

GREAT FOOD STARTS WITH AN EXTRAORDINARY CHEF



**CHRIS LATEANO,
EXECUTIVE CHEF
& DIRECTOR OF
RESTAURANTS**

The flavors at Mather Place are as unique as the classically trained professionals who make them—and it all starts with Executive Chef Chris Lateano.

Raised in a family that loved cooking traditional Southern Italian and other delicious food, Chef Chris developed a passion for cooking by watching, helping, and learning alongside his mother and grandmother. He enjoyed watching chefs such as Julia Child and Jacques Pepin.

Chef Chris enrolled at the Cooking and Hospitality Institute of Chicago, where he had a great opportunity to learn the fundamentals of traditional French cooking. Building on his training, he worked at the Outpost with Chef Ted Cizma—known for its wild game menus and award-winning wine list.

He then moved to Las Vegas and worked with chefs Emeril Lagasse at Emeril's New Orleans Fish House and Wolfgang Puck at Spago.

In 1998, Chef Chris came back to Chicago, returning to the Outpost as executive chef, was featured in *Gourmet* magazine's Grilling Issue, and took part in events for *Bon Appétit* and Green City Market.

Born just outside of Chicago, Executive Chef Chris Lateano has an extensive culinary background that includes experience with notable chefs like Wolfgang Puck and Emeril Lagasse.

At Mather Place, Chef Chris uses his skills to create menus that are ingredient-driven, reflect the seasons, and are strongly influenced by what is produced locally.