

Michael Feighery President Smith & Wollensky Restaurant Group

It wasn't the luck of the Irish that made Michael Feighery's career a success. It was his years of passion, talent, work ethic and drive that brought this Irish chef to his current role as President of the Smith & Wollensky Restaurant Group.

Now a 25-year veteran of the Company, Michael Feighery joined Smith & Wollensky in 1986. After 22 years, he was promoted to Vice President of Operations in September 2007 and to President in December 2009.

Beginning his restaurant career in Ireland, he was a sous chef at Coffers Steakhouse in the bankers' district of Dublin from 1981 to 1983. He was then Chef at Rosleague Manor Hotel in Letterfrack Galway, run by the Foyle Family of hoteliers, where he developed his lifelong insistence on fresh seafood and locally sourced food.

When Michael moved to the United States, he began his career at Smith & Wollensky as a Butcher's/Steward's Assistant. His relentless energy for the business was obvious and widely recognized, quickly earning him promotions to Kitchen Manager and then to Floor Manager. From 1990

to 2003, the need for his talents grew far beyond the walls of one restaurant. During those years, he held multiple General Manager positions, including General Manager of both the Corporate Opening Team and the Las Vegas unit. He also lead the openings of the Miami, Chicago and Las Vegas sites.

From 2003 to 2006, Michael served as a Regional Director in addition to his role as the Las Vegas General Manager. In this role, he was involved in the opening of the Houston and Columbus locations and oversaw all aspects of operations for those units.

In 2006, he was promoted to Vice President of Western Operations, where his responsibilities included the direct oversight of the Las Vegas, Chicago, Houston and Columbus units.

After 30 years in the food industry, his friends and family are quite proud of this achievement. His love for hospitality and food still drives him today—earning him perhaps his biggest achievement of all—the respect and admiration of aspiring staff throughout the Company.

