



## Bio of Chef Dan Blumenthal

### About the Chef

After receiving a Bachelor's degree in Economics from the University of California Santa Cruz, Dan attended the Professional Chef Program at the California Culinary Academy in San Francisco. Upon graduating, he honed his skills at several of San Francisco's premier eateries.

In 1994, Dan realized his dream of owning a restaurant and returned to his former hometown of Jackson to open BRAVO! with partners Jeff Good and David Blumenthal. In the 23 years BRAVO! has been open, it has garnered much critical acclaim and notoriety, including being voted Restaurant of the Year five times by the Jackson Convention and Visitor's Bureau, receiving the Award of Excellence from *Wine Spectator* Magazine an unprecedented 24 years running for its outstanding wine list, and receiving literally hundred's of *Best of Jackson* awards from *Jackson Free Press* for its food, ambiance and bar.

In 1998, Dan and Jeff opened Broad Street Baking Company, a counter-service bakery-deli-cafe which is now in its 22nd year of business. Opened in the Spring of 2007, Dan's and Jeff's latest creation is a 275-seat, full-service restaurant and ice cream scoop shop called Sal & Mookie's New York Pizza & Ice Cream Joint. Their most ambitious adventure to date, it received *Mississippi Magazine's* "Best New Restaurant" award only a month after its opening. In 2015, Sal & Mookie's was named #35 out of the Top 100 Pizza Restaurants in America by *Pizza Today* Magazine. Dan and Jeff have licensed the rights to a second and third location of Sal and Mookie's in Biloxi, MS which opened in April of 2015, and one in Madison, MS which is scheduled to open August 1, 2020.

Chef Dan has had the honor of hosting countless cooking classes in his own restaurants as well as outside locales, appearing on numerous television shows, and donating his time to countless charity and celebrity chef events, including four James Beard House dinners, the last of which in 2015 was at the Beard House itself in New York City. For 2009 and 2010, Dan was voted "Best Chef" by the *Jackson Free Press* and followed that with runner up in 2011 and honorable mention in 2012. In 2013, Dan was honored with inclusion in "Best Chef's America," an award he also received in 2014 and 2015.

In early 2013, Jeff and Dan were honored with the "Best Business" Award from the Jackson Metro Convention and Visitor's Bureau for their restaurant management company, Mangia Bene, Inc. Most recently, Sal & Mookie's was awarded the U.S. Small Business Administration's "2013 Mississippi State Small Business Person of the Year," an honor that allowed Dan and Jeff to be congratulated personally in an awards ceremony hosted in Washington, DC.

In 2018, Dan was given the Hometown Hero award from Visit Jackson for his contributions to the city of Jackson spanning his 26 years of culinary contributions to the City with Soul.