



Brian Christman

Executive Chef Chicago

Brian Christman began working in the culinary field when he was 15, working specialty events and at a fast food restaurant in Oshkosh, Wisconsin, where he grew up. He had his first kitchen job at 17, working in a from-scratch Italian restaurant called Fratellos on the Fox River in Oshkosh. It was there that he met his mentor, the late Chef Channing Boyer.

He worked at Fratellos over a couple of summers while attending college at the University of Wisconsin-Green Bay where he studied business administration and majored in accounting. While in Green Bay, he reconnected with Chef Boyer who was opening Brett Favre's Steakhouse where Christman began working the grill and was quickly moved to sous chef. It was during this period Christman realized his undying passion for the restaurant business and decided to pursue a career as a chef.

He continued to train in restaurants, and eventually left Brett Favre's to work at the Mission Grille, a

fine dining restaurant in Door County, Wisconsin. At the Mission Grille, Christman realized his creative potential and polished his management skills. From there, he returned to Brett Favre's Steakhouse to replace his mentor as the executive chef, where he enjoyed seven years of success. In 2008, Christman relocated to San Diego and began work for Mastro's in Orange County. After a year with Mastro's, he moved to Los Angeles to head up the flagship location in Beverly Hills. He spent two and a half years in Beverly Hills, growing his role to include culinary creation, culinary purchasing, management training and building a culinary training program for the company, traveling to all nine locations.

In July of 2012, Christman returned to his roots in the Midwest to live in Chicago, and joined the Smith & Wollensky team as executive chef. He loves working with fresh seafood and uses his extraordinary culinary skills to impress guests with perfectly-plated creations.

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