

CHEF MATT PETERS

WINNER OF THE BOCUSE D'OR 2017
FORMERLY EXECUTIVE SOUS CHEF, PER SE, NEW YORK, NY



“The best preparation for tomorrow is doing your best today.”

 @MATHEWDPETERS

FEATURED DISH

“WOOD-FIRED MAINE LOBSTER”
WHITE PEACH PONZU, CHARRED SCALLION
KOSHIHIKARI RICE

Chef Peters grew up in Meadville, Pennsylvania and began cooking as a teenager with his family. As a senior in high school, he was inspired to cook professionally after he was captivated by the Great Chefs of the World TV show. At 19, Chef Peters enrolled in culinary school at Le Cordon Bleu in Pittsburgh. Upon graduation, he moved to Naples, Florida where he worked for the Ritz Carlton in the infamous Dining Room among many other notable chefs. After years of honing his skills in Naples, he set his sights on New York City and took his first job in the city at Adour Alain Ducasse. He continued to work there until he was offered a position at Per Se in 2009. Chef Peters worked his way up from Commis to Chef de Partie, and eventually up to Sous Chef.

Shortly after he became a sous chef at Per Se, Chef Keller offered him the opportunity to work as a Sous Chef at his flagship restaurant, The French Laundry. He spent over 2 years at The French Laundry, and was promoted back to Per Se as the Executive Sous Chef in February 2012. As Executive Sous Chef, Chef Peters oversees and manages the staff, runs service, and creates a new menu each day. His intense focus and attention to detail allows him to flourish in such a notable 3 Michelin star kitchen, inspiring younger cooks to do just the same. Chef Peters is the first American chef to win the 2017 Bocuse d'Or Gold Medal for the United States.

CHEF KYLE JOHNSON

EXECUTIVE CHEF, BOURBON STEAK LOS ANGELES
GLENDALE, CA



“Success is a little like wrestling a gorilla. You don't quit when you're tired. You quit when the gorilla is tired.”

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FEATURED DISH

“K-TOWN BBQ BRISKET”
KOREAN GOCHUJANG, WOOD EAR MUSHROOM, CUCUMBER
SEAWEED SLAW, CRISPY SHALLOT

Kyle Johnson has worked his way through some of Las Vegas's finest restaurants and he has now landed the Executive Chef position at Michael Mina's Bourbon Steak Los Angeles. With his food philosophy focused on sourcing the highest quality ingredients prepared with a strong technique and methodical approach, he looks forward to cultivating a connection with his guests and the community. Through relationships with local farms and purveyors, he plans to surprise and connect with his diners through a Southern California influenced menu of modern steakhouse. Kyle's approach is to keep a restaurant that is sophisticated yet approachable while regarding the highest standards of Hospitality.

Most recently, Kyle assisted Chef Charlie Palmer with the opening of his bar Crimson and Rye as a task force Chef in the heart of Manhattan. Previously Kyle was the Executive Chef of Paramour, a modern American restaurant at The Wayne Hotel in Philadelphia, and prior to that, Kyle was the opening Chef de Cuisine at the farm-to-table concept, Local 127 in Cincinnati, Ohio--joining forces with longtime friend and Mentor Master Sommelier Steven Geddes. A Las Vegas native, Kyle began his career at the acclaimed restaurant Alize at the Palms Hotel in Las Vegas under renowned Chefs Andre Rochat and Jacques Van Staden, while staging in notable kitchens including Picasso, Guy Savoy, and Bradley Ogden.

CHEF EZRA DUKER

EXECUTIVE CHEF, INTERNATIONAL SMOKE
SAN FRANCISCO, CA



“In the beginning there was mise en place...”

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FEATURED DISH

“PUNJABI FISH FRY”
SARSON KA SAAG
RAĪTA

Ezra Duker brings over two decades of experience to his executive chef role at International Smoke San Francisco. With a background spanning a multitude of cultures, Ezra translates the cross-cultural vision of Chef Michael Mina and Ayesha Curry to the plate at International Smoke.

Since joining MINA Group in 2016, Ezra has collaborated with a variety of teams including MICHAEL MINA’S TAILGATE, MICHAEL MINA, and Bourbon Steak Orange County before helming the kitchen at International Smoke.

Prior to joining Chef Michael, Ezra gained experience in kitchens including The French Laundry, Morimoto Napa, Timbers Resorts, and Mainland Inn in his hometown of Philadelphia, Pennsylvania.

In his spare time, Ezra and his wife tend to the 150 sq. ft. garden at their Napa Valley home.

BARTENDER MEGAN ABRAHAM

LEAD BARTENDER, MICHAEL MINA
SAN FRANCISCO, CA



“Don’t crash the party, *be the party.*”

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Credit: The Vanity Portrait Studio

FEATURED COCKTAIL

“OASIS”
ZEPHYR GIN, LIME JUICE
BASIL, FRESH CUCUMBER

Bay Area native Megan Abraham brings more than a decade of bartending experience to her role at Michelin-starred MICHAEL MINA. A performer and artist, Megan’s creativity translates to her work behind the bar – creating showstopping cocktails that are at once inventive and refined.

At MICHAEL MINA, Megan draws upon her Lebanese heritage on the spice-driven cocktail program that complements the restaurant’s elevated Middle Eastern cuisine. She also spearheads spirits education, including field trips to distilleries and wineries.

Prior to joining Mina Group in 2016, Megan bartended across the East Bay – including TOAST Kitchen & Bar in Oakland – working her way up while participating in cocktail competitions locally and internationally.

In her spare time, Megan likes to cook, exercise, travel and garden. She can be found on Instagram at @bartendermeggs.