



Yves Samake

Executive Chef, The Ritz-Carlton, Atlanta

www.corporate.ritzcarlton.com

Chef Samake brings strong training in French cooking techniques combined with a talent for putting a fresh spin on regional specialties to his role overseeing all food and beverage operations for the 444-room hotel. Chef Samake reviews menus for Atlanta Grill, and designs holiday brunch presentations and banquets for weddings, social galas and business gatherings.

Named “Chef of the South” by the *Atlanta Journal-Constitution* (January 1997) when he was spa chef at *Fleur de Lys* at Chateau Élan in Braselton, Georgia, he authored a recipe book of spa cuisine at the same time and never lost his affinity for great Southern

foods. He later took the reins at *The Versailles*, the French restaurant at Chateau Élan, served as banquet chef at The Ritz-Carlton, Buckhead in 2000-2001 and then worked at Ritz-Carlton resorts in Montego Bay, Jamaica; Dubai, UAE; and his most recent position at Half Moon Bay.

A native of Le Mans, Chef Samake began his career in 1985 as commis de cuisine in three Parisian restaurants, *Le Vivarois*, *Le Petite Bretoniere* and *La Tour D’Argent* before coming to the U.S. to study at Johnson & Wales University. He graduated in 1992 after alternating periods of work, school and military service.