



Thomas Keller is renowned for his culinary skills and his exceptionally high standards. He has established a collection of restaurants that set a new paradigm within the hospitality profession. He is the first and only American-born chef to hold multiple three-star ratings from the prestigious Michelin Guide, as well as the first American male chef to be designated a Chevalier of The French Legion of Honor, the highest decoration in France. He has received countless accolades, including The Culinary Institute of America's "Chef of the Year" Award and the James Beard Foundation's "Outstanding Chef" and "Outstanding Restaurateur" Awards. In 2012, he was inducted into the Culinary Hall of Fame. In 1994, Keller took ownership of The French Laundry in Yountville, quickly garnering nationwide acclaim. His French bistro Bouchon debuted in 1998, with Bouchon Bakery following five years later, both within walking distance of The French Laundry. The other restaurants in the group include his family-style restaurant Ad Hoc, also located in Yountville, Per Se and Bouchon Bakery & Cafe in the Time Warner Center in New York City, and outposts of Bouchon and Bouchon Bakery at The Venetian Hotel in Las Vegas. In November 2009, he opened Bouchon in Beverly Hills and introduced his newest concept, Bar Bouchon, in an adjacent space. In May 2011, Keller opened Bouchon Bakery in New York City's iconic Rockefeller Center, followed by another unveiling of Bouchon Bakery in Beverly Hills later that August. In December 2012, he simultaneously opened two additional locations of Bouchon Bakery at The Venetian Hotel in Las Vegas. Keller is the author of five cookbooks, more than one million copies of which are in print. His award-winning *The French Laundry*

Thomas Keller

Speech Topics

- ☐ TED Talks
- ☐ Entrepreneur
- ☐ Chef
- ☐ Celebrity

