Joshua Harris Chef de Cuisine Columbus, Ohio

Chef de Cuisine Joshua Harris joins Smith & Wollensky, Columbus with a strong culinary background and a love for serving the Columbus guest community.

Harris had an early start in the hospitality industry, finding a growing interest in culinary technique while working for his parents' restaurants in southeastern Ohio. When Harris turned 18 and ventured out on his own, he worked in several restaurants and then decided to pursue formal culinary education. In 2001, he graduated from Le Cordon Bleu School of Culinary Arts. Upon completing culinary school, he held a position at the Boca Raton Resort and Club in southern Florida, where he gained experience in both a la carte fine dining culisine as well as high volume banquet catering.

In 2001, Harris became a Sous Chef for Legal Seafood, and was eventually relocated to Washington, DC. His successful tenure and credentials lead to an offer to join the culinary team at Grand Hyatt in Washington DC. At the Hyatt, he served as Executive Chef for several years, leading all culinary and banquet operations for the luxury hotel.

While Harris enjoyed his time in DC, he longed to be back in Ohio with his family. A perfect opportunity was presented in a position at Smith and Wollensky, Columbus. He joined the restaurant in 2008 as a Sous Chef, and his exemplary culinary performance lead to his promotion in 2013 to Chef de Cuisine.

Harris has a strong sense of pride in all that he is able to serve to our guests: the highest quality Prime steaks, seafood and ingredients, and a superior fine dining experience where memories are made. He especially enjoys the fun-loving patrons, neighborly atmosphere in Easton Town Center, and dedicated team members at Smith & Wollensky, Columbus.

Smith & Wollensky.