

## Kyle Krieger, C.E.C

Passionate, driven, and innovative, Chef Kyle Krieger has developed his art next to some of the most talented professional chefs of modern times. A native of northern Ohio, Chef Krieger started his career in a local restaurant while attending college for business administration, his formal training started at the Greenbrier. After cooking at the Grand Hotel on Mackinac Island, Mi, he classically apprenticed at The Greenbrier. Chef Krieger honed time honored traditional cooking skills while at the same time perfecting modern cooking techniques. Promoted to Chef of the Ritz-Carlton's flagship Grill Room in Naples, Florida after a year at the hotel, Chef Krieger developed a yearning for a more local approach to cooking. Born in the deep south, raised in the Midwest, and living throughout the east coast; fresh ingredients and artisanal products have inspired him to extract the best experience from any culinary product.

Krieger's cooking ideology returns to a more simple time, involving relationships with the people that grow the food, locally whenever possible. He believes that local food, from a farmer that has a stake in the end product, yields higher quality food with more nutrients and flavor. Fundamental and modern cooking techniques help evolve the cuisine to an art where the simple flavors of "place" are not overpowered by the fads of "now". As well as his duties as chef, Chef Krieger has overseen in-house salumi productions, ice sculpting programs, and sat on the Apprenticeship Committee at The Greenbrier. Chef Krieger has led kitchens at the American Club in Kohler, WI, the Ritz-Carlton in Naples, FL, Charlie Palmer Steak in Washington, D.C, and Noble's Restaurant in Charlotte, N.C. In 2012, Chef Krieger also started a small mustard production business named The Pig Cave, LLC which sells Black Mustard nationally.

Krieger believes in creating great cuisine where the flavors and ingredients speak for themselves. A desire to be the best as a chef, leader, and cook has led Chef Krieger to search out the best of local foods and farms. Passion for the food in front of him, and the people around him, Chef Krieger drives himself to present guests with the best dining experience around.