

PROFESSIONAL
PORTFOLIO



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ABOUT ME

Bonjour,

I was Born in Paris, France and grew up in a small village of the Loire Valley, where my parents had restaurants with my two siblings. My oldest brother, Bruno, is a Master Butcher & Charcuterie, and my youngest brother, Sebastien, retired from the French Special Forces after 25 years of services, now works for private company that services the build of French missile systems.

My culinary career began in that small village in the Loire Valley, with my father at the family restaurant, where I spent several years apprenticing with my father and brother Bruno. When called to serve under the French Arms, I was transferred to Baden-Baden, Germany, where I had the opportunity to served meals to commanding officers and government officials. Due to my passion for cultures, people and history, I decided to expand my culinary knowledge. I moved to Italy and apprenticed at world renowned properties such as the Antica Trattoria dello Sperone, overlooking the famous horse track of Milan, and also at Villa D' Este on Lake Como, and the world-famous Enoteca Pinchiorri in Florence.

Traveling the world, I found myself in Los Angeles, CA, as Chef de Cuisine and later Executive Chef of the Five Star award-winning restaurant La Bruschetta. In my three years at La Bruschetta, I received several restaurant and individual culinary awards. I later took the leap and opened my own restaurant, The Gypsy Grill, in Encino, California, where I received many exhilarated reviews.

Starting in 1998, and for 10 years, I was the Jonathan Club's Executive Chef, one of the nation's leading (ranked #3 on the "Platinum Clubs of America" list than) and most prestigious private clubs located in Los Angeles, California. I was constantly working on the concept of fine dining on a grand scale. My careful blend of time-honored techniques mixed with fresh vibrant products has won many acclaims.

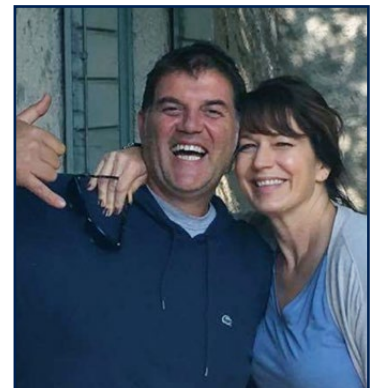
In 2008, I became the Executive Chef for the El Dorado Royale in Playa del Carmen, Mexico, on the Mayan Riviera. I was instrumental in developing new menus for the Gourmet Inclusive, high- end spa resort, consisting of eight restaurants when I arrived, ranging from Mayan to Japanese cuisine. I successfully opened the ninth restaurant on the 2.5 mile-long spa resort property, a restaurant focusing on southern-Italian cuisine.



My parents



Me and my wife, Lisa in Paris



Me and my wife, Lisa in Italy

ABOUT ME

I went back to California from Mexico in late 2009, where I took the helm of the Executive Chef position for one of America's oldest private and prestigious clubs, The Pacific Union Club, located on Nob Hill, in San Francisco.

In 2011, I was offered an opportunity to return to southern California, where my daughter lives, as the Executive Chef at the Thunderbird Country in Rancho Mirage, of which the name inspired the build of the famous Ford Motor Company car, the Thunderbird, in 1955. Here, I focused on building the social aspect for membership at the club.

In 2013, I stepped away from the private club industry and joined the largest ahi tuna company in the world, Norpac Fisheries Export, a wholesale distributor. I developed recipes, such as multiple tuna poke style recipes for Costco, ceviche for Albertson's Market and multiple frozen clam and sauce dishes for high end supermarkets, such as Bristol Farms in California, AJ's Supermarket in Arizona, and Central Markets in Texas, as well as developed a Business to Consumer program.

In 2014, I established Cuisine Consulting Solutions consulting company to assist in developing and improving all culinary and F&B strategies in any aspect for new and existing companies, bringing not only years of experience, but fresh and new concept ideas to develop businesses.

The California Yacht Club in Marina del Rey welcomed me as Executive Chef in 2015. I worked closely with the General Manager to complete renovation of the 40+ year old kitchen. As with the Thunderbird Country Club, I was hired to increase the social aspect of the membership at those clubs.

2018 led to a move to New Mexico, where my wife, Lisa was offered a CFO role for a start-up Medicaid Health Plan in Albuquerque. With few private clubs available in the area, I researched where my expertise would be valued, and was able to land originally an Executive Chef role with Heritage Hotels and Resorts, moving into the current role, VP of Culinary Operations for all properties. Heritage is a boutique hotel and restaurant company that has 14 hotels in New Mexico, scattered between Taos in the north, to Las Cruces in the south. In July of 2022, I had the pleasure of being in Las Cruces, NM for the launch of Unity 22, and serving the Unity 22 crew and Richard Branson, as well as 550 people after the successful launch and sub-orbital space flight.



Academie Culinaire de France at Thomas Keller



Argentina wine making



Actively making the wine

ABOUT ME



Children United Nation 2005 with Robert Irvine and Roberto Dona



My Bday wines with Friends 2021



Chevaliers of the Merite NYC 2022

Heritage Hotels and Resorts also has an artisanal food hall located in a trendy warehouse with an eclectic collection of bars & eateries, celebrating culinary traditions and trends alike. In February 2023, I opened Little Madrid, a tapas restaurant, which is modeled off of the Madrilenian market, with a menu featuring paella, charcuterie and other small plates for sharing, such as montaditos and pintxos.

I've had the opportunity to cook for many notable individuals, including United States Presidents Ronald Reagan and Gerald Ford, Reverend Billy Graham, first Secretary George Shultz, and more. I was invited to prepare the cuisine for Pierre Cardin's 50-year Retrospective of Fashion and received Chef of the Year 2003 by the Club Culinaire. I've also participated in various fundraisers including March of Dimes, Breast Cancer Foundation, UCLA Johnson Kidney Foundation and Children's Hospital. I co-lead the 2005 Ray, Oscar Night Party for Children Uniting Nations with Robert Irvine, including celebrity chefs Todd English, Ming Tsai, Roberto Donna, among many others

In 2005, I was inducted to the Académie Culinaire de France, where the mission is to "Defend, Improve, and Transmit French Culinary Art in the World". I was also knighted to the rank of Chevalier of Merit by the French Government for the same valor of the Académie, and my commitment and contributions to improving the quality of life for children in the Los Angeles area by creating cooking and gardening programs after school.



Oscar night with Shakakan



Re-opening of the Clyde Hotel



My brother, Sebastian

ABOUT ME

In the years of holding Executive Chef positions, I've had the privilege to work in private clubs under well-regarded GMs such as Paul Astbury, Norm Rich, Tom Gaston, David L. Shepler and Michelle Underwood, who mentored me.

I have the ability to provide an array of cuisines with a traditional foundation and a learned evolution of cooking techniques. Being an avid food historian, I have had the privilege to recreate many historic meals in both small and very large functions. My knowledge in wines has made me a valuable asset to beverage programs in working with great sommeliers and specialty dinners.

Several successes for me have included the rebuilding culinary departments, re-aligning F&B operation, and taking large projects to completion. The accomplishment of bringing F&B culture into a well diverse society of constant value changes, can be challenging, however, nothing is a barrier to my willingness and determination.

Traveling and experiencing different cultures, culinary techniques, and management style from France to Italy, Germany, Spain, Mexico and the USA (CA, NM), has provided me with strong competencies both personally and professionally.

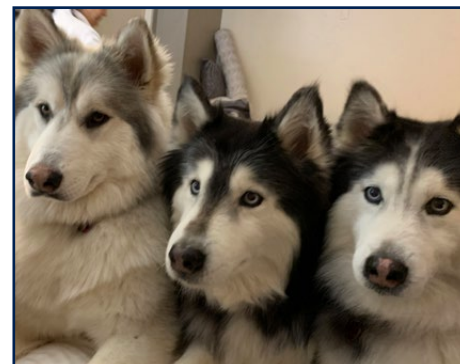
I have a beautiful daughter, Kayla, who is attending University of California at Northridge, studying for a Bachelor of Science in Business with in focus in Healthcare Management. My wife, Lisa and I enjoy living in Albuquerque, NM which is steeped in Native American and Spanish influence, with our three rescued Siberian Huskies, and hiking in the beautiful Sandia Mountains. We love gardening in the summer and preparing various dishes, tomato sauces, marmalades from our petit orchard and vinegar, to enjoy until the next season. I fell in love with Mexico when I worked there, and have shared this passion with my wife. We love to travel to Mexico for sun and relaxation, and to Europe, North Carolina, Florida, New Hampshire and California, to spend time with family and friends. I am a wine aficionado, with a personal wine cellar of about 700 bottles of various styles and countries, and am currently an investor in a local NM winery, VARA Winery & Distillery. My wife and I enjoy throwing dinner and pool parties for our friends, where our huskies are the hosts with the most!



