



NARRATOR OF NoMI PORTRAIT OF EXECUTIVE CHEF CHRISTOPHE DAVID

Born in Dijon and raised in Lyon, France, Christophe David was first inspired by legendary French chef Paul Bocuse from the seat of his bicycle at age 10. Living but a few meters away from the time-honored l'Auberge du Pont de Collonges, David would peddle by and observe the hustle and bustle at this legendary restaurant. This early exposure to the world of fine dining soon led him down his own culinary path. Now as executive chef of NoMI, the venerable contemporary French restaurant atop the Park Hyatt Chicago, David is ushering in a new era of simple elegance by presenting a menu which reflects his own modern touches while subtly linking the rich history of French cuisine.

Still a teenager in the early 1980s, David came of age at a time when French cooking was still extremely conservative and, at times, exasperatingly hierarchal. But as time would tell, his strict training would serve him well, providing him with a solid appreciation of every aspect of the dining experience from proper butchery and secrets of the boulangerie to fine wine and the importance of superlative service.

After completing his studies, fate led David to his first job working for Bocuse himself. It was working at *La Tour Rose* in Lyon when the culinary world was in the midst of revolutionizing itself, and the age of nouvelle cuisine was born. In place of heavy sauces, chefs were presenting unconventional reductions and mixing the sweet with the savory. The predictable old-world style was giving way to the other extreme – something young chef David viewed while working the line with eyes wide open.

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After five years in Lyon and with his mandatory military service in the French archipelago Guadeloupe complete, David spent a few years abroad working on the island of Saint-Martin and then, at the luxurious Relais & Château resort *Borgo San Felice* in a small Italian town outside Sienna, Italy. Although significantly changed by his travels abroad, in 1993, he found himself back in Lyon serving as sous chef at the recreated thirteenth-century castle of *Château de Bagnols*, the first Aman Resort, under Phillippe Lechat.

Preferring the environment of quaint villages by nature, David soon recognized the importance of cooking in Paris and gradually embraced the world's culinary Mecca. Serving as sous chef for renowned three-star Michelin restaurant, *Lucas Carton*, it was arguably, under the guidance of chef/owner Alain Senderens, where he came into his own, both as a chef and manager, learning how to develop his palate, as well as motivating his team. A year later, David continued to master yet another culinary challenge - working at the illustrious *Taillevent*, another three-star Michelin restaurant. As sous chef under chef Phillippe Legendre, he worked on mastering Escoffier-style and truly honed in on his leadership skills, expediting more than 200 covers a day while managing a team of 50-plus kitchen staff.

In 1997, David was approached by Hyatt Hotels to open a new property, the Hyatt Regency Madeleine. Lured by the cornucopia of resources and unwavering support that luxury hotels could provide, he exercised creative freedom through a dedication to procure the very best of everything, from china and stemware to the freshest seafood and produce. Throughout more than a decade in properties large and small, he continuously championed quality for travelers and locals alike seeking elevated cuisine from restaurants located in world-renowned Park Hyatt properties.

After opening Park Hyatt properties as executive chef in Melbourne in 1999 and Buenos Aires in 2000, and regional executive chef at Paris-Vendôme in 2002, David arrived at NoMI in the fall of 2005 with the challenge of advancing the menu at a restaurant that was already among the top-tier in the city. Leading his team through a new era at NoMI, David is pushing the boundaries even further by continually incorporating the myriad of influences he has gathered over his two-decade career while seamlessly guiding every facet of the NoMI experience.

CHEF'S PORTRAIT TIME LINE

1967

Born in Dijon, France

1989 - 1991

Le Tour Rose in Lyon, France, under Phillippe Chavant, **Michelin
Chef de Partie

1992 - 1993

Relais & Château Borgo San Felice in Sienna, Italy, *Michelin
Sous Chef

1993 - 1995

Aman Resort Châtea u de Bagnols near Lyon, France under Phillippe Lechat, *Michelin
Sous Chef

1995 - 1996

Lucas Carton in Paris under Alain Senderens, ***Michelin
Sous Chef

1996 - 1997

Taillevent in Paris under Phillippe Legendre, ***Michelin
Sous Chef

1997 - 1999

Hyatt Regency - Madeleine
Executive Chef

1999 to 2000

Park Hyatt Melbourne
Executive Chef

2000 - 2001

Park Hyatt Buenos Aires
Executive Chef

2002 - 2005

Park Hyatt Paris-Vendôme
Regional Executive Chef

2005 - Present

NoMI, Park Hyatt Chicago
Executive Chef