



Scott Romano
Executive Chef, Charlie Palmer at The Joule

A New Jersey native and graduate of the Culinary Institute of America, Executive Chef Scott Romano spent the last decade working bi-coastally under famed master chefs / restaurateurs Charlie Palmer and Wolfgang Puck.

He was tapped early by Palmer, after working the line at Aureole, Palmer's flagship property in New York, to head the kitchen at Alva, a bistro housed in the Flatiron District of Manhattan. In the summer of 2002, Palmer reinvented Alva as Kitchen 22, his version of an ideal neighborhood restaurant with simplicity as the guiding principle. The concept expanded to include Kitchen 82, on the Upper West Side of Manhattan. Chef Romano was Palmer's first choice as Chef de Cuisine of both of these popular restaurants, known for their innovative, straightforward cuisine.

In 2004, after seven years in Palmer's New York kitchens, Chef Romano moved west to Los Angeles to head the kitchen at Palmer's catering and events space, Astra West. With the closing of Astra West a year later, he moved to the legendary kitchens of Wolfgang Puck which put Los Angeles on the culinary map, Spago and Cut steakhouse.

In late 2007, the irresistible opportunity to once again take control of a Charlie Palmer kitchen lured Chef Romano away from Puck's restaurants, and to bring his rich experience to Palmer's inaugural Texas location. As executive chef of Charlie Palmer at The Joule, the signature restaurant in the heart of downtown Dallas, Chef Romano puts a personal twist on classic steakhouse dishes like Poached Black Tiger Shrimp in Bloody Mary vinaigrette and Dry-Aged NY Strip Steak with bone marrow flan. Glowing reviews have followed in the first year including a four-star review from *The Dallas Morning News*.