



## **ABOUT CHEF TROTTER**

Charlie Trotter's is regarded as one of the finest restaurants in the world. For 20 years, the restaurant has dedicated itself to excellence in the culinary arts. Never willing to rest on its laurels, Charlie Trotter's Restaurant is innovative and progressive in the world of food and wine and has been instrumental in establishing new standards for fine dining.

The restaurant is recognized by a variety of prestigious national and international institutions. In 1995 Charlie Trotter's was inducted into the esteemed Relais & Chateaux and in 1998 was accepted as a member by Traditions & Qualité . It has also received Five Stars from the Mobil Travel Guide, Five Diamonds by AAA and ten James Beard Foundation awards, including 'Outstanding Restaurant' (2000) and 'Outstanding Chef' (1999). Wine Spectator named the restaurant 'The Best Restaurant in the World for Wine & Food' (1998) and 'America's Best Restaurant' (2000). Chef Trotter is the author of 14 cookbooks, three management books, and is the host of the nationally aired, award winning PBS cooking series, The Kitchen Sessions with Charlie Trotter.

In 2000, Chef Trotter opened Trotter's To Go, a take-out gourmet retail shop in the Lincoln Park neighborhood. He also produces a line of organic and gourmet products. In 2004, Chef Trotter expanded his culinary offerings with the addition of a new Restaurant - "C", located at One&Only Palmilla in Los Cabos, Mexico .

Future restaurant plans for Chef Trotter include two new restaurants in The Elysian, a luxury hotel project currently being built in the Gold Coast neighborhood of Chicago.

Additionally customers flying United Airlines First and United Business to Europe and on their transcontinental flights or United First to Asia, can select cuisine specially created by Chef Trotter.

Beyond his numerous culinary accolades, Chef Trotter has many philanthropic ties to a vast number of national and international charities. Most close to his heart is the Charlie Trotter Culinary Education Foundation. Since its inception in 1999, Chef Trotter hosts three dinners each week for High School students, as well as underwriting annual fund raising dinners for the foundation. To date the foundation has raised over \$1,000,000 to award to individuals seeking careers in the culinary arts.

Chef Trotter has received awards at the White House from both President Bush and Colin Powell for his work with his Culinary Foundation and was named one of only five 'heroes' to be honored by Colin Powell's charity, Americas Promise . In 2005, Chef Trotter was awarded the Humanitarian of the Year award by the International Association of Culinary Professionals for his overall service to the community.