



Tom Elbashary

Executive Chef Houston

Chef Tommy Elbashary's culinary passion has childhood roots in his mother's kitchen in Cairo, Egypt. From there, his experience and skill in the kitchen grew into a masterful art when he relocated to the United States.

From humble beginnings in New York City as a butcher's assistant at Gallagher's Steak House while studying at the French Association, Elbashary's career is speckled with experience in some of the nation's finest restaurants located in the Big Apple, including Ben Benson's, Rosie O' Grady's, King of the Sea, The Post House and Cite, to name a few.

Elbashary began his career with Smith & Wollensky in 1986, working with its founder, Alan Stillman. Since joining the team, Elbashary has been instrumental in the successful expansion of Smith & Wollensky from a New York City landmark

with a world-wide reputation to a national treasure. He proudly orchestrated openings in Las Vegas, Chicago, Washington, D.C., Philadelphia, Dallas, Columbus and Boston's Atlantic Wharf before finally settling with his wife, Samar, and children, Rommy and Sarah, in Houston.

In his current position as executive chef at Smith & Wollensky in Houston, Elbashary's innovative recipes and dedicated kitchen staffs are surpassed only by his passion for food. For 24 years, his personal touch has garnered much recognition for Smith & Wollensky and consistently exceeded guests' expectations. Whether accolades from the many guests in the cities of his travels, the dedication of his expert kitchen staff, or being honored by the French Embassy in Washington, D.C., Elbashary's commitment to the highest quality food has established a reputation known from coast to coast.

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