

**Executive Chef**  
**Jeffrey B. Trujillo**

Jeffrey B. Trujillo has over twenty years administration and hands-on experience in the field of Culinary Art and Restaurant Operation, where he has achieved a high level of expertise in food preparation, and management. Trujillo received his formal training at the Culinary Institute of America, where he worked as an extern at the Barclay Hotel in New York. Following his time at the CIA, he moved to Dallas, TX where he was the Chef de Partie at the Adolphus Hotel and Executive Sous Chef at the American Hotel in Fort Worth, TX.

Trujillo returned to New York in 1982 and worked in the test kitchens of New York Times writers Craig Clairborne and Pierre Franey, as well as in various freelance and catering positions. He then went on to Executive Chef positions at such acclaimed restaurants as Café Pompidou, Galea, C.J. Thorne, The Coast Grill, The Corner Bar, The Inn at Quogue, and Atlantica. As Executive Chef, Trujillo aided the Coast Grill in the design and construction of their kitchen as well as helping plan their award-winning menu. Trujillo has served as Executive Chef at Tweed's Restaurant and Buffalo Bar since 2000.