

sean sinclair

chef

Professional Summary

Energetic Culinary professional with a blend of creativity, passion for food and exceptional cooking skills. Over 20 years of kitchen experience. Works well as a dynamic leader in high-pressure settings.

Career History

CHEF/OWNER 3/2019-11/2023

Bar Castaneda, Las Vegas, NM

Bar Castaneda was awarded “Best Restaurant, New Mexico” from Edible Magazine in its opening year. We won significant awards every year we were open up until the year we sold the restaurant.

CHEF DE CUISINE 5/2017-8/2018

Sweet Basil, Vail, CO

Oversee nightly service of 220-310 guest per evening. The restaurant was very high volume doing over 7 million in annual revenue. I also designed and built a brand new Heston kitchen for the restaurant.

EXECUTIVE CHEF 10/2013- 2/2015

Farm & Table, Albuquerque, NM

Executive Chef and given full creative freedom of the menu. Cost control, inventory, menu planning, event planning, and employee management are just a few points on my long list of responsibilities there. In March of 2014, USA today named Farm And Table “Best Restaurant in Albuquerque.”

EXECUTIVE CHEF 8/2018-3/2019

The Inn & Spa at Loretto, Santa Fe, NM

A 300 room hotel located in downtown Santa Fe. I ran a large banquet facility as well as 2 restaurant outlets, pool service, and room service. I managed a year end of 20% profitability in the food program.

SOUS CHEF 2/2015-5/2017

The Inn at Little Washington*** Washington, VA

Worked directly under the Legendary Chef/Owner Patrick O’Connell. The Inn is the longest standing 5 diamond, 5 star hotel and restaurant in the world. Menu development was my main job at the 3 Michelin starred property.

SOUS CHEF 2014 - 2016

Genoa Restaurant, Portland, OR

Genoa offered a selection of 3 different 6 course menus including a vegetarian and pescatarian offering offer a modern selection of local, healthy, and organic cuisine. The menu changed every month offering a hyper-seasonal selection.

Education

•Western Culinary Institute Le Cordon Bleu, Portland OR
AOS in culinary arts

3/2008 - 4/2009

Accolades

- Best Restaurant Greater New Mexico- Edible Magazine 2019
- Best Chef Greater New Mexico- Edible Magazine 2020
- Best Cocktail Program New Mexico- Edible Magazine 2021
- New Mexico True Hero- New Mexico The Magazine 2022
- Green Chile Cheeseburger “Reigning Chomp” - Burger Smackdown 2019

Skills

- Menu Development
- Event Planning
- Food Cost Analysis
- Labor Control