

Kevin Kramer

Chef de Cuisine Philadelphia, Pa

Chef de Cuisine Kevin Kramer joins Smith & Wollensky, Philadelphia with a strong culinary background and a love for preparing fine steak and seafood dining experience for his local Philadelphia community.

Originally from Lancaster, Pennsylvania, Kramer's first experience was at the Joseph Ambler Inn in North Wales, where he spent five years in the kitchen, gaining experience as a prep and broiler cook. In 1998, he enlisted in the U.S. Navy and was stationed in Lemoore, California. From 1998-2003, Kramer served in the Navy as a Culinary Specialist and Petty Officer, Second Class.

At the end of his military service, Kramer decided to further his culinary education with enrollment in The Restaurant School in Philadelphia. Upon completion, he joined the Blue Bell Country Club, refining his skills

in a la carte and catering for large scale events. He later held a Sous Chef position at the Blue Horse /Ravenna in Blue Bell, Pennsylvania, and was eventually promoted to Chef de Cuisine.

In 2008, Kramer joined the Capital Grille in Philadelphia as a Sous Chef. His culinary talent and management skills lead to his promotion to Executive Chef of the newly opened location in Cherry Hill, New Jersey. In 2013, Kramer found opportunity at Smith & Wollensky, Philadelphia, and joined the iconic Rittenhouse Square location as Chef de Cuisine.

Kramer's favorite part of his position is his ability to provide a unique fine dining steakhouse experience by combining the highest quality of ingredients to create classic, yet innovative American steakhouse dishes that are loved by our guests.

