## Crystal Rivers Career Chef

## Est. 2009

- 3 Years Executive Chef
- 3 Years Brunch Chef
- 3 Years Catering Chef
- 4 Years Sous Chef
- 10 Year Career Chef
- Culinary Graduate



## As a Chef ...

I am very enthusiastic about my craft. I believe that in order to run a successful restaurant, you must treat your client as family, because they too are apart of your team. I am well versed in California Cuisine and enjoy fusing it with influences from all over the world. As a leader I understand that to produce amazing food I must work hard and make sacrifices, sacrifice in all things excluding Quality. I am great at taking orders and getting the job done. I know not everything, therefore I take pride in learning new techniques, new flavors, and challenging myself. The line is an everlasting battle, each night anew. When I am not the lead, I follow my chefs and trust their instincts like a good soldier. I'm a team player whether I am leading or following. My goal is to be an instrumental part of a deserving team, that I'll eventually call family.

As a California native, my love for fresh produce and local goods knows no bounds. California has taught me that fresh is best and that the sweetest and most savory tasting dishes start with the simplest of ingredients , many found in our own backyards



From right to left: Tangy Cucumber and Tomato Salad with fresh herbs, Heirloom Poached Beets & Citrus, Oven Roasted Veggie Crudite Platter





My Passion has always been to spread love through cooking. It's never as easy as it sounds but it's always worth it.



















