



BIO

**Michael Stanton, Executive Chef
The Heathman Restaurant & Bar**

Executive Chef Michael Stanton of the Heathman Restaurant and Bar brings 24 years of French and American fine dining experience at award winning French restaurants, five-star quality hotels, and high volume catering operations. Collaborating on the menu with Culinary Director Philippe Boulot, Stanton is a strong culinary leader who cut his teeth in celebrated restaurants and hotel kitchens across the U.S. By incorporating classic French techniques with kitchen brigade standards and a passion for fine American cuisine, he developed his own style in both running his kitchen and executing his food. A natural step for an entrepreneurial chef, Stanton owned and operated a successful corporate catering and café operation for three years.

Stanton is one of few chefs able to translate French classics into brilliant Americana dishes, exceeding the expectations of foodies, and inspiring new ones in guests taken in by his bright and true flavors. An upstate New York native, Stanton worked in New York City with celebrated chefs at Celebrite and Lespinasse after completing his studies at the Culinary Institute of America in Hyde Park. Following his tenure in New York, he became the sous chef at the renowned French restaurant, La Cchette In Los Angeles. Today, Stanton embraces the opportunity to lead the culinary team at Heathman at an opportune time to serve both loyal patrons, while reintroducing the beloved restaurant to the discerning palates of food enthusiasts in Portland and beyond.