



CHEF | RESTAURATEUR | CONSULTANT

MATT YOHALEM



PROFILE

Chef Matt Yohalem has been one of Santa Fe's most celebrated and influential Chef/Restaurateurs for the last three decades. Most recently he has been the Corporate Executive Chef for the Santa Fe Dining Company, an independent restaurant group operating 7 individual brands and concepts. Prior to that, Chef Matt was the Proprietor of the popular il Piatto Italian Farmhouse Kitchen, for the last 25 years; and the founding Chef/Proprietor of the iconic Bistro 315. Both restaurants were immediately praised with Esquires Best New Restaurants, a James Beard nomination, national press, and a devoted and inspired local following. Chef Matt has been a pioneer in the national farm to table movement since the early nineties. Starting with his visionary Du Marche', in New York's Lower East Side in 1993, to his changing fresh menu concept at Bistro 315 in '95, and a quarter century of taking il Piatto into a community leadership role in working directly with the farmers and their supporting organizations. In 2001 he opened Belle Forche' Criolle Restaurant and Bar in New Orleans, garnering some more praise and popularity. During that time he also expanded both Santa Fe operations. Chef Matt has served on the boards of The Santa Fe Wine and Chile Festival, The Santa Fe Restaurant Association, the Farm to Table project the Santa Fe Farmers Market, and the Santa Fe Farmers Market Institute. He has appeared in numerous local and national publications, television and radio stations, and the Food Network. In 2018 he was awarded the Farmers Market Lifetime Achievement Award. Today Chef Matt continues to inspire and create.

RESTAURANTS



2021 - 2022

Santa Fe Dining Company
Santa Fe, New Mexico
Corporate Executive Chef

Responsible for the re-opening, staffing, menu development, training and promoting four signature restaurants. Maria's New Mexican Kitchen, Rio Chama Prime Steakhouse, La Casa Sena - Mediterranean Inspired Cuisine & Hidden Mountain Brewing Co.

1996 - 2020

il Piatto Italian Farmhouse Kitchen
Santa Fe, New Mexico
Executive Chef / Proprietor / Founder

Farm to Table Italian Fine Dining / 110 Seats and Wine Bar

* *Esquire Best New Restaurants, Four Stars, Best of Santa Fe, Best Restaurant New Mexico, Best Chef Edible Hero, Wine Spectator Awards of Excellence*

2001-2005

Belle Forche' Criolle Restaurant & Bar
New Orleans, Louisiana
Executive Chef / Proprietor / Founder/ Promoter

200 Seats, 40 Seat Cafe, 20 Seat Bar & Banquets

* *3,5 Stars Times Picayune, 4 Stars New Orleans Gambit, Food Network Feature*

1995-2000

Bistro 315
Santa Fe, New Mexico
Executive Chef / Proprietor / Founder

Farm to Table French Bistro Cooking Fine Dining / 100 Seats

* *4 Stars, James Beard nominated, Bon Appétit "Best American Chefs"*

1993-1994

Du Marche'
New York City, New York
Executive Chef/Proprietor

Farm to Table French Country Cooking, 75 seats

* *Village Voice, New York Magazine, New York Best*

WORK HISTORY

- Chef Saucier, Coyote Cafe : Chef Mark Miller, Santa Fe, NM
- Chef Poissonnier, Le Cirque : Chef Daniel Boulud, 4 Star NYT, NYC
- Chef Commis, Andre Daguin : 2 Michelin Stars, Paris, Auch, France
- Chef Tournant, Commander's Palace
Chef Emeril Lagasse & Miss Ella Brennan, New Orleans, LA
- Chef de Partie, Union Square Cafe
Managing Proprietor Danny Meyer, NYC
- Chef Saucier, Hotel Intercontinental, NYC
- Chef de Partie, La Petite France
4 Stars Washington Post, Certified Master Chef Program



EDUCATION

CULINARY

- 1991 - Alliance Francaise
Paris, France
- 1988 - Johnson & Wales University
Culinary Arts, Restaurant Management
Providence, RI

ADDITIONAL

- 2021 - Kaplan School of Business
Wharton School of Business
HBS Online CORE
- 1999 - NOLS, Tanzania and Kenya
Climbed Mt. Kilimanjaro, Whiskey Route
- 1984 - Bronx High School of Science
New York City, NY

BOARD OF DIRECTORS

- Santa Fe Farmer's Market Institute
- Santa Fe Restaurant Association
- Santa Fe Wine & Chile Fiesta

ACCOLADES

- Santa Fe Farmers Market Lifetime
All-Star Award 2018
- Edible New Mexico Best Chef Santa Fe 2016
- Edible New Mexico Best Restaurant 2013
- Esquire Best New Restaurants 1996
- James Beard Nomination Best Chefs - Southwest 1996

Gourmet, Travel and Leisure, NY Post, NY Village Voice, Santa Fe New Mexican, Albuquerque Journal, Times Picayune NOLA, Elle, Elle Decor, Wine Spectator, Conde Nast



