



Simon Lewis



Simon Lewis
Executive Chef
The Riviera Club
Pacific Palisades, Calif.

*Applying Restaurant
Philosophies to Create Exciting
New Concepts in Banquet
Planning, Preparation and
Presentation*

Monday, March 6

Chef Simon Lewis joined The Riviera Country Club in Pacific Palisades, Calif., as its Executive Chef in November 2014. He brought a wealth of diverse experience to his first position in the private-club business, most recently as Chef de Cuisine of Joël Robuchon at The Mansion, the flagship French gourmet restaurant in Las Vegas' MGM Grand that was opened by the famed French chef and restaurateur of the same name. The restaurant has earned three Michelin stars, five stars from the Forbes Travel Guide, and has been ranked by Wine Spectator and Travel and Leisure to be among the best restaurants in the world.

Prior to his time at Joël Robuchon, Chef Lewis served as Executive Sous Chef for Delaware Northern Companies in Yosemite, Calif., Executive Chef at the Richard Chen Restaurant in Pittsburgh, Pa. (which was named a James Beard Restaurant of the Year finalist), and as a Banquet Chef for the MGM Grand Hotel and Casino in Las Vegas.

Earlier, his career took him to Chicago, where he worked at the Four Seasons hotel as a sous chef and then joined Chef Rick Tramonto at Tru, a five-star Forbes restaurant. He has also worked at the Four Seasons Hotel and Resort in Kono, Hawaii, and spent several years apprenticing at Keswick Hall at Monticello in Charlottesville, Va., and at LeTalbooth in Essex, United Kingdom, a Conde Nast Restaurant of the Year.

Chef Lewis is a graduate of the Colchester Institute in Essex and is a Certified Chef de Cuisine from the American Culinary Federation and a Pro Chef Level 2 from the Culinary Institute of America.

Chef Lewis was featured in a "Chef to Chef" interview in the December 2015 issue of *Club & Resort Business* ("Hollywood Moments," <http://clubandresortbusiness.com/2015/12/hollywood-moments/>).