



Nick Gough

Executive Chef
Washington, D.C.

Chef Nick Gough launched his career by enrolling in culinary school at Le Cordon Bleu. Upon graduation, he worked as a sous chef at the Cliff House Resort & Spa in Ogunquit, Maine, where he was soon promoted to executive chef. From there, Chef Gough spent two seasons at the classic Dockside Restaurant before becoming the chef de cuisine with Chef Karl Mace at Union Bluff Hotel in York Beach, Maine. His personal touch of combining innovative cooking with Maine's traditional cuisine was quickly gaining recognition.

In December 2009, Chef Mace and Chef Gough were recruited by the world-renowned James Beard House in New York City where Chef Gough had the esteemed honor to present a Maine-themed meal to 80 guests. It was that challenge which sparked more passion and ambition in Chef Gough and led him to the next step of his culinary career.

With his masterful culinary touch, Chef Gough joined Chef Matthew King in launching Mombo Restaurant in Portsmouth, New Hampshire, in 2010. The mouthwatering menu featured American fare with international infusion. Their culinary creativity continued when Chef King relocated to Smith & Wollensky's Boston Back Bay location where he asked Chef Gough to be sous chef.

It was during a 2011 trip to Smith & Wollensky's Washington, D.C. location that Chef Gough's passion for food perfection, his talent and expertise were combined in the restaurant's executive chef position. Today, he leads the location's culinary team with an artful, insightful and professional approach to Smith & Wollensky's tremendous American fare and famous signature steaks.

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