My daughter, Kayla's graduation



Kayla in New Mexico

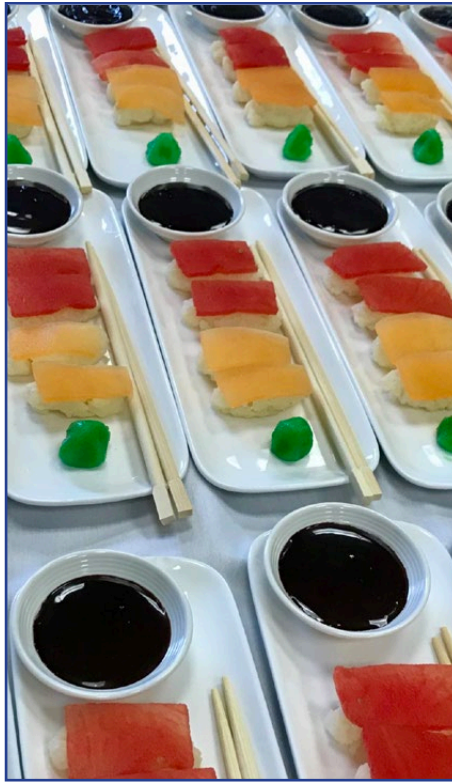


The Three Huskateers

FOOD &
BEVERAGE



FOOD & BEVERAGE

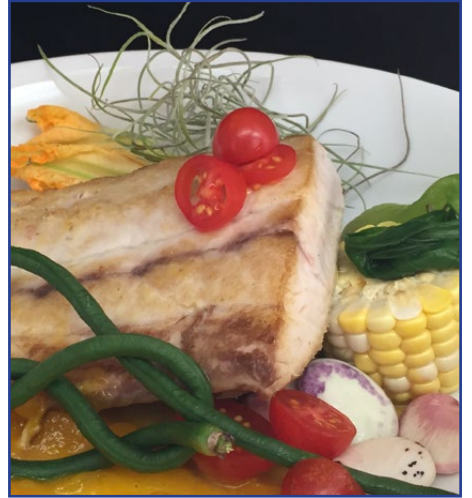


FOOD & BEVERAGE

NORPAC FISHERY



NORPAC FISHERY



FOOD & BEVERAGE

COOKING CLASS



JC BRIGADE



Xmas Employee



CYC SP Event 2017



R&D at the Farm in HI

FOOD & BEVERAGE

MENUS



Enhance Your Menu with our Action Station Display Arrangement and Chef Crafted Hors d'Oeuvres

SEASONAL HARVEST OF FRESH FRUIT
Sliced Cantaloupe, Pineapple, Honeydew, Watermelon, Plums, Red and Green Grapes, Macerated Berries, Whole Strawberries, Kiwi, Blueberries, Raspberries, Cherries, Papaya \$7

ARTISAN CHEESE DISPLAY GRANDE
Artisan Cheeses displayed whole and garnished with Dried Fruits, Sliced Apples, Pears, Toasted and Seasoned Nuts, French Bread, Jams and Jellies.
Leicestershire England Silton Cheese with Dried Apricots
Havarti Cheese of Denmark
Aged Vermont Cheddar Cheese
Switzerland Tête de Moine Cheese
Mimolette, Brie Cheese of France
New Orleans Ash Goat Cheese \$12

ARTISAN CHEESE BOARD
Choice of Two Artisan Cheeses Displayed on a Cheese Board with Sliced Apples, Pears and Grapes, Carr's Crackers \$7.50

VEGETABLE CRUDITÉS MÉLANGE
Elegant Display of Raw Vegetables and Three Freshly Made Dipping Sauces
Carrots, Celery, Cherry Tomatoes, Zucchini, Summer Squash, Red, Green and Yellow Peppers, Radishes and Wax Yellow Beans \$7

"FRUITS DE MER GRANDE"
Jumbo Iced Shrimp, New Zealand Mussels, Oysters on the Half Shell
Alaskan King Crab Legs, Cherry Stone Clams
Fresh Maine Lobster Tails and Claws
Cocktail Sauce, Horseradish, Mignonette & Fresh Lemon Wedges \$38

"FRUITS DE MER"
Jumbo Iced Shrimp, Oysters, Alaskan King Crab Claw
Cocktail Sauce, Horseradish, Mignonette & Fresh Lemon Wedges \$24

Five Breeds

"Dinner to Benefit The Livestock Conservancy"

5-Breed Tenderloin Comparative Tasting & Appetizers
Cora 2014 Falsberg Pinot Grigio
La Cigale Cotes de Provence Rose 2014
Cora 2011 Tardif de Sile Rosso Rosso

Pork Terrine
Tuscan Black Truffle Hazelnut Crispy Black Lentils, Sambale
2013 Grenache Blanc "Decorum" - Four Bros Winery
Dae Murray - Palatini Fork, Executive Chef

Porketta Di Sosta
Spiced Orange Apple Apples, Smoked Potatoes, Pickled Mustard Seeds, Fresh Mustard Greens, Meyer Lemon
2012 Pinot Noir - Four Bros Winery
Gavin Zanobelli - Alacra, Chef de Cuisine

Dried, Diced Pork Belly
Glazed Ginger-Pork With Pickled, Roasted Potatoes and Crispy Spinach
Rosa Victoria Cabernet Sauvignon 2012
Christian Monchatre - NV Pin, Sustainability Chef

Roasted Pork Loin
Smoked Cider Butter, Roasted Celery, Parsnips, Purple Potatoes, Pickled Root Slaw and Pear Relish
2011 Tempranillo Blend "Impetuous" - Four Bros Winery
Chris Hillhouse - Wilkins Ranch, Chef

Wagyu Beef
Lac cream and Shortcake with Maple Praline Carmel Sauce
Honey-Berries - Bee's 10 Speed Coffee Shop
Jessica Goodman and Paulina Rodriguez - Palatini Fork, Pastry Shop Chef and Executive Sous Chef

Special thanks to:
Crest Estates, LLC // Liberty Duck // Ripston Farms
Four Bros Winery // Ventura Winery // Green Fields Wine Co.
Hillside Wine and Spirits // Head-Brewn Beers

Saturday, June 26, 2004

Hors D'Oeuvres
Carrot-Ginger Vichyssoise
Duck Breast Salpicon
Prawn Shooters
Mousseline of Red Pepper and Pureed Herbs

Premies
Diver Scallops
Lemongrass-Curry Maitre D' Butter
Golden Beet Risotto
Apple Froth

Craggy Range Sauvignon Blanc
Te Mana Vineyard
Martinborough, New Zealand
2003

Tou Normand
Fragelico and Watermelon Granite

Entree
Honey-Glazed Sonoma Valley Lamb Rack
Sour Cherry Dumpling
Braised Baby Bok Choy in Miso
Sake and Plum Wine Sauce

Foley Pinot Noir
Santa Maria Valley
2001

Fin
Mascarpone & Vanilla Bean Cheesecake
California Strawberries
Balsamic Vinegar Sauce

Figure Eight Island
Is Pleased To Welcome Christian Monchatre
Executive Chef
The Jonathan Club, Los Angeles, California

Breakfast Menu

Eggs & Entrées

THE CONTINENTAL	8.00
<i>Freshly Squeezed Orange or Grapefruit Juice The JC Bakery Basket & Coffee, Select Tea or Milk</i>	
THE JONATHAN CLUB BREAKFAST	10.75
<i>Freshly Squeezed Orange or Grapefruit Juice, Two Eggs Any Style Served with Home-Fried Potatoes & Honey-Cured Ham, Smoked Bacon or Link Sausages The JC Bakery Basket & Coffee, Select Tea or Milk</i>	
THREE EGG OMELETTE	7.50
<i>with Your Choice of Fillings: Swiss or Cheddar Cheese, Ham, Mushrooms, Spinach, Tomato & Bell Peppers</i>	
EGGS BENEDICT WITH SPINACH & SMOKED SALMON	10.00
HUEVOS RANCHEROS WITH MEXICAN SALSA	7.00
POACHED EGGS BENEDICT WITH HOLLANDAISE SAUCE	9.50
TWO EGGS, ANY STYLE	4.75
TWO EGGS, ANY STYLE	6.75
<i>with Honey-Cured Ham, Smoked Bacon or Link Sausages</i>	
CHOLESTEROL-FREE EGG SCRAMBLE	6.50
<i>with Fresh Herbs & Mushrooms</i>	
PAN-FRIED CORNED BEEF HASH	7.00
<i>Topped with a Poached Egg</i>	
CODDLED EGGS	6.00
<i>Two Eggs Poached in a Ceramic Pot with Smoked Ham & Chives</i>	
6 oz. NEW YORK SIRLOIN STEAK & EGGS	13.00
<i>Egg Specialties Above Served with Home-Fried Potatoes & Toast Most Egg Dishes May Be Prepared with Egg Beaters or Egg Whites Only</i>	

