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Thomas Keller

School of Thomas Keller

THE KELLER GROUP TODAY

FINE DINING

French Laundry, Yountville (1994)
Timothy Hollingsworth, chef de cuisine; Dennis Kelly, head sommelier
Grand Award since 2007

Per Se, New York (2004)
Eli Kaimeh, chef de cuisine; Michel Couvreux, head sommelier
Best of Award of Excellence

CASUAL DINING

Bouchon, Yountville (1998)
Philip Tessier, executive chef; James Hayes, associate director of wines and beverage for all casual dining venues; Garth Hodgdon, head sommelier
Award of Excellence

Bouchon, Las Vegas (2004)
Bryan Podgorski, chef de cuisine; Paul Peterson, head sommelier
Award of Excellence

Ad Hoc, Yountville (2006)
Dave Cruz, chef de cuisine; Julia Moretti, beverage manager

Bouchon, Beverly Hills (2009)
Rory Herrmann, chef de cuisine; Alex Weil, head sommelier

CASUAL DINING / BAKERIES

Bouchon Bakery,
- Yountville (2003)
- Time Warner Center, New York (2006)
- The Venetian, Las Vegas (2006)

KELLER PROTÉGÉS: WHERE ARE THEY NOW?

Many chefs and sommeliers who trained under Keller have gone on to become stars in their own right.

FORMER CHEFS

Matt Accarrino, SPQR, San Francisco

Grant Achatz, Alinea, Chicago

Jonathan Benno, (restaurant name not yet decided), New York

Jason Berthold, RN74, San Francisco

William Briwa, Culinary Institute of America, St. Helena, Calif.

Frank Bonanno, Luca d'Italia; Marco; Mizuna; and Bones, Denver

Hsing Chen, Country, New York

Michel Couvreux/Per Se

Grant Achatz/Alinea

Eric Ziebold/CityZen

Courtney Storrs/Noble Rot

Claire Clark, Sandy Lane, Barbados

Josh Crain, Nobhill Tavern, Las Vegas

Stephen Durfee, Culinary Institute of America, St. Helena, Calif.

Rob Evans, Duckfat; Hugo's, Portland, Maine

Ryan Fancher, Barndiva, Healdsburg, Calif.

Dave Cruz/Ad Hoc

Claire Clark/Sandy Lane

Jesse Rodriguez/Grand del Mar

Bobby Stuckey/Frasca

John Fraser, Dovetail, New York

Ryan Johnston, Whisknladle, San Diego

Chris L'Hommedieu, Michael Mina, San Francisco

Corey Lee, Benu, San Francisco

Lachlan Mackinnon-Patterson, Frasca, Boulder, Colo.

Fernando Marulanda, Victor's Café, New York

Rachel Main, Main Course, Ventura, Calif.

Louis Maldonado, Azziza, San Francisco

John Marquez, Artisan Bistro, Lafayette, Calif.

Anthony Mazzotta, Lucca Back Bay, Boston

Francisco Migoya, Culinary Institute of America, Hyde Park, N.Y.

Dennis Peckham, FigMint, Vancouver, B.C.

Ryan Poli, Perennial, Chicago

Joshua Schwartz, Del Dotto Vineyards, Oakville, Calif.

Jason Shaeffer, Chimney Park, Windsor, Colo.

Gregory Short, Masa's, San Francisco

Ron Siegel, Dining Room at the Ritz-Carlton, San Francisco

Justin Smolev, Dressed, Atlanta

Leather Storrs, Noble Rot, Portland, Ore.

Josh Thomsen, Claremont Resort, Berkeley, Calif.

Kevin Toyoda, Tomato Express, Lexington, Ky.

Keith Willis, Rox City Grill, St. Charles, Ill.

Rachel Yang, Joule, Seattle

Eric Ziebold, CityZen, Sou'Wester, Washington, D.C.

FORMER SOMMELIERS

Gregory Castells, Soutirage, Yountville, Calif.

Jeff Eichelberger, RM Seafood, Las Vegas

Keith Fergel, Teo, San José del Cabo, Mexico

Michael Ireland, Quince, San Francisco

Amanda Reade, Dovetail, New York

Paul Roberts, Bond Estates, Napa Valley, Calif.

Jesse Rodriguez, Grand del Mar, San Diego

Michael Scaffidi, The Jefferson, Washington, D.C.

Justin Scribner, Bond Estates, Napa Valley, Calif.

Courtney Storrs, Noble Rot, Portland, Ore.

Bobby Stuckey, Frasca, Boulder, Colo.