

# Lucas McMoyler

(707) 934-5120

lmcmoyler@gmail.com

## 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