Chef Christian Monchatre

Promenade Gourmande

GAZPACHO, Cordoban, almonds, sherry vinegar, tomato, egg, Serrano ham & garlic
NV CLÉROTSTEIN "AUXERROIS" - CRÉMANT D'ALSACE

LOBSTER, parmesan, baby arugula, fennel
2003 POUILLY-FUMÉ "LES PIERREFEUX" - LANGLOIS-CHATEAU

RED MULLET, tomato, fennel, potatoes, zucchini, eggplant, red onion, basil
2004 MUGA ROSE - RIOJA

QUAIL, breast, "Coco" beans, cumin, chayote squash, tarragon
2005 CÔTES-DU-RHÔNE "MON COEUR" - J. L. CHAVE

BEEF smoked hanger steak, aged cheddar, Yukon potato, honey, ale
2002 HAVENS "HUDSON VINEYARD" SYRAH - NAPA

WILD BERRY & PISTACHIO CAKE macarone-almond cream, chocolate sorbet
10 YEAR TAWNY PORT - W. & J. GRAHAM'S

MENU 80.
WITH WINE DEGUSTATION 110.

Due to the complexity and numerous courses,
the Promenade Gourmande is only available for complete tables
and for reservations seated between 6 pm & 9 pm.

"Gerald R. Ford Golf Tournament"

Award Dinner
Saturday, January 14, 2012

RECEPTION
Mrs. Ford's Corned Beef on Rye Sandwich
Chicken Cordon Bleu Bite
Lobster Foo Yung in a Pot Sticker

MENU

Martha Washington's Crab Soup
Segura Viudas Brut ~ NV ~ Reserva

Sautéed Veal Chop and Mushroom Sauce
Potato Gratin with Asparagus & Baby Carrot
2007 Merlot ~ St. Francis ~ Sonoma County

Susan's Strawberry Short Cake

Mignardises
Café Noir

Executive Chef Christian A. Monchatre

FOOD & BEVERAGE

MENUS



Winemaker Dinner with Baptiste Cuvelier
Tuesday January 24th, 2012

RECEPTION
Empenadas Salteñas
Tomato Risotto Croquette with Chorizo Salsa
2010 ~ Sauvignon Blanc ~ Mission Saint Vincent ~ Bordeaux White

DINNER
PROVOLETA FUNDIDA
Tomates cherry y chips de calabaza.
Grilled Provolone with cherry tomatoes and pumpkin Chips
2008 ~ Cuvée des Collosse ~ Vin du Pay de L'Herault

MOLLEJAS DORADAS
Con vinagreta citrica, focaccia tostada y hojas de estación.
Golden Sweetbread with citric vinaigrette, toasted focaccia and seasonal leaves
2009 ~ Collection Malbec ~ Cuvelier Los Andes

CARNE DE VENADO
Salsa de frutas, la batata y almendras caramelizadas
Venison with Berry Chutney, Sweet Potatoes and Caramelized Almond
2007 ~ Grand Vin ~ Cuvelier Los Andes

OJO DE LA COSTILLA
Salsas chimichurri y guarnición de puré de papa y calabaza Asada
Rib Eye Steak with Chimichurri Sauce, Whipped Potato and Grilled Pumpkin
2008 ~ Grand Malbec ~ Cuvelier Los Andes


Chocolate Soufflé

Executive Chef Christian A. Monchâtre

"A California Flair"

DINNER BY
GUEST CHEF CHRISTIAN MONCHATRE
EXECUTIVE CHEF, PACIFIC UNION CLUB
San Francisco, California

Friday April 8, 2011



Born in Paris, France and classically trained, Executive Chef Christian A. Monchâtre is a veteran of the culinary arts, dedicating his life to the industry. Rooted in traditional French and Italian techniques, Christian's cuisine reflects a mosaic of influences culminating from extensive training in France and Italy, as well as all of the Americas.

Christian has cooked for many notable people, including United States Presidents Ronald Reagan and Gerald Ford, Reverend Billy Graham, first Secretary George Shultz, and more. He was invited to prepare the cuisine for Pierre Cardin's 50-year Retrospective of Fashion and received Chef of the Year 2003 by the Club Culinaire.

SAINT LOUIS CLUB

"Maxim's de Paris"
En Presence de Monsieur Pierre Cardin
Membre de l' INSTITUT
Ambassadeur Honoraire de l' UNESCO
Commandeur de la LEGION d' HONNEUR

Menu Préparé par Guillaume Lepêtre Chef de Cuisine de "Maxim's de Paris"
Executive Chef Christian Monchâtre

Friday, February 15th, 2002

Reception
Pomme de Terre "Rolle" Crisides,
Rolie au Feu et Brisure de Truffe Noir
Double Baked Fingerling Potato with Black Périgourd Truffle

Cene d'Unions Caramélisés, Crème Fraîche et Caviar Scrogia
Caramelized Onion & Crème Fraîche Cone, Topped with Sevuga Caviar
N.V. Nicolas Feuillatte Brut Champagne

Dinner
Terrine de Canard Foie Gras
Duck Foie Gras Terrine
2000 Pouilly-Fume "Les Chaumiennes" ~ Figat

Filet de Sole aux Coilles de Courgette Sauce Champagne et Caviar
Sole Fillet with Zucchini Scales Served with a Champagne Caviar Sauce
2000 Pouilly-Fume "Les Chaumiennes" ~ Figat

Sorbet au Pommes Vertes et Calados
Green Apple Sorbet with Calados Apple Brandy

Filet de Bœuf Rôti Grand Veneur, Pomme de Terre "Maxim's"
Truffe Noire du Périgourd en Brioché
Filet Mignon of Beef Grand Veneur with Potato "Maxim's"
Baked Black Périgourd Truffle in Brioché Bread
1998 Chateau Couet - St. Emilion

Soufflé au Grand Marnier et Fraîche Fraîche Crème Anglaise
Grand Marnier & Raspberry Soufflé Served with English Custard Sauce

Entrées

PAN SEARED PACIFIC SALMON FILLET WITH PARSLEY-BLACK TRUFFLE COULIS <i>Fingerling Potatoes, Broccolini, Chanterelles & Roasted Garlic Chips</i>	18.00
SEARED AHI TUNA LOIN (Served Medium Rare Unless Specified) <i>Potato Purée with a Virgin Relish of Tomato, Niçoise Olive, Fennel & Lemon Zest</i>	22.00
RIGATONI WITH SHRIMP GAMBAS & BASQUE COUNTRY CHORIZO <i>Broccolini, Tomato & Fresh Mozzarella Pearls Served Medium Rare unless Specified</i>	16.00
ROTISSERIE CHICKEN <i>Mashed Potatoes, Haricots Vert & Pommery Mustard Sauce</i>	13.00
 BREAST OF CHICKEN STUFFED WITH PANCETTA & SAGE <i>Mushroom-Barley Risotto Cake, Caramelized Onions & Baby Arugula (634 Cal, 71g Protein, 11g Fat, 57g Carb)</i>	17.00
 MISO & SAKE GLAZED BLACK COD <i>Forbidden Black Rice, Sesame-Carrot Slaw & Citrus Ponzu Sauce (392 Cal, 36g Protein, 8g Fat, 23g Carb)</i>	21.00
LINGUINI WITH NANTUCKET BAY SCALLOPS <i>Asparagus, Shallot Confit & Caviar Crème</i>	16.00
BUTTERNUT SQUASH RAVIOLI <i>Goat Cheese Crumbles, Brown Butter & Crispy Sage</i>	16.00
GRILLED PRIME FLAT IRON STEAK <i>Wild Mushroom Crisps, Watercrest & Red Wine Reduction</i>	19.00
JC SAND DABS <i>Lemon-Caper Sauce, Mashed Potatoes & Mixed Vegetables</i>	16.00

Executive Chef: Christian Monchâtre
Grill Room Chef: Simon Zatyryka

Amuse Bouche ~ First Course

FIGS, chèvre, prosciutto, port wine, vanilla bean, walnuts, basil	11.
BEETS, crème fraîche, orange, watercrest, "Melegueta" pepper	9.
GAZPACHO, Cardoan, almonds, sherry vinegar, tomato, egg, Serrano ham & garlic	8.
SWEETBREAD, corn, artichokes, chervil, red pearl onion	12.
LOBSTER, parmesan, baby arugula, fennel	15.
TOMATO, heirloom, "Piquillo" peppers, ciabatta, mozzarella, Jerez vinegar	10.

