



Ben Eubanks
Director of Restaurants and Wine

Director of restaurants and wine Ben Eubanks formed a strong foundation for a culinary career during his formative years in eastern North Carolina. As part of a family that was passionate about gardening, fishing and cooking together, Eubanks learned firsthand the importance of eating seasonally and appreciating premium ingredients. This philosophy served him well while attending the University of North Carolina, as it turned out that he received some of his most important culinary education while working in a variety of restaurants around the Chapel Hill area. After earning his bachelor degree in business management, Eubanks worked in technology sales as a director of sales and marketing for a software firm based in Barcelona, Spain. His early career allowed him to travel internationally while speaking in front of groups and refining his communication skills, but his passion for food was his true calling, so it was not long before he took his expertise back to the kitchen.

He left his sales career to enroll in the Culinary Institute of America (CIA) in Hyde Park, New York to pursue an associate degree in the culinary arts. The CIA placed him in a culinary externship under certified master chef Lawrence McFadden at the Ritz Carlton in Naples, Florida. His experience at the Ritz Carlton encompassed casual dining, fine dining and *garde manger*. Eubanks subsequently graduated at the top of his class and moved to Manhattan to work for Restaurant Associates. He became an executive chef in less than two years and directed culinary activities for multi-million dollar accounts in the corporate dining sector.

Following his experience at Restaurant Associates, Eubanks transitioned to the front of house management team of Myriad Restaurant Group at Tribeca Grill in Manhattan. While at Tribeca Grill, he had the privilege of working with acclaimed restaurateur Drew Nieporent, who instilled in him his techniques for delivering excellence in the hospitality industry, and wine director David Gordon, whose wine training system educated Eubanks on the fundamentals of managing a profitable beverage program. Eubanks was hired on as general manager of Lemaire and was quickly promoted to director of restaurants and wine for the hotel. He is a Certified Sommelier with the Court of Master Sommeliers and intends to take the Level 3 Advanced exam in 2010. Eubanks is a member of Chaine de Rotisseurs and Société Mondiale du Vin.