

CHEF FRANK MIRABILE, CEC

BIO

Chef Frank Mirabile graduated first in his class from the Culinary Institute of America in 1998 and furthered his education with a B.A. in Professional Studies: Food Service Management from the Rochester Institute of Technology with Highest Honors (2004). After graduating from the Culinary Institute of America, Chef Frank honed his knowledge of fine French cuisine at Le Moulin de Mougins, the Michelin starred restaurant of Roger Vergé in Mougins, France. He then furthered his experience working at Restaurant Daniel, the Michelin starred restaurant of Daniel Boulud in Manhattan. Chef Frank's cuisine has achieved international acclaim and sent him traveling throughout Europe. Frank has also worked in the Rochester area as the Sous Chef for Oak Hill Country Club and The Country Club of Rochester and the Corporate Chef for LiDestri Foods, Inc. where he developed new products tailored to emerging consumer trends which can be found all over the country. Chef Frank was one of the opening resident chef instructors teaching culinary arts at the New York Wine and Culinary Center in Canandaigua, NY. Chef Frank holds the distinction of Certified Executive Chef by the American Culinary Federation and is currently a candidate to take the prestigious Certified Master Chef Exam. Chef Frank describes his cuisine as "Post Modern", utilizing the highest quality local ingredients, along with classical and modern techniques, to create a truly innovative grand cuisine. Frank has brought the level of cuisine at Monroe Golf Club to that of any of the great restaurants he has worked in.