



Greg Volle



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Local Conference Coordinator
Executive Chef
Country Club of Roswell (Ga.)

Chef to Chef Live

Monday, March 6

Chef Greg Volle graduated from the University of Mississippi in Oxford, where he found his first love of cooking and the restaurant industry. Working part-time at the infamous Proud Larry's, known for its live music and upscale college cuisine, he was smitten with the counterculture of line cooks, bartenders and servers who are universally some of the most fun and interesting people you will ever meet.

After moving to Chicago, Chef Volle avoided a life in public relations (his field of study at Ole Miss) by landing his first Sous Chef position, opening the Goose Island Brewing Company restaurant in Chicago's Wrigleyville section.

After then redirecting his career and graduating from the inaugural class of Johnson & Wales University's Denver, Colo. campus, Chef Volle headed to Charleston, S.C. to work on his seafood game at the Blossom Café under one of the South's most prominent chefs, Donald Barickman, and then at the Coast Bar and Grill, under Executive Chef Fred Neuville.

Heading back to the mountains, Chef Volle then became Chef de Cuisine at the intimate and upscale Buffalo Grille/Harry's Fine Dining in Crested Butte, Colo. under the well-traveled Chef/Owner Anthony Reichenbach. Here he fine-tuned his fine-dining skills, creative outreach, 'off the cuff' tasting menus and line-cook sensibilities.

Coming full circle, Chef Volle then returned to his hometown of Springfield, Ill., to become Executive Chef at the Illinois Executive Mansion for two governors, Rod Blagojevich and Pat Quinn. In this role, he helped the governors host prominent guests including Archbishop Desmond Tutu, Chief Justice Antonin Scalia, former Governor Jim Thompson and numerous other senators, representatives and dignitaries.

Chef Volle represented the State of Illinois twice at the nationally recognized Great American Seafood Cook Off in New Orleans (both televised by PBS and the Food Network). He has also been part of the March of Dimes Signature Chef series, and was invited to be a guest chef for two nights at Ravinia, the Chicago area's prestigious outdoor summer venue.

Chef Volle jumped into club life in 2011, when he joined Panther Creek Country Club in Springfield, Ill. to help turn around its food-and-beverage program. Since June 2014, Chef Volle has been the Executive Chef of the Country Club of Roswell (Ga.), where he has built a team of talented and eager line cooks and sous chefs who just needed the right type of leadership and motivation. Together, they are creating some of the most exciting cuisine of Chef Volle's career, as they seek to break the typical country club model by combining approachable and family-friendly fare, with farm-to-table and upscale cuisine. As a committed club chef, Chef Volle now looks forward to continuing to push the culinary envelope without ignoring the classics and fundamentals of cooking.