
CHEF COLIN MCKAHARAY

Culinary Director | Executive Chef | Culinary Strategist | Operational Innovator

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EXECUTIVE SUMMARY

Chef and culinary strategist with 25+ years leading some of New York's most iconic restaurants. Trained under Charlie Trotter, Thomas Keller, and Gordon Ramsay, and shaped by the early NYC chef culture that defined modern American dining. Equally adept in high-volume and fine dining environments, with a hands-on, mentorship-driven leadership style. Now seeking a senior role—Culinary Director, Corporate Chef, or Multi-Unit Leader—to deliver innovation, discipline, and long-term growth across a forward-thinking restaurant group or brand.

SELECTED HIGHLIGHTS

- Scaled Blackstone Steakhouse from \$8M to \$20M+, ranking it among America's top-grossing independent steakhouses.
- Mentored 12+ sous chefs who advanced to executive roles across leading restaurants.
- Spearheaded a \$2.5M outdoor dining expansion during COVID, preserving jobs and creating a permanent revenue stream.
- Designed scalable vendor, training, and inventory systems now used across a \$200M+ restaurant group.
- Retained a core kitchen team for over a decade, setting industry benchmarks for retention, loyalty, and morale.

EXPERIENCE

EXECUTIVE CHEF, BLACKSTONE STEAKHOUSE—FLAGSHIP PROPERTY, ANTHONY SCOTTO RESTAURANT GROUP, MELVILLE, NEW YORK – 2014-PRESENT

Strategic Leadership & Team Development

- Leading one of the highest-grossing independent steakhouses in the country—growing annual revenue from \$8M to over \$20M+ during tenure.
- Oversee a team of 100+ FOH and BOH staff, maintaining industry-leading morale and retention—core team has remained for over a decade

- Personally mentored multiple sous chefs who have risen to executive chef roles across top-tier restaurants
- Known for hands-on, loyalty-driven leadership style rooted in discipline, trust, and mentorship

Concept Innovation & Brand Elevation

- Redefined the modern American steakhouse by pioneering nontraditional butchery techniques and securing exclusive rights to rare ultra-premium beef cuts (e.g. Kobe, Cadbury Wagyu) years before market adoption
- Blended classic steakhouse tradition with Michelin-level composed entrées and a world-class sushi program—creating a signature model now replicated across the industry
- Continually develop trend-forward menu items that drive revenue and brand prestige without sacrificing identity or quality

Operational Systems & Group-Wide Impact

- Designed and implemented foundational systems for vendor accountability, inventory control, and purchasing oversight—including timestamped receiving logs, double-verification inventory, and strategic purveyor partnerships
- Laid the groundwork for group-wide procurement systems, mentoring future leadership and brokering vendor contracts still in use across multiple properties
- Created and executed new training systems for both culinary and front-of-house staff, aligning performance with brand expectations across all touchpoints
- Contributed to the broader growth of Anthony Scotto Restaurants, now valued at over \$200M, by laying foundational systems in purchasing, training, and vendor strategy still used group-wide.

Crisis Management & Revenue Expansion

- Spearheaded the restaurant's survival and growth during COVID-19:
- Launched a profitable takeout program within weeks of lockdown, turning written-off inventory and minimal overhead into a vital revenue stream
- Conceived and executed one of New York's earliest luxury outdoor dining pavilions—fully enclosed with radiant heat, cooling systems, and refined ambiance—ready before indoor dining resumed
- These initiatives preserved staff jobs, sustained operations, and generated over \$2.5 million in new revenue, permanently expanding the restaurant's footprint.
- Applied deep experience from prior waterfront venues to create year-round outdoor dining that prioritized guest comfort, weather-proofed operations, and elevated perception

Sustained Excellence & Forward Momentum

- Continued to drive Blackstone's success through labor shortages, inflation, and evolving guest expectations—without compromising quality or guest experience

- Consistently innovate forward-thinking concepts to keep the restaurant ahead of industry trends, setting benchmarks in both culinary execution and operational resilience

CHEF DE CUISINE, RESTAURANT GORDON RAMSAY AT THE LONDON

NEW YORK, NY – 2010-2014

Multi-Outlet Culinary Leadership

- Oversaw all culinary operations at Gordon Ramsay's NYC flagship inside The London Hotel, delivering Michelin-caliber tasting menus, à la carte service, and high-profile private dining
- Managed daily execution across multiple luxury outlets, including RGR fine dining, Maze bistro, The London Bar, in-room dining, banquets, and breakfast service
- Ensured seamless consistency across diverse concepts while maintaining the exacting standards of the Gordon Ramsay brand

