

# CHEF WILL CRANDALL

CHEF DE CUISINE, STRIPSTEAK BY MICHAEL MINA  
AT THE FONTAINEBLEAU HOTEL  
MIAMI BEACH, FL



“Food feeds your appetite,  
“cuisine” feeds so much  
more.”

[MICHAELMINA.NET/RESTAURANTS/  
MIAMI-ST-PETE/STRIPSTEAK](https://www.michaelmina.net/restaurants/miami-st-pete/stripsteak)

 @STRIPSTEAKMIA | @WRCRANDALL  
 @STRIPSTEAKMIA  
 @STRIPSTEAKMIAMI

## FEATURED DISH

WOOD-FIRED MAINE LOBSTER  
PINEAPPLE DARK RUM SALSA, SHISO, COCONUT

Originally from Northern Illinois, William Crandall, Chef de Cuisine at StripSteak by Michael Mina at the iconic Fontainebleau Miami Beach, has a passion for cooking dishes that highlight natural flavors. With over 10 years of culinary experience, Crandall is known for executing finesse in every meal he creates. In 2004, Crandall enrolled in the culinary arts program at Kendall College in Chicago, where he got his first post-graduation position at the acclaimed NoMi at the Park Hyatt. From 2008 to 2011, Crandall was mentored by rising star Chef Andrew Zimmerman, learning the ins and outs of the kitchen and mastering his culinary craft.

After two years at Azul Restaurant at the luxurious Mandarin Oriental Hotel, he took on the role of Executive Chef/Partner at Izzy's Fish and Oyster in Miami Beach, where he was at the helm of restaurant's operation drafting new menus, budgeting and developing the overall brand. As Chef de Cuisine at the acclaimed StripSteak by Michael Mina at Fontainebleau Miami Beach, Crandall applies classic techniques with contemporary flavors to create inspired dishes for the modern American steakhouse.

# CHEF RAJ DIXIT

EXECUTIVE CHEF, MICHAEL MINA  
SAN FRANCISCO, CA



[MICHAELMINA.NET](https://www.michaelmina.net)

 @MICHAELMINASF | @R\_DIXIT  
 @MICHAELMINASF  
 @MICHAELMINASF

Raj Dixit has worked in a number of top kitchens across the country, and is the Executive Chef at MICHAEL MINA in San Francisco. In his role, he works in partnership with Chef Michael Mina to continue to elevate and innovate the Michelin-starred restaurant. Dixit will continue to present food centered on Mina's philosophy of bold, balanced flavors, but will also draw upon Dixit's global flavors and influences.

## FEATURED DISH

SHABAZI-SPICED HALIBUT  
MARINATED TOMATOES, KATAFI

# BARTENDER KAITLIN RYAN

LEAD BARTENDER, PABU IZAKAYA  
SAN FRANCISCO, CA

[PABUIZAKAYA.COM](https://www.pabuzakaya.com)

 @PABUSF | @KAARYRYE  
 @PABUSF  
 @PABUSF



Kaitlin Ryan is a talented bartender and hospitality professional with deep background in the service industry. At just 27 years old, Kaitlin has spent the last four years working as a bartender for PABU, the modern and sophisticated izakaya and sushi bar located in the heart of San Francisco's Financial District by Michael Mina and Ken Tominaga. What started as a personal passion and love for hospitality evolved into a career as she continued to refine her bartending skills and gain inspiration from industry experts. Kaitlin has developed a distinct style to mixing cocktails - combining expertly crafted techniques with creative flavors and presentations.

## FEATURED COCKTAIL

SUMO  
SUNTORY TOKI, TANGERINE, THAI BASIL, LIME, SESAME