

B L U E D U C K
T A V E R N

Michael Santoro
Chef de Cuisine
Blue Duck Tavern

Chef de Cuisine Michael Santoro brings an impressive amount of culinary expertise to Blue Duck Tavern, working closely with Executive Chef Brian McBride to source exceptional ingredients from regional purveyors for the seasonal, farm-fresh menu. His intention is to enhance the creative approach of Blue Duck Tavern's concept, which combines simple, traditional cooking methods with modern technology, highlighting the flavors and integrity of the region's best ingredients.

Prior to joining Blue Duck Tavern, Chef Santoro worked as chef de cuisine at Boqueria from January 2007 to February 2008. The very popular Spanish restaurant situated in Manhattan earned recognition as one of "New York City's 50 Best" by *Travel & Leisure* magazine. Just before, he served as sous chef at the Michelin one-star Restaurant Gilt, also in New York City.

Chef Santoro's culinary career also includes stints in a few of the world's leading kitchens, including the one-star Mugaritz Restaurant, near San Sebastian, Spain; the three-star Fat Duck in Bray, England, and the Mills Tavern in Providence, RI.

In 2004, Chef Santoro earned a culinary degree from Johnson & Wales University, graduating magna cum laude. He grew up in Mansfield, Ohio and in his free time enjoys playing music, watching sports, and taking in a round of golf.