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TYLER FLORENCE

Chef Tyler Florence graduated from the prestigious culinary program at Johnson and Wales University, and moved to New York where he honed his skills under the tutelage of premier chefs like Charlie Palmer, Marta Pulini and Rick Laakonen, ultimately becoming executive chef at Cafeteria.

Tyler is a veteran star of the Food Network. He has starred in such series as *How to Boil Water*, *Food 911* and *Tyler's Ultimate*, as well as *Food Court Wars*, *America's Best Cook*, *The Great Food Truck Race*, and *Worst Cooks in America*.

In 2008, Tyler opened his kitchen retail shop, The Tyler Florence Shop, in Mill Valley, California, soon to be re-branded as The Tyler Florence Test Kitchen, followed by, Tyler Florence Fresh, at San Francisco International Airport.

In 2010, Tyler opened his restaurant, Wayfare Tavern, in San Francisco followed by the historic El Paseo in Mill Valley, March 2011. Tyler was awarded "Restaurateur of the Year" by Wine Enthusiast Magazine in 2011 and earned a three-star review from San Francisco restaurant critic, Michael Bauer. In 2013 and 2014, he received a nomination from The James Beard Foundation, in the category Best Chef, West. He has his own line of wine called Blending Sessions and an organic baby food company called Sprout. Tyler has released multiple top-selling cookbooks, most recently: *Tyler Florence Fresh* (Clarkson Potter) and *Tyler Florence Inside the Test Kitchen, 120 New Recipes, Perfected* (Clarkson Potter).

Tyler lives in Northern California with his wife Tolan and their three children – Miles, Hayden, and Dorothy.

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