**Chef Chris Cosentino Bio**

Chris Cosentino a passionate chef, author, cyclist, and philanthropist.

A graduate of the culinary program at Johnson & Wales University in his home state of Rhode Island, Cosentino got his professional start at some of the country’s most beloved restaurants in Washington, D.C. and then the Bay Area. In his first executive chef position at Incanto, elevating a neighborhood Italian restaurant to the international scene. During his twelve-year tenure, Cosentino drew critical acclaim for his innovative Italian and whole animal cooking. Cosentino mastered the art of hand-crafted cured meats and helped raise awareness about sustainability & utilizing the entire animal. He also created Boccalone, a celebrated cured meat company, with manufacturing and retail operations in the Bay Area.

In 2014, Cosentino opened his own restaurant, Cockscomb, showcasing a range of sustainable meats and dishes inspired by San Francisco’s rich culinary and artistic history. He earned a glowing three-star review from San Francisco Chronicle’s restaurant critic Michael Bauer, who noted of the restaurant: "There’s nothing else like it, and Cosentino has a consistent, unwavering vision."

In 2017 Cosentino expanded beyond the Bay Area, opening Jackrabbit in Portland, OR, to celebrate the Pacific Northwest’s rich history, ingredients, and artisans. Soon after, he opened Acacia House in the Napa Valley to rave reviews. “Cosentino strategically blends his bold style with a more refined approach” offers a modern interpretation of classic focusing on the origins of the amazing grape varietals found in Napa, France, Portugal, Spain, Italy & Germany.

In 2019, Cosentino opened Rosalie Italian Soul, named after, and inspired by his great-grandmother. The restaurant, in Downtown Houston, is arguably Cosentino’s most personal endeavor to date, featuring classic red – sauce dishes inspired by Cosentino’s Italian American upbringing.

In 2023, Cosentino channeled his seaside New England upbringing when he revamped the menu at Nick’s Cove in Tomales Bay. Cosentino updated classic dishes to create a delightful blend of East and West Coast fish houses at Nick’s, a destination in West Marin for many decades.

Cosentino wrote a James Beard Award nominated cookbook, *Offal Good: Cooking from the Heart with Guts* (2017), the seminal cookbook on offal. He also wrote *Beginnings: My Way to Start a Meal* in (2012), collaborated with Marvel to write *Wolverine: In the Flesh* (2013), and since 2017 has contributed recipes and articles to Peloton magazine, celebrating the intersection of food and cycling.

Cosentino won BRAVO's "Top Chef Masters,” earning over $140,000 for The Michael J. Fox Foundation. He is a member of Chefs Cycle, an annual bicycle event that raises funds and awareness for No Kid Hungry. An avid cyclist, Cosentino founded CampoVelo, an annual weekend-long culinary and cycling event that raises funds for Chefs Cycle and World Bicycle Relief.

Cosentino lives in San Francisco with his wife, son, and dog, and spends his free time cycling and telemark skiing.