



## **Jim Gallagher**

**Executive Chef, Living Hospitality**



Growing up on a small dairy farm in Wisconsin, Jim's passion for food began early in life, and he vividly remembers skimming fresh cream from the milk tank to make whipped cream for pancakes with wild strawberries, a favorite childhood meal.

Having set his sights on becoming a chef, Jim attended the New England Culinary Institute in Massachusetts, which led to an internship in Paris, where he honed his skills in bread-making, ice cream production, foie gras preparation, and seafood butchery.

Upon returning to the U.S., Jim moved through the ranks to Executive Chef, and his journey has included esteemed properties such as Omni Houston, The Ritz-Carlton Naples, Big Cedar Lodge, and The Sagamore Hotel, as well as James Beard Award-winning restaurants like Coyote Cafe in Las Vegas and Arrows in Ogunquit, ME.