Plats Principaux ~ Second Course

AHI TUNA, golden baby beets, Burgundy wine, onions, parsley	29.
RED MULLET, tomato, fennel, potatoes, zucchini, eggplant, red onion, basil	27.
HALIBUT, zucchini blossom, tomato, basil, Bourain cheese	25.
QUAIL, breast, "Coco" beans, cumin, chayote squash, tarragon	25.
LAMB rack, fava beans, dill, Arborio rice, tomato saffron coals	32.
BEEF smoked hanger steak, aged cheddar, Yukon potato, honey, ale	31.

EXECUTIVE CHEF: CHRISTIAN MONCHÂTRE
GRILL ROOM CHEF: SIMON ZATYRKA

Gosset
Champagne Dinner
Friday, January 18th, 2008

Dinner
Free Range Hen's Egg
English Peas & Nasturtium Flower Foam
1999 Gosset Grand Millesime

Sea Urchin Risotto
of La Cachette Restaurant
NV Gosset "Celebris" Blanc de Blancs Extra Brut

Foie Gras Parfait
Lemon Verbena Infused Langoustine Cream
NV Gosset Grande Reserve

Seared Veal Tenderloin
Chantrelle Mushroom Purée & Parma Prosciutto Stuffed Cipolini Onion
1998 Gosset "Celebris"

Pistachio Waffles
with Chocolate Cream
NV Gosset Grand Rosé

Executive Chef - Christian Monchâtre

PROJECTS & CONCEPTS

LITTLE MADRID CONCEPT

Little Madrid Market will be divided in 4 different food concepts plus Merchandise.

All the items are sold throughout the 4 POS stations. From all POS system, customer can purchase the following food packages:

1 item - \$8 3 items - \$21
5 items - \$35 7 items - \$47

A kiosk will be added in the future for self service. At Start the counter attendant helps the customer to place their package order on POS device.



The POS will then pivot to customer to finish the transaction by swiping their card and adding an optional tip.

Wine and tap beer will be priced separately of the tiers program. Wine and beer are purchasable through all POS system (and future kiosk). Wine & beer will be redeemable from Stations 3 only (I.D Check Point)

Alcohol selection is priced at \$8.

One Red, White, Rose & Cava will be offered on a 5oz pour.

Beer will be a local NM brewed Spanish style beer and will be served on a 12oz pour (until we can get a Spanish beer into New Mexico)

Paella must be redeemed at the PAELLA STATION (1) only

Basque Cheesecake Must be redeemed to the BASQUE CHEESECAKE STATION (4) only

Merchandised such as canned seafood and pre packaged cold cuts are sold under merchandising.

Food Cost for "Little Madrid" will be budgeted at 30%. Beverage cost will be budgeted at 20%.

PAELLA BAR

The Paella bar will be offering 2-3 paellas fix on the menu and 1 in rotation, depending on weekdays, weekends winter season vs warm season.

Paella Valenciana - Rice, Saffron, Chorizo, Chicken, Pork, Bell Peppers, Peas & Green beans

New Mexican Paella - Green Chile Hatch, Pork, Chorizo, Tomatoes, Calabasas,

Paella de Verduras - Rice, Saffron, onion, Garlic, Peppers, Fava & Green Beans, peas, Vegetable Stock

In Rotation:

Paella Mar y Tierra - Rice, Saffron, Chicken, Shrimps, Mussels, Clams

Arroz Negro - Squid ink, Calamari, Shrimp & Mussels, Grated Tomatoes

Paella Marinera - Rice, Saffron, Shrimps, Calamari, Mussels, Clams

TAPAS

The Tapas menu will reflect already prepared item in the warm and cold showcases, presented in large platter and served in portioned small plates

The cold section is divided in 3 different offerings

Salads: (4 Salads will be on display)

Ensalada de Alcachofas - Artichokes Salad with Radish & Saffron Yogurt Dressing

Pulpo a la Gallega - Octopus with Olive Oil & Pimenton

Ensalada de Sandía y Tomate - Watermelon-Tomato Salad, Goat Cheese & Corn Nuts Escalivada, Roasted eggplant

Ensalada de Remolacha - Roasted Beet Salad with Candied Oranges, Manchego & Marcoma Almonds

Ensalada Catalana de Garbanzo - Catalan Chickpea Salad

Ensalada de Papas

Corn, Black Bean, bell Peppers and Scallion Salad

BOCADILLO/ PINTXOS SECTION

(3 to 4 selections on display)

Chorizo, Manchego & Piquillo Peppers

Grilled Steak & Spanish Blue Cheese

Egg Quesadilla

Veggie, Tomato, Eggplant, Peppers,

Garlic-Saffron Aioli

Piperade toast

COLD SECTION OFFERING

(6 minimum items will be on display)

Boquerones & Saffron Potato

Manchego y Marcona Almonds

Champinones al Ajilo (White Mushroom with Garlic)

Gazpacho shooters (warm days)

