#### BIO PRESENTATION FOR EATON DC



# Bruner-Yang

Erik



## PORTOFOLIO

## RESTAURANTS



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## **YEAR OPENED**



# 66

An agent of alternatives, Erik Bruner Yang creates space. Through Foreign National, he offers an alternative: food and space as commons. There exists a constant dialogue of community, culture and progress. His restaurants are instinctual, contemporary yet habitual.

- Desiree Venn Frederic

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#### **EDUCATION**

- Bachelors in Business Administration 2007, University of Mary Washington
- Masters in Finance, Present, University of Maryland Global Studies
- Certificate in CORE Studies, Present, Harvard Business School Online

- James Beard Finalist 2015 Rising Star
- James Beard Semi-Finalist Best Chef Mid Atlantic 2016
- James Beard Semi-Finalist Best Chef Mid Atlantic 2018
- Rising Star Restaurateur 2018 Star Chefs
- 2021 Brickies Award for Community Service - Power of 10 Initiative
- 2021 James Beard Award for **Community Service – Power of 10** Initiative

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#### SAMPLE OF RESTAURANT AWARDS

 Best New Restaurant, TOKI **UNDERGROUND, 2015, EATER.COM** 

• Best New Bar in America, BROTHERS AND SISTERS, 2018, Esquire Magazine

 Michelin Bib Gourmand, SPOKEN ENGLISH, 2020

 Michelin Bib Gourmand, MAKETTO, 2017, 2018, 2019, 2020, 2021

 Best New Restaurant SPOKEN **ENGLISH, Semi Finalist James Beard** 

 Best Rising Star Chef, ABC PONY, 2020, Esquire Magazine

#### THE POWER OF 10 INITIATIVE

#### WWW.POWEROF10INITIATIVE.COM

A non-profit organization created to address the financial needs of small businesses in response to the Covid–19 Pandemic. The Power of 10 Initiative was founded on the simple concept of utilizing restaurants across America to address food insecurity needs that were exasperated by the economic devastation created by Covid–19.

Since its inception in March 2020 overs \$1.2 million dollars in grants have been written to 65 restaurants across the United States that in return have serviced over 316,000 meals to individuals in need from families, first responders, and shelters.

The non-profit is still active in the Washington DC region serving hundreds of meals a week and providing financial support to dozens of small business owners.

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### SAMPLE OF LARGE SCALE CONSULTING PROJECTS

In addition to my personal portfolio of restaurants I have consulted on several large scale consulting projects in the hospitality industry.

#### THE REACH AT THE **KENNEDY CENTER**

Curated 14 days of F&B events, workshops, and chef talks during the grand opening of the new extension of the Kennedy Center, The Reach, in 2019.

#### W HOTEL QATAR

Revamped and modernized the menu at Spice Market. Implemented training, execution, and r&d menu systems.

## **CANOPY HOTEL COLUMBUS, OHIO**

Consulted on two restaurants on property, developed menus, implemented training, all recruitment and SOP development, on site for launch.

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#### **SAMPLE OF PRESS**

- Talented Young Chefs Comes to Regent Taipei <u>https://chinapost.nownews.com/20150904-41804</u>
- Maketto Review Bon Appetit https://www.bonappetit.com/city-guides/washington-dc/venue/maketto
- Best Restaurants in Washington DC, NY TIMES https://www.nytimes.com/2019/10/29/dining/best-restaurants-in-dc.html
- Restaurateur of the Year, Star Chefs https://www.starchefs.com/cook/content/2018-starchefs-dc-chesapeake-rising-star-restaurateur-erikbruner-yang
- Best Bars in America for Brothers and Sisters https://www.esquire.com/food-drink/bars/a20717317/best-bars-america-2018/
- Erik Bruner-Yang wins Taste of Waldorf <u>https://www.foodrepublic.com/2016/02/24/erik-bruner-yang-wins-taste-of-waldorf-astoria/</u>
- Heroes of the Crisis <u>https://www.washingtonian.com/2020/10/15/covid-hero-erik-bruner-yang/</u>
- This Chef Will Serve You Dinner While You Stand https://www.eater.com/2017/8/17/16158240/erik-bruner-yang-spoken-english-line-hotelstanding-restaurant

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