Team Development & Brand Execution

- Led a diverse brigade of cooks and sous chefs, emphasizing mentorship, professional growth, and technical mastery
- Maintained operational discipline and flawless execution in one of the most competitive fine dining markets in the world
- Trained rising talent in modern European technique, service pacing, and high-volume prep without compromising finesse

Operational Excellence in a Luxury Environment

- Balanced creative refinement with financial accountability—managed vendor relationships, purchasing, and cost controls for multiple outlets
- Delivered five-star guest experiences through rigorous quality control, attention to detail, and a deep understanding of guest psychology in a high-stakes hospitality setting

EXECUTIVE CHEF – LOUIE'S OYSTER BAR & GRILL

PORT WASHINGTON, NY – 2006-2010

High-Volume Waterfront Leadership

- Executive Chef of one of Long Island's busiest 500+ seat waterfront restaurants during a period of rapid growth and modernization
- Directed all culinary operations, purchasing, staffing, training, and marketing strategy for a seasonal operation with fluctuating volume and demanding clientele

- Led daily execution across raw bar, grill, à la carte dining, and private events while maintaining quality, consistency, and guest satisfaction

Cost Control & Operational Systems

- Designed and implemented a proprietary labor and payroll control system that significantly reduced overhead—adopted across multiple properties in the group
- Spearheaded purchasing with a strategic focus on budget forecasting, vendor negotiation, and trend-responsive seafood sourcing
- Developed an in-house artisan bread program from scratch, training a non-baking team and transforming a cost center into a signature dining feature

Team Culture & FOH/BOH Alignment

- Conducted daily service meetings centered on hospitality language, sales-focused communication, and guest psychology to unify front and back of house
- Mentored and promoted kitchen talent—several sous chefs and line cooks advanced into leadership roles at sister properties and beyond
- Played a key role in Louie’s rebranding and operational transformation, implementing systems and philosophies that remain foundational to the group today

DOCKERS WATERSIDE MARINA & RESTAURANT

EAST QUOGUE, NY – 1997-2005

Rapid Ascent & Seasonal High-Volume Execution

- Rose from line cook to Executive Chef within four years at a premier waterfront institution serving 700+ covers daily during peak season
- Led a large brigade in a scratch kitchen environment, overseeing hiring, training, scheduling, prep, service, and vendor management during high-pressure summer operations
- Helped transform Dockers from a casual bar-and-grill into an upscale dining destination favored by East End vacationers and celebrity clientele

Menu Development & Guest Experience Strategy

- Collaborated directly with ownership on elevated menu creation, brand repositioning, and strategic marketing to attract high-end clientele
- Built a seasonal scratch kitchen program featuring fresh seafood, high-end steaks, and rotating specials—many core dishes and systems remained in place for over a decade after departure
- Shaped guest experience through strategic menu design, visual presentation, and consistency across front and back of house

Foundational Systems & Team Culture

- Developed the restaurant's first structured systems for labor control, vendor negotiation, inventory, and culinary training
- Cultivated a team-first culture built on performance, trust, and mutual respect—principles that would go on to define leadership style across future properties

EDUCATION

- New England Culinary Institute – Montpelier, VT
Associate Degree in Culinary Arts, 1994
- University of Arkansas – Fayetteville, AR
Bachelor of Fine Arts in Graphic Design, 1998
Pi Kappa Alpha Fraternity – Chapter President, 1996–1998

SKILLS

Culinary Concept Development|High-Volume Fine Dining Operations|Michelin-Level Standards & Execution|Modern Steakhouse & Seafood Expertise|Sushi & Raw Bar Program Oversight|Dry Aging, Butchery & Fabrication|Team Development & Leadership|Vendor Negotiation & Purchasing Strategy|Menu Engineering & Cost Control|FOH/BOH Alignment & Training|Brand-Building

Professional Affiliations & Background

- American Culinary Federation – Member
- Actors' Equity Association– lifetime membership
(Stage-trained; confident on-camera presence)
- Pi Kappa Alpha Fraternity – Alumni, university of Arkansas (Leadership, philanthropy)

Portfolio, press, and media highlights available upon request. For a behind-the-scenes look, visit [@chefniloc](#) on Instagram.