Marinated olives

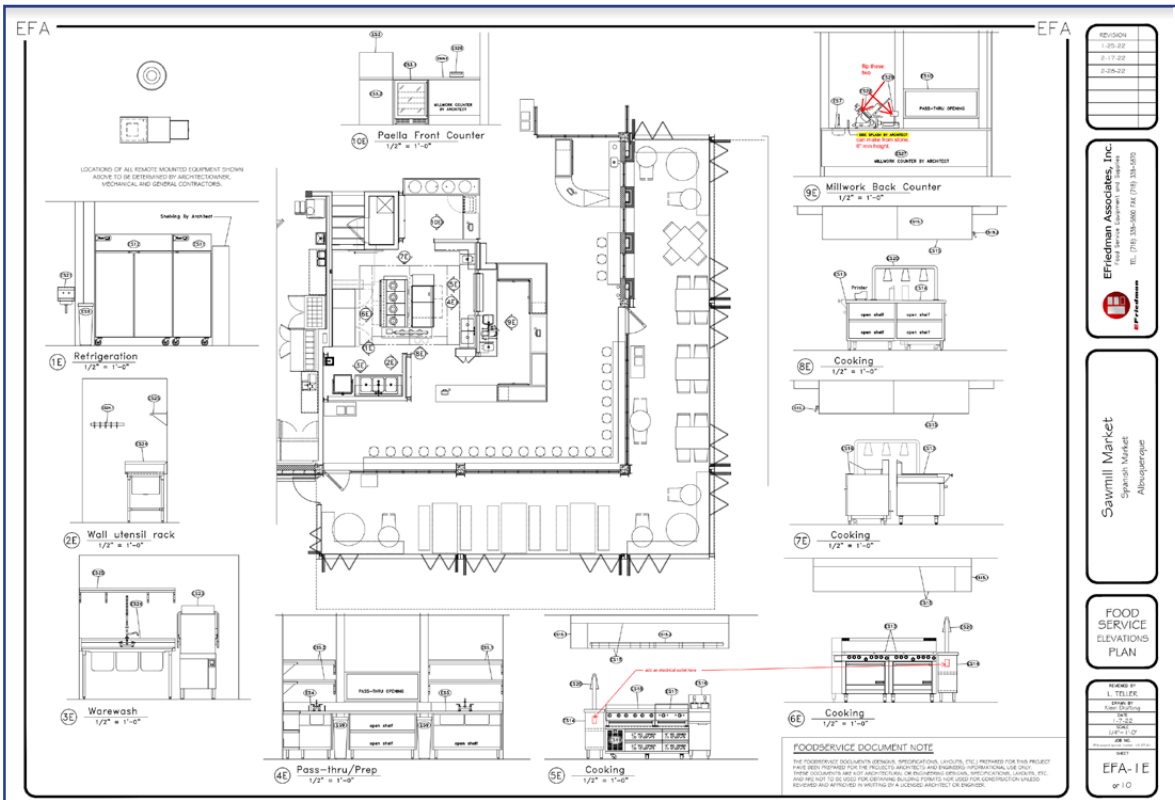
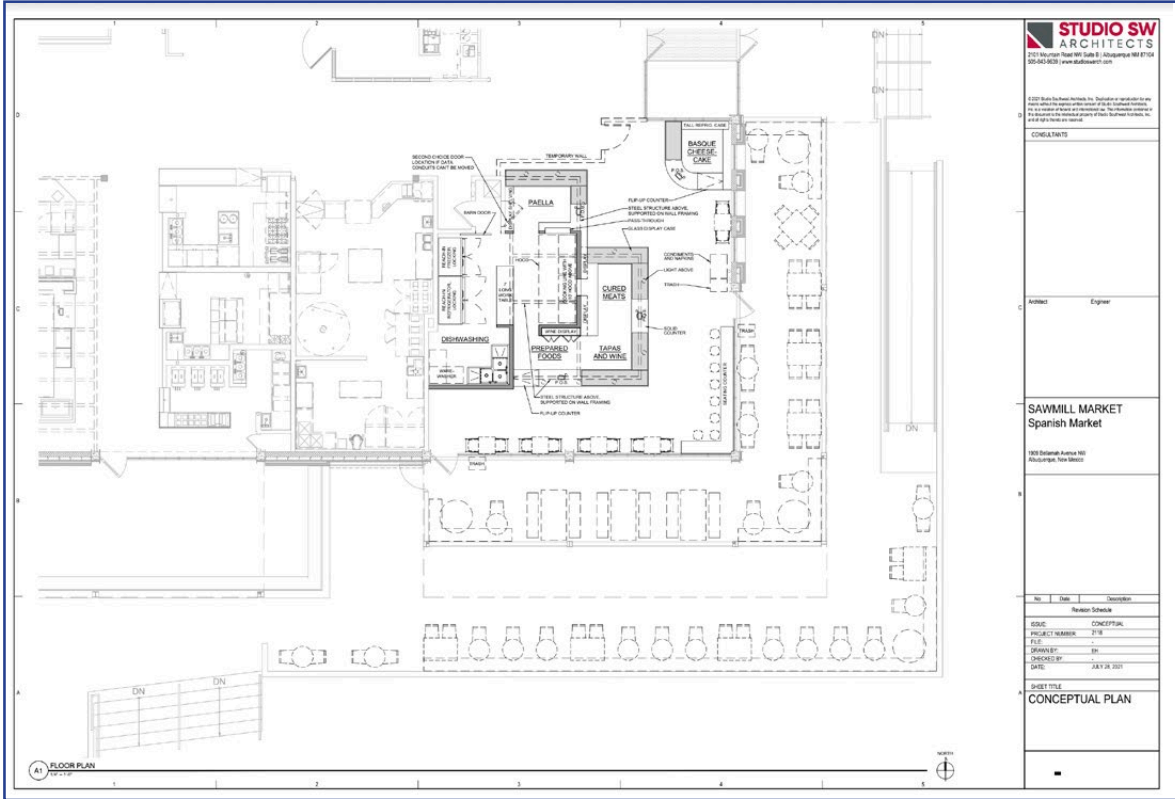
Assorted Skewers

Tomato & Watermelon Skewers

Marinated Cheeses in olive oil & Herbs

PROJECTS & CONCEPTS

LITTLE MADRID CONCEPT



Sawmill Market Adds Little Madrid to the Menu

Chef Christian Monchâtre Oversees Newest Heritage Restaurant Project



Published January 31st, 2023 at 3:08 pm

Chef Christian Monchâtre is hurriedly putting the final touches on Little Madrid, a Spanish tapas bar being added to what he calls “the last of its kind” at Sawmill Market. As the vice president of culinary operations for Heritage Restaurant Group, a division of Heritage Hotels & Resorts, he’s in charge of supervising the dining options at the group’s various properties. The properties include El Monte Sagrado, Eldorado Hotel, The Inn at Loretto, Hotel St. Francis, Hotel Albuquerque, Hotel Chaco and Albuquerque’s popular Sawmill Market near Old Town.

Tapas restaurant to join Sawmill Market offerings

BY ALAINA MENCINGER / JOURNAL STAFF WRITER
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From left, Sawmill Market General Manager Trevor Randall and chef Christian Monchâtre go over the blueprints at Little Madrid. (Adolphe Pierre-Louis/Journal) Take a turn in Sawmill Market, and you’ll find a vision of Mercado San Miguel — in miniature.

Little Madrid, a tapas restaurant which opens next month, is modeled off of the Madrilenian market, with a menu featuring paella and charcuterie.

“What we are actually doing with Little Madrid is bringing Spain to New Mexico,” said chef Christian Monchâtre, vice president of culinary operations at Sawmill Market.

Monchâtre, who is originally from France, worked in San Sebastián, Spain, for several years. Although many people know what tapas are, he said, many aren’t aware of how the Spanish small plates are eaten in Spain.

ACCOLADES



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May 13, 2017

Re: Christian Monchâtre

To whom it may concern:

My name is Thomas J Kraft CPA, and I am the founder and Managing Member of Norpac Fisheries Export, founded in 1987, a company employing over 90 people.

I have known Christian Monchâtre for 15 years, as a customer, as an employee, and as a personal friend. Christian has always exhibited a professional, composed and empathetic nature.

Christian has worked as a Master Chef for many years, building a professional reputation of excellence. I have associated with Christian on both a business and personal level, finding him always to be composed and restrained. In my 15 years of association with Christian, I have never seen him act in any way irresponsible, nor with any attitude of disregard or disrespect for others.

Further, I value Christian as an asset to Norpac Fisheries Export, helping to develop new value added seafood items that are sold in hundreds of retail stores throughout the west coast and southwest US. He is held in highest regard by all who know him.

Mr. Monchâtre's is father to Kayla, his young daughter of 16 years, who is very close with her father. He is a stable presence in her life, providing a good fatherly figure that is loving, caring, and nurturing, as well as responsible and fatherly.

I am available should anyone desire to speak with me about Mr. Christian Monchâtre. I would like to emphasize that I would see him as a role model for many and a citizen we all are proud to be associated with.

Sincerely,


Thomas J. Kraft CPA
Managing Member
Norpac Fisheries Export

To whom it may concern

My name is Julian Gonzalez Cruz and I am the Executive Chef of the Restaurant Wilma and Frieda in Palm Desert, Ca.

I have known Chef Christian Monchatre for little over 10 years now since I first had the opportunity to work for him in Mexico as his Executive Sous Chef. He has become a beacon of learning for me and others who have had the opportunity of knowing him as a chef and as an extraordinary person who has cared for others as much as he has cared for his family.

He has been not only my boss, but also my mentor, friend and Godfather in the kitchen. I have known Christian for an exceptional character of responsibility and dedication to his craft. His integrity inside and outside the kitchen is exemplary and nothing short than outstanding. Not only has he gone beyond his reach to help others but in my 10 years of being a pupil, friend and colleague; he has never been a person with ill intentions and has not been malicious to other people, in fact he has been the opposite and has always been keen to help others excel.

I have had the privilege to know him inside his work as well as outside where he is a remarkable father to Kayla (which I know) and he has always been there as a pillar of support to his daughter and has led by example and made her a person of good for the future. Few times have I seen fathers so responsible as Christian in this now changing world.

Last but not least, Christian has a very strong social integrity and is always there to help in charity events and others in need which makes him a great human being. He helped me come to the US legally and now I have become a legal resident of this great country. There is no doubt in me that all of Christians actions come from his kindness and great heart and the appreciation that he has to all that know him.

Please do not hesitate to contact me to further know more about Chef Christian (as I call him) at any time. I am honored to call him my friend and Mentor.

Sincerely,
Julian Gonzalez Cruz
Executive Chef at Wilma and Frieda
814-232-2244

ACCOLADES



NEWPORT MEAT COMPANY
16691 HALE AVENUE
IRVINE, CALIFORNIA 92606
(949) 474 4040 • Fax (949) 474 8383
info@newportmeat.com

May 24, 2017

Letter of Reference for Christian Monchatre:

I have known Christian Monchatre for 18 years. We started with a professional business relationship. Chef Monchatre was organized, capable and an outstanding chef at the Jonathan Club in downtown Los Angeles. I observed how he mentored young cooks to improve their cooking techniques. I was impressed by his demanding standards for the meat items supplied by our company. He participated with professional chef's organizations to network and to improve his culinary skills.

