



Justly renowned as a culinary innovator, Chef Kevin Sbraga brings exceptional creative experience to the kitchen. Best known for his winning turn on Season 7 of Bravo's hit Top Chef, he is also an inventive executive chef who has helmed some of the country's most exciting restaurants of the past 10 years. Today, Kevin serves as Principal of Sbraga Consulting a Hospitality Management & Consulting as well as founder of Sonny & Sons, a new fast casual restaurant, marking the triumphant return of Chef Sbraga's famed Hot Chicken. Sbraga recently served as Culinary Consultant for the exclusive Cowboys Club, a members-only luxury lifestyle club in Frisco, Texas.

Recently, Chef Sbraga appeared alongside Gordon Ramsay and Christina Tosi on FOX's MasterChef Season 7; in addition to his work as a food personality, he makes celebrity and charitable appearances across the country and consults on private dining and hospitality projects. His ongoing work builds on the excellent reputation he earned for his thoughtful cooking at Sbraga, his first restaurant, opened in 2011, and his critically acclaimed subsequent venue, The Fat Ham. Sbraga was named one of Esquire magazine's "Best New Restaurants," keeping Chef Sbraga in the national limelight that he captured with his winning turn on Top Chef in 2010.

Before appearing on television, Chef Sbraga worked along some of the country's best-known chefs and restaurateurs, including Jose Garces and Stephen Starr. He served as chief recipe tester for Garces' first cookbook, *Latin Evolution* (Lake Isle Press, August 2008), as well as Culinary Director for the group's growing family of restaurants, representing them as a semifinalist at the Fall 2008 Bocuse d'Or, where he competed for "Best Meat Presentation." He also served as executive chef at Starr's Rat's Restaurant at the Grounds for Sculpture in New Jersey.

Chef Sbraga has also cooked in other top-notch kitchens across the country, including The Dining Room at The Ritz-Carlton in Naples, Florida and with Buckhead Life Restaurant Group in Atlanta, Georgia. A native of Willingboro, NJ, he worked with his African-American father in his bakery and made meatballs at home with his Italian-American mother, leading him to a lifelong love of food and cooking that has influenced his enduring career.

Chef Sbraga has a fiancé and two children, who currently reside in the North Dallas area and he is excited about being a part of the food community. He is passionate about giving back to the community and is proud to support childhood-related charities such as World Vision.