

Chef Patrick



Bio:

Born in Germany raised in the south of France, I grew up in a 600yr old farmhouse with livestock and a farm to table approach to the culinary arts. After college at age 18, I studied Hotel Management in Montreux Switzerland with a focus on Food & Beverage as well as the culinary arts. After graduating, I spent the next 8 yrs. apprenticing and interning in some of Switzerland's finest, 1 to 3 Star Michelin restaurants. My training had a strong emphasis on preparing traditional European cuisine.

After my European studies I spent 3 ½yrs. in Australia as the Executive Chef in a French restaurant called Le Classic and subsequently as Executive Chef of a Belgian Beer café in Brisbane. After coming to the US, I took an Executive Chef position in south beach Miami at a restaurant called Baoly specializing in Mediterranean cuisine. After my time in Miami, I opened my own restaurant in Hollywood Fl, called Sage specializing in French cuisine.

After a long 20yr career in the restaurant business the opportunity arose to become a private chef, catering to private parties, yachts and vacation rentals in and around south Florida and the Caribbean.

I can create a truly custom and unique experience for all of my guests by incorporating the following:

- Custom Menu Planning - understanding local and seasonal ingredients and matching those with the taste's of the guest.
- Meal preparation
- Dietary restrictions
- Decadent desserts
- Wine Pairings
- Provisioning

I look forward to creating a custom experience just for you.

Chef Patrick

Bon Appetit!