Over time we developed a personal relationship as I respected his passion for food service. I enjoyed going out to dinner with him as he would analyze each plate of food and the ingredients. I was impressed with all of the time he would spend with his daughter. She is turning into a terrific young woman with an incredible singing voice. I find Christian Monchatre to be considerate, honest and ethical. I am proud to call him my friend and to provide this letter of reference.

Sincerely,

Michael VanVoorhis

(949) 395-2343 cell

JOHN H. MILLER
615 BURLEIGH DRIVE
PASADENA, CALIFORNIA 91105

Feb-15, 2008

Christian,

I am very disappointed that you will no longer be Executive Chef at the Jonathan Club. You are already missed!

I thank you again for the wonderful ~~****~~ meal you prepared for Dennis O'Pray's birthday and for all the great meals and special events.

With your wonderful personality, talent and reputation I know you will continue to succeed at the highest levels!

I would like to keep in touch !!

Warmly,
John

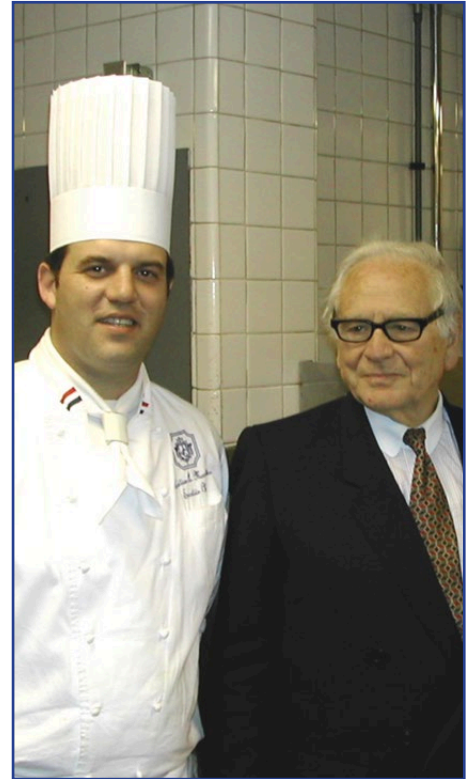
SPECIAL GUESTS



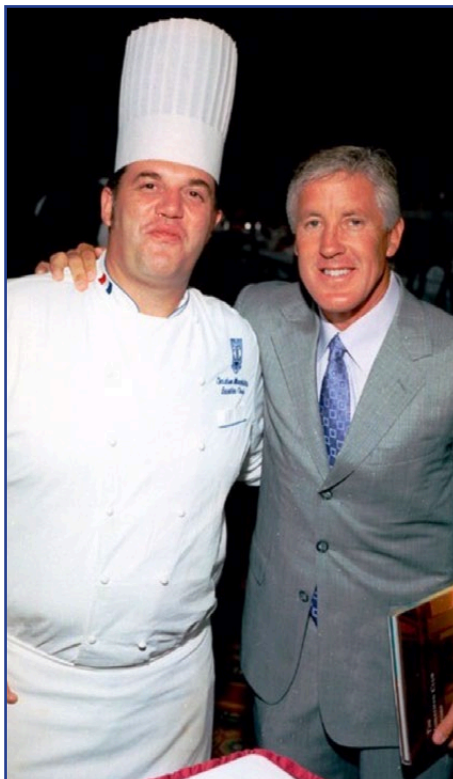
Thomas Keller



President Gerald Ford



Pierre Cardin



Pete Carol

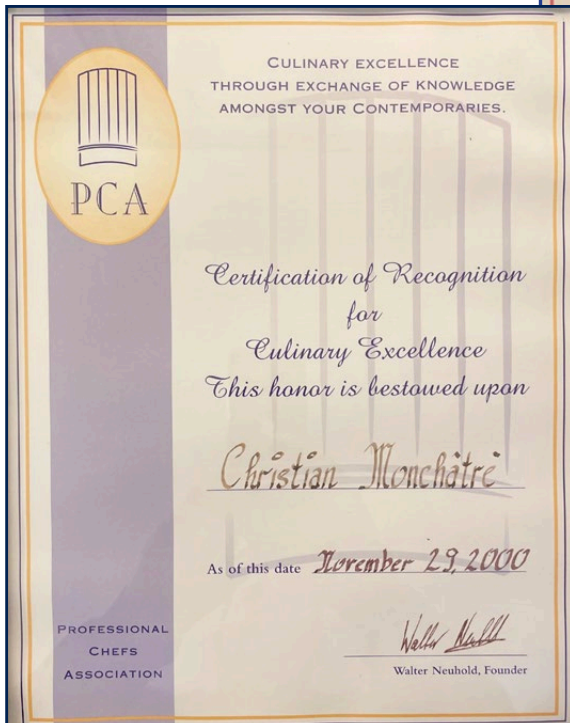


Eileen Collins



Daniel Boulut

CERTIFICATES & DIPLOMAS



CERTIFICATES & DIPLOMAS

CERTIFICATE OF TRAINING

*Sous Vide Cooking
At
Controlled Temperature*

This certificate is awarded to:

Christian Monchatre

For Training at MeLisse



Santa Monica, August 27th and 28th, 2006

*Bruno Goussault
Chief Scientist Cuisine Solutions*

*University of Southern California
Hospitality Services
Golden Toque Culinary Challenge*

*With deep appreciation for your time and
expertise in serving as a judge.*

Chef Christian Monchâtre

January 13, 2004

Executive Chef, Hospitality Services

Director, Hospitality Services

Associate Vice President, Auxiliary Services

Simply Fresh

A commitment to excellence

USC Auxiliary Services
Hospitality

*certificate
of
RECOGNITION*



Presented to

Christian André Monchatre

Executive Chef

IN HONOR OF:

*Your commitment to improving the quality of life for our children
as demonstrated through your contribution to the Take a step,
make a difference event.*

*August 3, 2001
Los Angeles, California*



SENATOR



Culinary Operations Standards

Section A Employee Health and Personal Hygiene

Illness:

- First and foremost, we want to maintain a safe workplace and encourage and/or adopt practices protecting the health of employees. We ask all employees to cooperate in taking steps to reduce the transmission of communicable diseases in the workplace. Stay home when you are sick.
- While at work, report any flu- like symptoms, diarrhea, jaundice, sore throat with fever, uncovered open wounds with fluid, boils, and/or vomiting to the chef on duty. Employees with these symptoms need to separate themselves from their co-worker. Please refer to the NM retail & manufacture food field guide. <https://www.env.nm.gov/wp-content/uploads/sites/9/2017/12/2019-Retail-and-Manufactured-Food-Field-Guide-Version-2-Final-5.31.19.pdf>

Grooming:

- Arrive at work clean with clean hair, clean clothing, teeth and deodorant.
- No artificial & polish free fingernails in the food production area. Fingernails must be trimmed, filed, and maintained.

Hand Washing

- Follow HH&R "Hands Washing SOP"
- Wash hands only in hand sinks designated for that purpose.

Attire:

- Clean uniform with sleeves
- clean non-skid close-toed work shoes (or leather tennis shoes) for standing and working on floors that can be slippery.
- Wear an apron and follow SOP.



Wearing Mask

- As some of the kitchen space may not allow you to keep 6 feet distance between you and others, facemasks will be mandatory as they are NOT a replacement for physical distancing, food safety and proper preventive hygiene practices.

Wearing Gloves

- Follow HH&R "Wearing Gloves SOP"

Hair Restraints and Jewelry:

- A hair net or bonnet might be required in any food production area so that all hair is completely covered.
- Front-of-house staff must wear a hair restraint that keeps hands out of hair and hair out of food.
- Keep beards and mustaches neat and trimmed. Facial hair (beard) restraints might be required in any food production area.
- Do not wear false eyelashes.
- Refrain from wearing jewelry in the food production area to prevent physical and microbial contamination of foods. Only a plain wedding band. No necklaces, bracelets, or dangling jewelry are permitted. No earrings or piercings that can be removed are permitted.

Cuts, Abrasions, and Burns:

- Bandage any cut, abrasion, or burn that has broken the skin.
- Cover bandages on hands with gloves and finger cots, and change as appropriate.
- Inform chef on duty of all wounds.

Smoking, eating, and gum chewing

- Smoke, eat and chew gum only in designated areas. No smoking or chewing tobacco shall occur inside production facilities.
- A closed beverage container with a straw or a sip-lid top may be used in the production area if the container is handled to prevent contamination of 1) the employee's hands, 2) the container, and 3) exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles.
- Refrain from chewing gum or eating candy during work in a food production area.