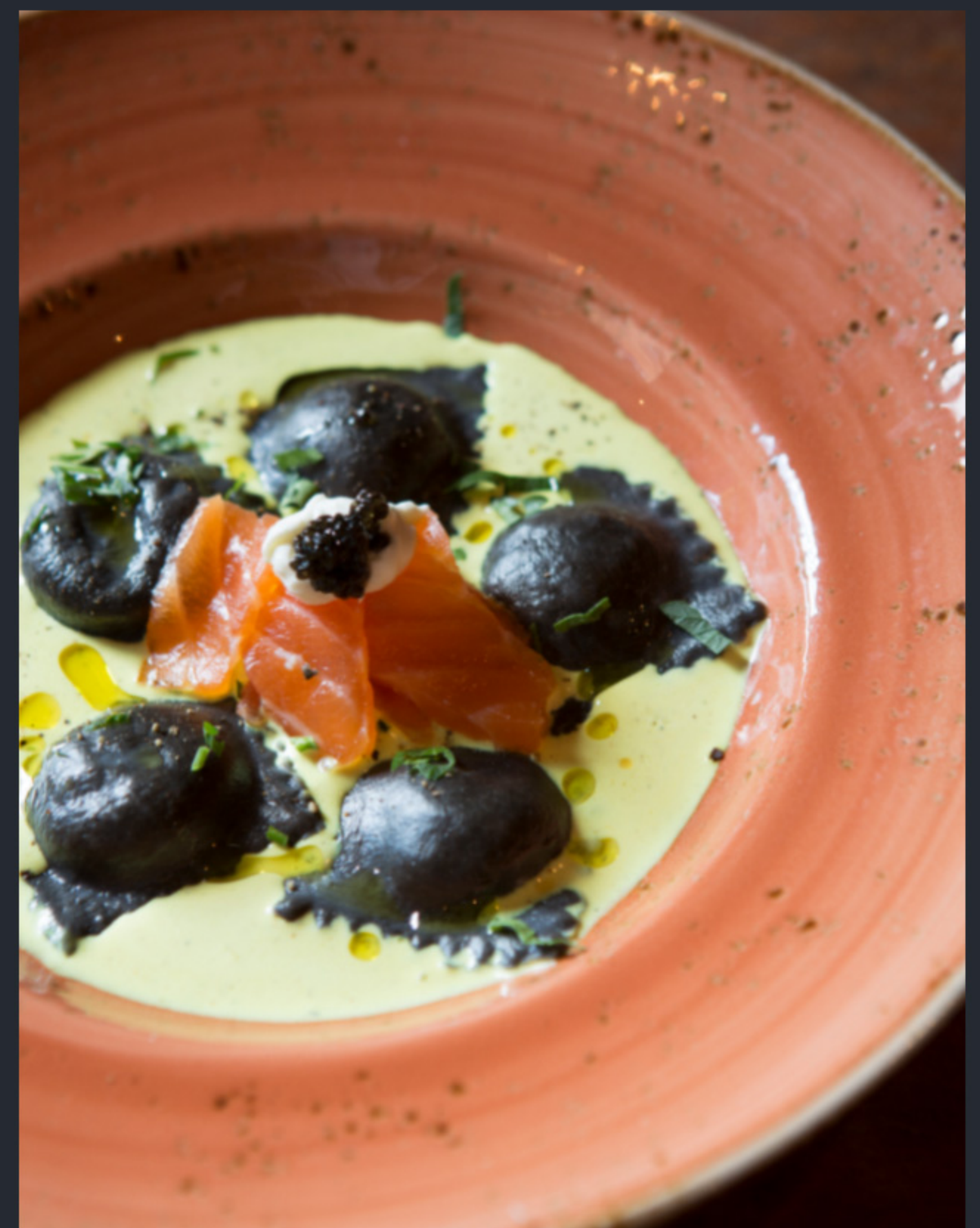
CONTINUING EDUCATION

International competitive wining and dining,
from California wine country to the fish markets
of Japan, from Brooklyn to Bangkok, Chicago to
Canton, I've spent a lifetime studying how people
live through the food they eat. I've dined at the
number one restaurant in the world, enjoyed the
midnight street food in Tokyo and visited the
markets, vineyards and craftsmen from Morocco
and Milan, to Mexico City and Munich.

THAILAND CANADA
ITALY MEXICO USA
JAPAN FRANCE
MOROCCO SPAIN
GERMANY CHINA
JAMAICA CROATIA
HAITI PUERTO RICO
TURKEY SERBIA
PORTUGAL SYRIA
HONG KONG CDMX
NORTH AFRICA

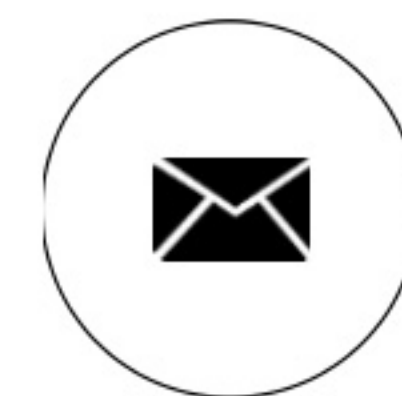


MATT'S CREATIONS





MATT
YOHALEM



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