PIETRO BUTTITTA

pietro@archestratusconsulting.com
www.archestratusconsulting.com

Oakland, Ca. 94611

Skills:

- Deep knowledge of global cuisine and techniques
- Understanding of both fine-dining precision and large volume catering production
- Understanding of budget constraints
- Leadership abilities include problem solving and quick decision making
- Passionate about learning new techniques and adding them to my repertoire

Culinary Experience 2002 - Present

Archestratus Consulting — Present

Sole-proprietor consultancy providing culinary services to small restaurants that help increase efficiency, raise quality and improve customer experience.

SF Event Venues — 2014 - 2015

Executive chef - created and executing multi-venue, on- and off-site catering program, wine pairing dinners, and managing casual café operations. Responsibilities include writing all menus, costing, purveyor management, employee management and off-site logistics. Global catering menu with custom wine menus and client-tailored event menus.

Rosa d'Oro Vineyards — 2011 - 2014

Executive Chef - created and executed all aspects of creative wine pairing dinner series in tasting room and educational program, including marketing functions. Global cuisine with multiple techniques including some modern exploration.

The Gilt Club — 2007-2009

Sous chef, pastry chef - responsibilities included menu writing, hiring, budgeting, and executing all special event fine dining menus. New American/Gastropub menu.

Ristorante Fratelli — 2007

Lead line cook, baking, ordering. Rustic Italian menu.

Giorgio's — 2005 - 2006

Entremetier, chef de partie, pastry - Gourmet's top 10 restaurants 2005 under chef Michael Clancy, formerly of Bouley Bakery and Lespinasse. Modern French technique with Italian ingredients.

Terra Restaurant — 2004

Chef de partie - completed paid culinary externship and then hired as chef de partie under Michelin-starred chef Hiro Sone. Japanese, French and Italian menu.

Multnomah Athletic Club — 2003, 2005 - 2006

Lead line cook, chef de partie, banquet chef, closer - working under chef Paul Beppler executed banquets up to 1,200 people and directed kitchen operations for the fine dining and bistro restaurants including menu writing. Also worked under chef Philippe Boulot. Global cuisine anchored by French technique.

Western Culinary Institute - Le Cordon Bleu — 2002 - 2004

Received A.O.S. degree with high scholastic honors. Awarded a James Beard Culinary Scholarship while attending.

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Goals:

- Continue refining my intellectual and historical approach to global cuisine
- Increase focus on business operations and management
- Create a learning environment in the kitchen
- Integrate my wine knowledge and evaluation with cooking discipline to expand evaluation

Wine-related Experience 2008 - 2014

Prima Materia (in development)
My winery and culinary destination project

Rosa d'Oro Vineyards — 2009 - Present
Directed and executed all viticultural operations from planting to picking. Executed all winemaking, from crush to elevage, blending, and bottling from 2009 onwards. Led wholesale and marketing efforts including packaging and print collateral, representation across several national markets and direct consumer outreach. Created a successful Kickstarter campaign to install a kitchen in tasting room as part of ongoing wine dinner series.

Archestratus Consulting — Present
Vineyard and winery focus includes agriculture, winemaking protocols, bottling, labeling and marketing/pricing guidance.

Trigrammaton Cellars — Present
My smaller second wine label for French cultivars and wines made in a different stylistic paradigm and higher price point than those of Rosa d'Oro Vineyards.

Portland Wine Merchants — 2009
Part-time employment learning the retail sales side of the wine business. Focused on Old World wines.

Achievements

- My wines have received consistent 89-92 point scores from *Wine Enthusiast* and *Tasting Panel*, and have won multiple Double Gold and Best-of-Class awards
- Certified level two sommelier with the Court of Master Sommeliers
- Created and leading ongoing sensory seminar series for Road Scholar educational program
- Regular seminar speaker at American Wine Society National Conferences
- Co-directed Lake County Wine Competition 2011 and 2011

Education

Portland State University, double major in Philosophy (with departmental honors) and History