



PROXI

CHICAGO, IL

Emmanuel Nony Managing Partner

Since 2007, Emmanuel Nony has established an elevated level of independent fine dining in Chicago at [Sepia](#), showcasing Midwestern hospitality and ingredients with international flair. Nony built his restaurant in an 1890 print shop, seamlessly blending past and present design with modern comfort and elegance. Working together with Executive Chef Andrew Zimmerman, Nony and Sepia have received critical acclaim, including a *Michelin* star since the guide's first Chicago edition in 2011, James Beard Foundation nominations in 2012, 2013, and 2014 for "Best Chef: Great Lakes" and "Outstanding Wine Program," and the title of "Restaurant of the Year" at the 2012 Jean Banchet Awards. "I am honored and humbled by the success we have achieved at Sepia," he says. "I believe we offer something truly distinct in Chicago, and I'm proud we continue to receive the recognition."



His most recent venture including opening his second restaurant, Proxi, right next door to Sepia. At Proxi, Nony and Chef Andrew Zimmerman transport their guests around the world, beginning with cuisine and extending to an eclectic beverage program focused on worldly inspirations and diverse, exotic ingredients. Casual, yet fast-paced service guides Proxi's international culinary experience, with fine-dining standards and in-depth product knowledge leading the charge, balanced by genuine energy and enthusiasm.

A consummate hospitality professional, Nony grew up in the French countryside, raised by parents who were true *bon vivants* and passed on their love of food and entertaining. In his youth, he often accompanied them to the open-air markets and dairy farms for groceries, and this exposure to seasonally fresh food profoundly influenced both his palate and his career path. After attending culinary school, Nony fixed his sights on the front of the house and never looked back.

Early in his career, Nony spent several years moving up the ranks at Chefs de France in Orlando, FL—a joint venture between celebrity chefs Paul Bocuse, Roger Verge, and the Walt Disney Company—before he moved over to Hyatt International. For the next 16 years, he oversaw the food and beverage operations while tending to an elite clientele at several of Hyatt's luxury properties, including the U.N. Plaza Park Hyatt in New York City, Grand Hyatt Hong Kong, Grand Hyatt Seoul, and Japan's Hyatt Regency Fukuoka.



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In 1996, Nony assumed a new role within Hyatt International in Tokyo. There, he managed the multimillion-dollar food and beverage operations of the prestigious hotel property the Park Hyatt Tokyo, voted Japan's best hotel and featured in the 2003 movie "Lost in Translation" during his tenure. Upon returning to the United States, he opened the highly anticipated Park Hyatt Chicago and its restaurant, NoMI, at which he set new standards for hotel fine dining in the Windy City. Having fallen in love with the city, Nony decided to put down roots in Chicago and set to work realizing his lifelong dream of launching his first independent venture, Sepia

Nony's career reached another milestone in 2012 when he opened Private Dining *by* Sepia, a separate venue located next to the restaurant. The private event space is designed to adapt to any occasion, offering a warm, inviting, stylish space for hosting events of all sizes. Blending the Michelin-starred elements of Sepia, including outstanding food, wine, and service, Nony collaborates with hosts to create the perfect party.

When he's not greeting guests at the door at Sepia and Proxi, or planning the next fabulous event at Private Dining *by* Sepia, Nony can be found exploring the Chicago dining scene, gathering inspiration for new projects along the way.