

## Chef Benjamin Cohn – Bio



A native of Maplewood, New Jersey, Benjamin Cohn, graduated from the University of Arizona with a degree in Art History. After graduating, Ben moved west and decided to settle in the culinary hotspot of San Francisco, California. Wolfgang Puck's Postrio was Ben's first exposure to California cuisine and the bounty of Northern California. From there, Ben worked with Traci des Jardins at Jardinière, where he cultivated a deep understanding of seasonality and developed relationships with artisanal purveyors of sustainable products. At Masa's, Ben perfected his technical skills with French Laundry trained chef, Gregory Short, and had a natural eye for creating beautifully plated food. As Executive Chef of Spruce, Ben led the restaurant to their first Michelin Star, in addition to accolades from Wine Spectator, The San Francisco Chronicle and Esquire.

After more than a decade, Ben left San Francisco in 2011 to assume the Executive Chef position at Westside Tavern in West Los Angeles. At Westside Tavern, Ben supports local farms and



continues his commitment to using market driven ingredients to create American tavern cuisine. Ben resides in Santa Monica, California with his wife and two children – where sharing family meals is a favorite part of the day.

### **Links to Accolades and Press**

Best Chefs of America

<https://www.bestchefsamerica.com/ben-cohn>

Los Angeles Food and Wine

<http://www.lafw.com/chef-ben-cohn-586.htm>

<http://thelosangelesbeat.com/2014/08/lafw-2015-grand-tasting-sunday/chefbencohn/>

Zagat

<https://www.zagat.com/b/los-angeles/trendspotting-12-chilled-soups-for-summer>

A family-owned producer

<http://www.rogerspoultry.com/about-us/customer-spotlight/>

Trip to Italy with an Olive Oil producer in 2009

<http://www.casadecase.com/giro-in-italia-2009/>

Star Chefs

<http://www.starchefs.com/cook/content/chef-ben-cohn-mixologist-brandon-clements-and-sommelier-andrew-green-spruce-san-francisco-ca>