SOP & COVID-19

SOP - FOOD & BEVERAGE DIVISION

DEPARTMENT: KITCHEN/STEWARDEDING

JOB: ALL KITCHEN STAFF

TASK: **CLEANING & SANITIZING FOOD PREPARATION SURFACES**



STANDARD	PROCEDURE
<p>Process of reducing microorganisms on clean surface to safe level.</p>	<p>(To be effective, Cleaning and sanitizing must be a two (2) step process:</p> <ol style="list-style-type: none"> SURFACE MUST BE CLEANED AND RINSED BEFORE SANITIZING <ul style="list-style-type: none"> Remove food and soil from surface Wash and rinse with a clean kitchen rag SANITIZE WITH CHEMICAL SANITIZING SOLUTION <ul style="list-style-type: none"> Wipe or spray with proper concentrated sanitizer solution (refer to sanitizer test kit next to sanitizer dispenser) Contact time with surface should be a minimum of 20 sec Allow time to air dry <p>VERY IMPORTANT: All food-contact surfaces must be washed, cleaned and sanitized</p> <ul style="list-style-type: none"> After each use Anytime you begin working with another type of food Anytime you are interrupted during a task and tools or items you have been working with may be contaminated Sanitizer solution must be changed every 2 hours or temperature of sanitizing solution drop under 75°F Use Cloth provided for sanitizing only in properly marked container After service, clean, rinse and sanitize bucket. Let them air dry, and store them with other tools

SOP - FOOD & BEVERAGE DIVISION

DEPARTMENT: KITCHEN/STEWARDEDING

JOB: ALL KITCHEN STAFF & FOOD RUNNERS


TASK: **HANDS WASHING**




STANDARD	PROCEDURE
<p>To prevent food-borne illness by contaminated hands.</p> <p>“Hand-washing, Cross-Contamination”</p>	<p>INSTRUCTIONS:</p> <ol style="list-style-type: none"> Use designated hand-washing sinks for hand-washing only. Do not use food preparation, utility, and dishwashing sinks for handwashing. Provide warm running water, soap, and a means to dry hands. Provide a waste container at each handwashing sink or near the door in restrooms. Keep handwashing sinks accessible anytime employees are present. <p>WASH HANDS:</p> <ul style="list-style-type: none"> Before starting work During food preparation When moving from one food preparation area to another Before putting on or changing gloves After using the toilet After sneezing, coughing, or using a handkerchief or tissue After touching hair, face, or body After smoking, eating, drinking, or chewing gum or tobacco After handling raw meats, poultry, or fish After any clean up activity such as sweeping, mopping, or wiping counters After touching dirty dishes, equipment, or utensils After handling trash After handling money After any time the hands may become contaminated <p>FOLLOW PROPER HANDWASHING SOP:</p> <ul style="list-style-type: none"> Wet hands and forearms with warm, running water at least 100°F and apply soap. Scrub lathered hands and forearms, under fingernails, and between fingers for at least 10-15 seconds Rinse thoroughly under warm running water for 5-10 seconds. Dry hands and forearms thoroughly with single-use paper towels. Dry hands for at least 30 seconds if using a warm air hand dryer. Turn off water using paper towels. Use paper towel to open door when exiting the restroom.

Food Health Code Regulations

1. Most recent health department audit is filed and available for review.
2. Potentially hazardous food logs must be kept. Items must be tempted 2 times a day once during the AM Shift, once during the PM Shift. All hot foods must be kept at 140 degrees or above and all cold foods must be kept at 40 degrees or below.
3. Refrigerator and freezer temp logs must be kept. Items must be tempted 2 times per day once during the AM and once during the PM Shift. The refrigerator must be kept at 40 degrees or less and the freezer at 20 degrees or less.
4. Cleaning of food preparation areas by adhering to HH&R "Cleaning & Sanitizing Food Preparation Surfaces" SOP
5. Follow approved tasting procedures such as two - spoon technique.
6. Temperature logs must be compiled and kept on file for 6 months in the designated area.
7. MSDS sheets are available to all culinary associates for reference on all hazardous chemicals.
8. All employees who work in the kitchen including stewards must be Serve-Safe certified or equivalent certification.
9. All Executive Chefs and Sous Chefs must be Serve-Safe Management Certified or equivalent certification.
10. Proper storage of poisonous and toxic chemicals must be maintained and stored separately from all other food and non food items.
11. All food items are cooked to required internal temperatures. Culinary associates know and understand the temp of each specific food item. Proper food temperature charts will be available to all culinary associates. All culinary associates are required to have a calibrated thermometer.

<p>SOP - FOOD & BEVERAGE DIVISION</p> <p>DEPARTMENT: KITCHEN/STEWADING</p> <p>JOB: ALL KITCHEN STAFF</p> <p>TASK: WEARING APRON IN KITCHEN</p>		
STANDARD	PROCEDURE	
<p>To insure proper grooming and prevent food-borne illness by cross-contamination.</p>	<p>INSTRUCTIONS:</p> <ol style="list-style-type: none"> 1. Do not wear an apron to and from work. 2. Take off the apron before using the restroom. 3. Remove apron when leaving the food-service area. 4. Change apron if it becomes soiled or stained. 	

<p>SOP - FOOD & BEVERAGE DIVISION</p> <p>DEPARTMENT: KITCHEN/STEWADING</p> <p>JOB: ALL KITCHEN STAFF & FOOD RUNNERS</p> <p>TASK: WEARING GLOVES</p>		
STANDARD	PROCEDURE	
<p>To prevent food-borne illness by contaminated hands.</p> <p>“Hand-washing, Cross-Contamination”</p>	<p>INSTRUCTIONS:</p> <p style="text-align: center;">Only gloves approved for food service should be used.</p> <ol style="list-style-type: none"> 1. Wear provided, disposable gloves to cover any cuts, sores, rashes, or lesions. 2. Wear gloves when handling ready-to-eat foods that will not be heated-treated. 3. Gloves should be worn on utensils used when serving food. 4. Change disposable gloves between tasks or every ½ hours if uninterrupted work on a continuous task has occurred. Note that opening a refrigerator door to place a pan of prepared product is considered a new task. Wash hands before donning and after discarding gloves. 5. Do not blow into gloves, roll gloves, or wash and reuse gloves. 	

