



Chad Galiano

Chef Galiano grew up in the Lafourche parish in South Louisiana where he quickly developed an appreciation for fresh fish and crustaceans coupled with culinary techniques. He then went to Johnson & Wales in Rhode Island to formalize his training. After a number of internships and Sous Chef positions, he returned to Louisiana as a Chef in New Orleans, eventually garnering the position of Executive Chef at the Chateau Sonesta Hotel.

After Hurricane Katrina hit in 2005, Chad Galiano relocated to Miami where he was able to reunite with his friend and mentor, Kurtis Jantz, the Executive Chef at the Trump International Beach Resort. In his role as Chef de Cuisine, Galiano helps to oversee all food and beverage operations of the resort, including restaurants, lounges, room service and catering. His main focus is Neomi's, the signature restaurant for the hotel. While working with Chef Jantz, they have developed a culinary style that embraces both modern technique as well as staying true to fresh flavors. Their most recent culinary endeavor at the Trump has been a new restaurant concept called, "Paradigm: The Test Kitchen." This one-night a week chef's table is a showcase of culinary experimentation. Chad Galiano's self-taught knowledge of hydrocolloids, sous-vide cooking, vacuum techniques, and umami help to manipulate the textures and flavors of ingredients in such a way that expectations are twisted. He and the other chefs occasionally will rely on new and altered equipment to achieve new results from food. Of course, all of this is done with a sincere respect for nature and bringing out hidden truths in the nutritional essentials of life.

Chef Galiano began to document the experimentations of the Trump Kitchen over 2 years ago with his blog, Chadzilla (<http://chadzilla.typepad.com>). The blog has become a journal of sorts and traces the development of their culinary ideas in modern cuisine. As his culinary team learned various new techniques through determined research and experimentation, Galiano has documented the information for other chefs to access. This free exchange of ideas and humble approach to cooking set the tone for a new movement in food. And, through emails and networking, Galiano has exchanged techniques and has fostered many friendships with chefs around the world.

