

Lucas McMoyler

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EXPERIENCE

Manresa Los Gatos, CA — Chef de Partie

October 2018 – July 2019

Proud to be working alongside Chef David Kinch in his three Michelin starred restaurant. One of the smaller kitchens I've worked in but I feel that adds to the responsibility and importance of each team member.

The French Laundry Yountville, CA — Chef de Partie

November 2017 - April 2018

Legendary restaurant located in the Napa Valley recognized world wide for its excellence. The standards I learned at TFL have changed the way I work forever.

Four Seasons Hotel San Francisco, CA — Banquet Sous

December 2016 - June 2017

A Forbs Five Star property located in the heart of the financial district. Working high volume as a manger was a big learning point, organization and a mind to foresee the little things are key.

Michael Mina San Francisco, CA — Hot Line

May 2015 - September 2016

Chef Michael Mina's Michelin starred flagship ran by Iron Chef Ron Siegel. I worked every station and grew more here than anywhere else.

Aveline San Francisco, CA—Saute

June 2014 - January 2015

Opened by Top Chef Casey Thompson in the Warwick hotel.

The Lark Santa Barbara, CA — Grill

July 2013 - June 2014

Seasonally driven high volume restaurant, has consistently achieved high marks since opening.

BANQUETS & CATERING

The Lodge at Pebble Beach, Monterey, CA

2010 / 2011

US Open/Concourse de'Elegance

Georgia Smokehouse,

Santa Barbara, CA

May 2013 - November 2013

La Cumbre Country Club,

Santa Barbabra, CA

November 2013 - May 2014

Danny Douglas Catering,

Santa Barbara, Ca

July 2013 - May 2014

EDUCATION

Diablo Valley College, Pleasant Hill, CA

2008 - 2011

Culinary