FINANCIALS

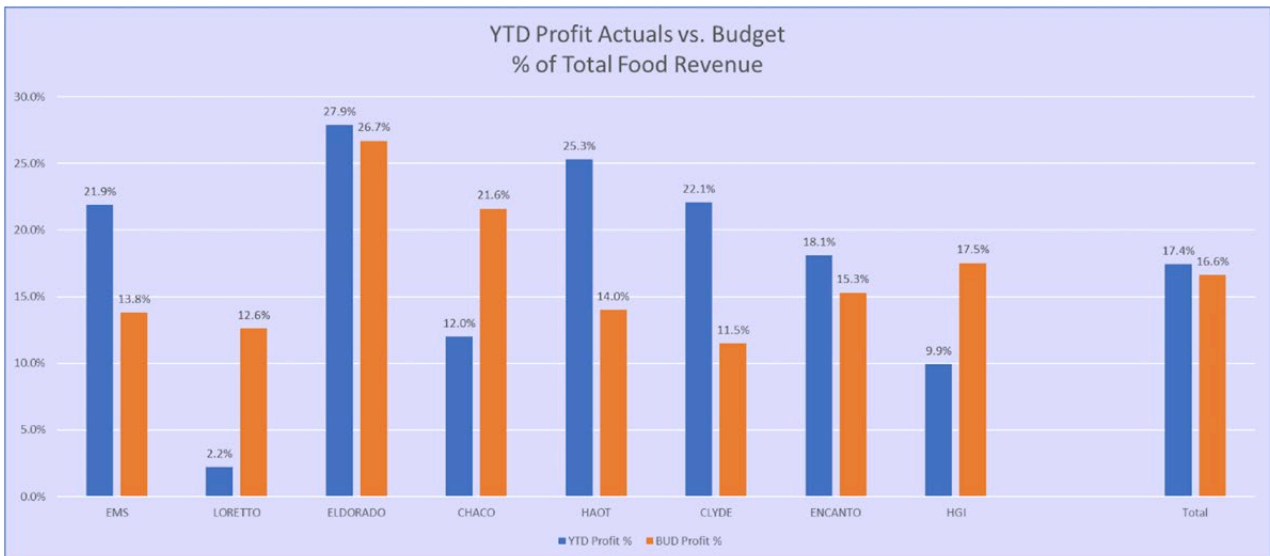
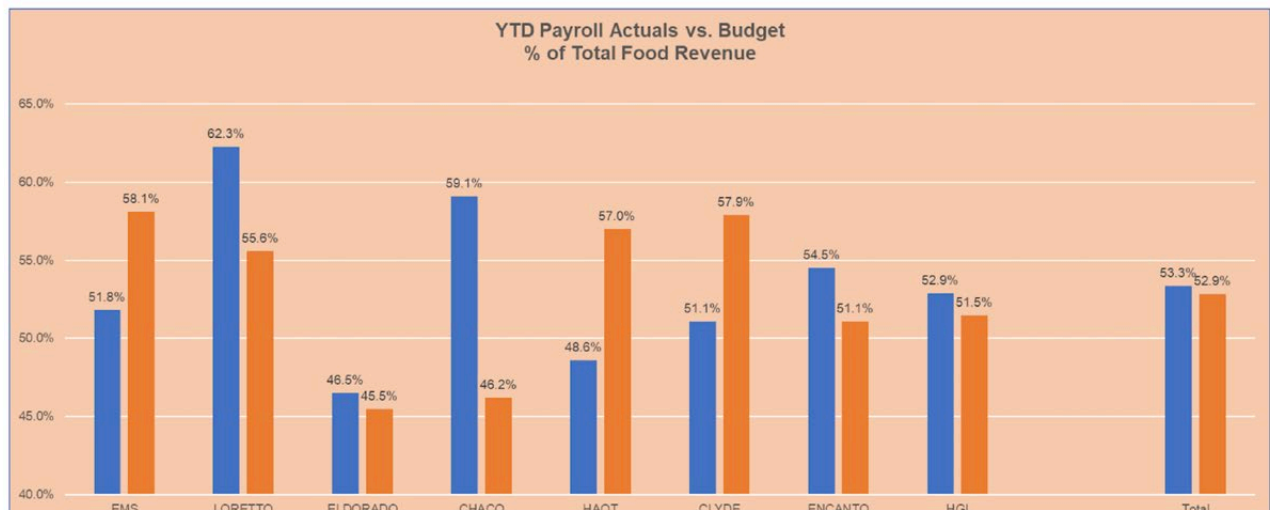
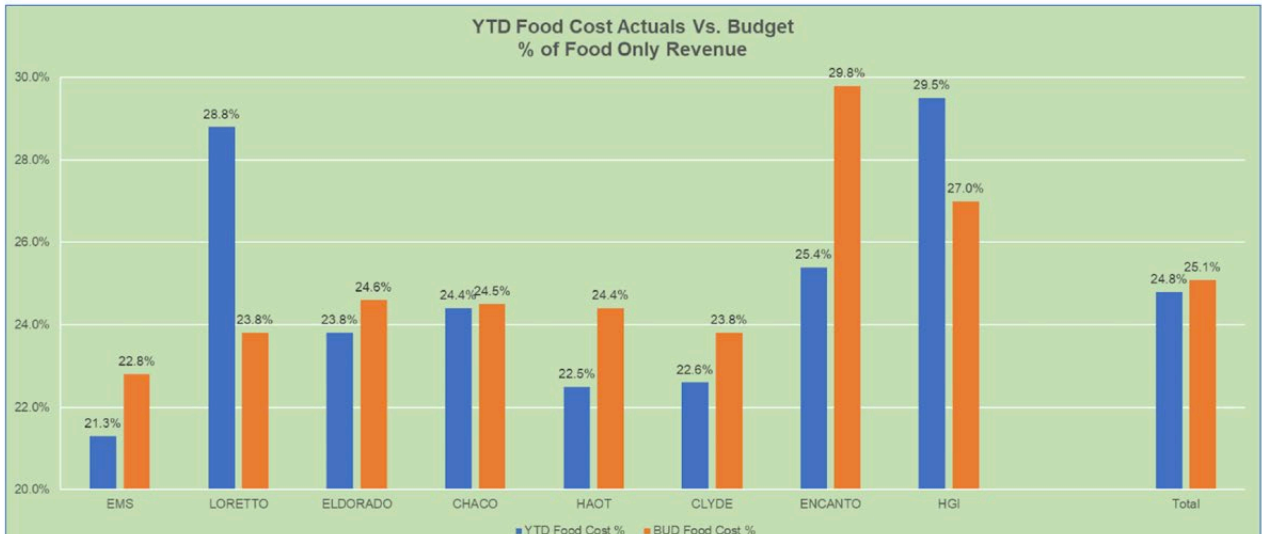
HOTEL	YTD TOTAL FOOD REVENUE 2022	Budgeted Revenue	YTD Payroll 2022	YTD Payroll %	BUDGETED Payroll 2022	BUD Payroll %
EMS	\$1,359,450	\$802,377	\$704,179	51.8%	\$465,916	58.1%
LORETTO	\$2,516,347	\$1,905,320	\$1,566,987	62.3%	\$1,060,237	55.6%
ELDORADO	\$3,376,781	\$2,480,047	\$1,570,493	46.5%	\$1,128,697	45.5%
CHACO	\$1,572,525	\$1,392,118	\$929,509	59.1%	\$643,617	46.2%
HAOT	\$4,329,430	\$2,877,368	\$2,103,637	48.6%	\$1,641,233	57.0%
CLYDE	\$1,831,728	\$1,850,875	\$935,533	51.1%	\$1,070,760	57.9%
ENCANTO	\$996,806	\$1,166,434	\$542,831	54.5%	\$596,194	51.1%
HGI	\$325,764	\$328,808	\$172,479	52.9%	\$169,199	51.5%
Total	\$16,308,831	\$12,803,347	\$8,525,648	53.3%	\$6,775,853	52.9%

HOTEL	YTD Food Revenue Only 2022	YTD COSG 2022	YTD Food Cost %	BUDGETED Food Revenue Only 2022	BUDGETED COSG 2022	BUD Food Cost %
EMS	\$1,195,342	\$254,733	21.3%	\$699,675	\$159,741	22.8%
LORETTO	\$2,197,364	\$631,748	28.8%	\$1,737,050	\$413,848	23.8%
ELDORADO	\$2,641,608	\$629,983	23.8%	\$1,966,879	\$484,677	24.6%
CHACO	\$1,479,719	\$360,719	24.4%	\$1,300,978	\$331,705	24.5%
HAOT	\$3,411,938	\$769,388	22.5%	\$2,377,873	\$579,043	24.4%
CLYDE	\$1,435,403	\$324,290	22.6%	\$1,600,027	\$380,550	23.8%
ENCANTO	\$767,955	\$195,264	25.4%	\$1,012,430	\$301,624	29.8%
HGI	\$288,649	\$85,155	29.5%	\$278,759	\$75,265	27.0%
Total	\$13,417,978	\$3,251,280	24.8%	\$10,973,671	\$2,726,453	25.1%

HOTEL	YTD Expenses 2022	%	BUDGETED Expenses 2022	%	YTD Profit 2022	YTD Profit %	BUDGETED Profit 2022	BUD Profit %
EMS	\$103,413	7.6%	\$65,943	8.2%	\$297,124	21.9%	\$110,777	13.8%
LORETTO	\$263,116	10.5%	\$190,797	10.0%	\$54,497	2.2%	\$240,438	12.6%
ELDORADO	\$234,896	7.0%	\$207,851	8.4%	\$941,409	27.9%	\$658,822	26.7%
CHACO	\$93,180	5.9%	\$115,876	8.3%	\$189,234	12.0%	\$300,920	21.6%
HAOT	\$360,059	8.3%	\$254,635	8.8%	\$1,096,346	25.3%	\$402,457	14.0%
CLYDE	\$167,265	9.1%	\$186,364	10.1%	\$404,639	22.1%	\$213,201	11.5%
ENCANTO	\$77,972	7.8%	\$90,168	15.3%	\$180,739	18.1%	\$178,448	15.3%
HGI	\$35,790	11.0%	\$26,735	8.1%	\$32,341	9.9%	\$57,609	17.5%
Total	\$1,335,691	8.4%	\$1,138,369	9.7%	\$3,196,329	17.4%	\$2,162,672	16.6%

Financials are reviewed with each of the Executive Chefs of the various venues on a bi-weekly basis, focusing on Payroll, Food Cost, Total Expenses and Net Profit ratios.

FINANCIALS



FOOD VIGNETTES



Salad

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Dessert

FOOD VIGNETTES



Filet

Click for Full Video

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Coffee



Cocktails