

Meet Executive Chef Christopher Pulling

A graduate of the prestigious Culinary Institute of America, Chris holds a degree in Hospitality and Culinary Arts and a degree in Business Administration through the State University of New York. In 2006, he achieved the title of Certified Executive Chef and Certified Culinary Administrator through the American Culinary Federation and holds a Certificate of Achievement in Advanced Baking and Pastry through the French Culinary Institute in NYC. In 2011 Chef Pulling was awarded a lifetime membership to the Honorable Order of the Golden Toque.

Before entering the Sports and Entertainment field with Levy Restaurants, Chris spent eight years at Hyatt Hotels and Resorts in Austin, St. Louis, and Washington D.C., where he received numerous management awards as well as the "Department of the Year" award in St Louis. He spent two years with Destination Hotels and Resorts in Vail, Colorado and two years with Bristol Hotels and Resorts, where he held the position of Area Chef and oversaw the 11 culinary operations. He is a two-time participant at the James Beard House in New York City and two-time Team Leader at the "Cuisines of the Sun" in Kohala Coast, Hawaii.

Meet General Manager Julio Henriquez

Julio joined Levy Restaurants in June 2018 after 14 years in the luxury hospitality industry, working for Four Seasons Hotels and Resorts in three different countries, as well as serving as general manager at the Boston Convention and Exposition Center. He received the award for the most improved guest service score in North America with Four Seasons in 2012. Originally from Mexico, Julio received a Bachelor of Science degree in accounting. He is an advocate for the implementation of technology as a solution for the challenges in the hospitality industry.