



*David Fingerman, Executive Chef at Atwood Restaurant*

Atwood's new Executive Chef David Fingerman has an impressive culinary background developed from several years in Chicago's culinary scene. His creativity and love for cooking has always shown in his work and earned him a nomination for "Best Chef-de-Cuisine" at the Jean Banchet Awards in 2016.

David is a self-taught chef whose passion began in his parent's kitchen. As a child, David loved helping his mother cook. He still remembers his "eyes watering from chopping onions with those dull knives". As he grew older, he developed these interests in to culinary skills, beginning with his time as a baker's assistant in an Oak Park bakery at the age of 15.

After a variety of culinary jobs in Chicago, Chef David joined Atwood the first time in 2013, rising quickly through the ranks. He then went to work for celebrity chef Graham Elliot and his acclaimed casual fine dining concept Graham Elliot Bistro in Chicago's West Loop neighborhood, rising from Sous Chef to Executive Chef in a span of a month. Two years later, Chef David then took charge of Madrina in Dallas, Texas before his homecoming to Atwood in February of 2017.

Atwood Restaurant holds a special place for Chef David. Not only is this the place where he developed his professionalism and culinary viewpoint, but it is also where he met his wife, Erin. He is excited to take the reins at Atwood and to keep its thriving history and culture alive while delivering to its guests elevated Contemporary American cuisine.

When not expressing himself in the kitchen, Chef David enjoys spending time with his family and enjoying a good cocktail.

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