, Wheeling, IL

2005 - 2012

Tramonto Cuisine Inc.

Tramonto Steakhouse and Osteria di Tramonto / RT Sushi Bar

Executive Chef / VP of Culinary & F&B Operations *Contract Licensing*

- Developed, opened and licensed concepts of the Tramonto Brand to Westin, Starwood Hotel
- 412 room hotel or all F& B of the 4 concepts, including Banquets and 24-hour room service
- Sales totaling 12 million annual revenues
- R & D of all culinary, menu development, recipes, costing, training staff, SOP books, day to day operations
- P & L and budgets accountability
- Creating and training all seasonal menus including breakfast, lunch, dinner, room service, catering
- Leading day-to-day staff of 200
- Worked with architects for the overall restaurant design, all kitchen design, and tabletop selections
- Promote the professional growth and development of the entire team
- Setting high standards and challenging staff to maximize their potential by effective coaching
- Ensured that statutory sanitation practice principles
- Worked with PR personnel to develop marketing and ensured national exposure

TRU Restaurant

Executive Chef / Operating Partner

Lettuce Entertain You Restaurants, Chicago, IL

2000 - 2010

- Created upscale progressive French American concept
- Annual revenues of 6 million
- Opening executive Chef operating partner running day to day operations
- Menus, Recipes & Concept development, costing, hiring and training staff, SOP books
- P & L and budget accountability and annual revenues 6 million
- Creating and training all seasonal menus including, different tasting menus, lunch, dinner
- 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
- Worked with architects for the overall restaurant design, all kitchen design, and tabletop selections
- Ensured that statutory sanitation practice principles were maintained.
- National PR events and F&W Marketing.
- **Two-Time James Beard Award Winner, Best Chef Midwest and Best Service Award**
- **Food & Wine Magazine Top 10 Best New Chefs in America**
- **Two Michelin Stars & Relais & Chateaux Relais-Gourmand**

Brasserie T Restaurant, Northfield, IL

Tramonto Cuisine Inc.

1996 – 1998

Executive Chef / Operating Partner

- Created concept and ran all day to day operations
- 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
- Creating and training all seasonal menus including lunch, dinner, and outside catering events

Trio Restaurant, Evanston, IL

1993 – 1996

Executive Chef / Operating Partner

- Created upscale progressive French American concept
- Opening executive Chef operating partner running day to day operations
- Menus, Recipes & Concept development, costing, hiring and training staff, SOP books
- P & L and budget accountability and annual revenues 4 million
- Creating and training all seasonal menus including, different tasting menus, dinner, and 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
- 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**

Stapleford Park Country House Hotel, Leicester, England

1989 – 1992

Executive Chef

Criterion Brasserie Restaurant, London, England

- 500 acres, 60 rooms, 17th Century Country House Hotel, 3 dining rooms, golf course, spa and banquets
- Rocco Forte Hotel Group & Bob Payton My Kind of Town Group.
- Menus, Recipes & Concept development, costing, hiring and training staff, SOP books
- P & L accountability
- PR & Marketing events
- Numerous International awards including Michelin.

Charlie Trotter's, Chicago, IL

1987 - 1989

Sous Chef

- 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 EXPERIENCE

Lettuce Entertain You Enterprises: Corporate

2015 – 2020

Corporate Executive Chef Partner & Opening teams, projects for CEO Rich Melman

- Corporate Chef R&D, Openings, Systems, Training
- Corporate Chef Joe's Seafood & Prime Steak Chicago, DC, and Vegas
- Avanzare, Scoozy, Maggiano's, The Pump Room, M Burger,
- Osteria via Stato, IL Porcellino
- RPM Italian & Steak

Chef de Partie

La Grenouille, New York, NY

Aurora Restaurant New York, NY

Gotham Bar & Grill, New York, NY

Tavern on the Green, New York, NY

Wendy's Rochester, NY

1976 -1986

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
- Two Michelin 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
- CIA Ambassador of Hospitality & Honorary degree, Keynote Speaker Class of 2013
- World Association of Chefs, Keynote Speaker Class of 2014, Stavanger, Norway
- Bon Appetit Best New Restaurant Trio & TRU
- Kansas City BBQ Society Member, Judge for World BBQ Competition the Jack
- Relais & Chateaux 2003 – 2010

CERTIFICATES, CREDENTIALS & APPRENTICESHIPS

Software: Word, Excel, Power Point, Avero, OpenTable, Micros

- ServSafe Allergens Certificate
- ServSafe Food Handler Certificate
- Certified Pizzaioli Certificate 2018 &2020
- 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
- El Bulli, Spain 2001

AUTHORED BOOKS PUBLISHED by Rick Tramonto

- Amuse Bouche Cookbook & IACP Julia Child Cookbook Winner
- Steak with Friends Cookbook
- TRU Restaurant Cookbook
- Osteria, Italian Cuisine Cookbook
- American Brasserie Cookbook
- Fantastico Italian Small Bites Cookbook
- Butter, Sugar, Flour, Eggs Cookbook
- Scars of a Chef, Autobiography of Chef Rick Tramonto

CATERING BANQUETS & EVENTS APPEARANCES:

- Kentucky Derby Chef de Cuisine at the Mansion Churchill Downs 2016
- Blackberry Farms Dinners 2002, 2004, 2009, 2012
- Silver Sea Culinary Cruises: Italy, France, Spain, Greece 2000, 2002, 2006, 2010
- James Beard House, New York City many Dinners
- Cloudy Bay Wine Dinners, Auckland, New Zealand
- Naples Food & Wine, Nine times and Chef De Cuisine
- Relais Chateaux Dinner, St. Petersburg Russia
- Kohler F&W 2007
- Aspen Food & Wine Classic Winner Best Chef 1994
- South Beach Wine & Food Festival
- Emeril Carnivale du Vin New Orleans
- Wolfgang Puck Spago Los Angeles, CA
- New Orleans Wine & Food Experience
- Cooking for Troop in Bagram, Afghanistan 2011
- Pebble Beach Food & Wine
- LA & NY Food & Wine, Chicago Gourmet
- Disney Epcot Food & Wine Festival
- Staglin's Vineyard Music Festival for Mental Health
- Taste of the NFL Superbowl

TELEVISION APPEARANCES

- Oprah Winfrey Show
- Baking with Julia Child
- PBS Taste of Louisiana
- 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
- Chicago Tribune
- Chicago Magazine
- GQ Magazine
- Wine Spectator Magazine

PROFESSIONAL ASSOCIATIONS

- James Beard Foundation Member
- National Restaurant Association Member
- World Association of Chefs Member
- IACP Association Member
- ACF / American Culinary Federation
- Level One Sommelier
- KCS Certified Barbeque Judge
- Certified Pizzaioli / North American Pizza Academy

NOTABLE VIP DINNERS By Rick Tramonto

- President Bill Clinton
- Princess Diana and Prince Charles
- President Barack Obama & Michelle Obama
- Oprah Winfrey, Legends Ball
- Michael Jordan
- 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
- Rat Pack Tour Frank Sinatra, Dean Martin, Sammy Davis Jr. and Liza Minnelli

INNOVATION CONSULTING, R & D, BRAND AMBASSADOR

Products and Concepts Developments

- Nestle
- Kraft Foods
- Sunkist Board
- Cleveland Clinic with Dr. Cosgrove, Dr. Roizen and Dr. OZ
- Sterling Rice Group
- Beef Board
- Nabisco Ritz Cracker
- Wegmans & Mariano's Grocery Stores
- Viking Cooking School Board