



## **Santé Restaurant Symposium alumni include some of the industry's most influential food, wine, and spirits professionals, hailing from 30 states across the country, Puerto Rico, and Canada, including:**

**Tony Abou-Ganim**, Proprietor, The Modern Mixologist, Las Vegas • **John Ash**, Chef / Owner, John Ash & Co., Santa Rosa, California • **Alex Askew**, President, Black Culinary Alliance, New York City, Culinary Consultant, New York City • **Bill Barum**, Owner, Bill Barum Consulting, Las Vegas • **Sondra Bernstein**, Chef / Proprietor, the girl & the fig, Sonoma, California • **Derek Biazio**, Chef de Cuisine, CopperWynd Resort & Club, Fountain Hills, Arizona • **John Blazon**, MS, Beverage Standards Manager, Walt Disney Resorts, Orlando, Florida • **Sandy Block**, MW, Vice President Beverage Operations, Legal Seafoods, Boston • **Michael Bonadies**, President and CEO, 21c Museum Hotel and Proof brands, Louisville, Kentucky • **Terrance Brennan**, Chef / Proprietor, Artisanal Premium Cheese Center and Picholine, New York City • **Jeb Burke**, Corporate Chef and Caterer, News Corporation, New York City • **Christopher Capiris**, Food & Beverage Director, Dolce Norwalk, Connecticut • **Floyd Cardoz**, Executive Chef and Partner, Tabla, New York City • **Henderson Catlyn**, Executive Chef, Marriott Financial Center, New York City • **Grady Colin**, Director of Food & Beverage, Waldorf-Astoria, New York City • **Gunnard Cunningham**, Director of Food & Beverage, The Greenbrier, White Sulphur Springs, West Virginia • **Roger Dagorn**, MS, Sommelier / Maitre d', Chanterelle, New York City • **Fred Dame**, MS, Board of Directors, Court of Master Sommeliers, San Francisco • **Carol Daniel**, Senior Vice President, Kimpton Hotels & Restaurants, San Francisco • **Dale DeGroof**, Proprietor, Dale DeGroof Company, New York City • **Rob Druschel**, Purchasing Comptroller, Oglebay Resort & Conference Center, Wheeling, West Virginia • **Doug Frost**, MS, MW, Consultant, Kansas City, Missouri • **Cynthia Gold**, Tea Sommelier, Boston Park Plaza, Boston • **Leticia Gonzales**, Proprietor, Chemistry Concepts, Las Vegas • **Thomas Griffiths**, CMC, CHE, Professor, Culinary Institute of America, Hyde Park, New York • **Mark Grossich**, CEO, Hospitality Holdings, New York City • **Karl Guggenmos**, CMC, CEC, MBA, Johnson & Wales University, Providence, Rhode Island • **Bernard Guillas**, Executive Chef, La Jolla Beach & Tennis Club, La Jolla, California • **Guy Hemond**, Corporate Food & Beverage Manager, Omni Hotels, Irving, Texas • **Jeff Henderson**, Executive Chef, Café Bellagio, Las Vegas • **Patrick Henry**, President and CEO, Patrick Henry Creative Promotions, Inc., Houston • **Erich Herbitschek**, Master Pastry Chef, Walt Disney World, Orlando, Florida • **Heidi Hinkle**, Director of Beverage, Bellagio Resort and Casino, Las Vegas • **Marianne Hunnel**, Culinary Programs Manager, Epcot® International Food & Wine Festival, Walt Disney World, Orlando, Florida • **Scott Hunnel**, CEC, Victoria & Albert's, Grand Floridian Resort & Spa, Walt Disney World, Orlando, Florida • **Pano Karatassos**, Executive Chef / Owner, Kyma, Atlanta, Georgia • **Gavin Kaysen**, Chef de Cuisine, El Bizcocho at the Rancho Bernardo Inn, San Diego, California • **Helene Kennan**, Executive Chef, Bon Appétit Management Company, The Getty Center, Los Angeles • **Michael Klauber**, Co-proprietor, Michael's on East, Sarasota, Florida • **Eben Klemm**, Director of Cocktail Development and Senior Manager, Wine & Spirits, B. R. Guest Restaurants, New York City • **Edward Korry**, Associate Professor and Chair, Beverage and Dining Services, Johnson & Wales University, Providence, Rhode Island • **Francesco Lafranconi**, Chapter President, United States Bartenders Guild, Las Vegas • **Livio Lauro**, National President, United States Bartenders Guild, Las Vegas • **Don Luria**, Proprietor, Terra Cotta, Tucson, Arizona; President, Dine Originals (Council of Independent Restaurants), Tucson, Arizona • **Garth Lyndes**, Executive Chef, Sheraton Harborside, Portsmouth, New Hampshire • **Judy Mattered**, Pastry Chef and Proprietor, Sweet Solutions, Boston • **Terri Mellincoff**, Instructor, New England Culinary Institute, Montpelier, Vermont • **Junior Merino**, Proprietor, Liquid Chef, New York City • **Rick Moonen**, Chef and Co-owner, rm seafood, Mandalay Bay Resort and Casino, Las Vegas • **Adrian Murcia**, Formager and Assistant Sommelier, Chanterelle, New York City • **Steven Olson**, Proprietor, aka wine geek, New York City • **Christophe Orelei**, Beverage Director, Waldorf-Astoria, New York City • **Fergus Oxley**, Food & Beverage Director, Mayflower Renaissance Hotel, Washington, DC • **Maureen Pothier**, CEC, Department Chair, Johnson & Wales University, Providence, Rhode Island; President, Women Chefs and Restaurateurs, Louisville, Kentucky • **Piero Selvaggio**, Chef / Owner, Gruppo Ristoranti Piero Selvaggio, Santa Monica, California • **David Shoemaker**, Director of Beverage Education, Purchasing, and Marketing, Talk of the Town Restaurant, Orlando, Florida • **Madeline Triffon**, MS, Wine and Beverage Director and Corporate Wine Educator, Matt Prentice Restaurant Group, Bingham Farms, Michigan • **Charlie Trotter**, Chef / Owner, Charlie Trotter's, Trotter's To-Go, Chicago; and and C at the One&Only Palmilla, Mexico • **Michael Vaznaugh**, Sommelier, Ritz Carlton Hotel, Half Moon Bay, California • **Charlotte Voisey**, Mixology Consultant, New York City • **Michael Waterhouse**, Founding Partner, Drink Tank Ltd.; Owner, Dylan Prime and Devin Tavern, New York City • **Gary Welling**, Director, International Baking and Pastry Institute, Johnson & Wales University, Providence, Rhode Island • **William Whiteman**, Executive Business Car Chef, BNSF Railway, Kansas City, Missouri