



Matthew King

National Director of Culinary Development & Corporate Chef

Chef Matthew King's passion for food began at a young age. Encouraged by his grandfather, he knew he was destined to be a chef after starting out working at a catering company in his hometown of Shrewsbury, Massachusetts.

After graduating from the Culinary Institute of America in 1996, he worked in establishments such as the five-star Ponte Vedra Inn & Club in Florida and the famous Essex House in New York. There he cooked for two Presidents as well as many foreign dignitaries and catered the James Beard Foundation awards dinner before returning to his Boston home.

In Boston, Chef King spent several years with Starwood Hotels and at The Fleet Center, catering for the likes of Bono, The Dali Lama and Elton John before taking a post as Executive Chef with

Jurys Hotels. He opened its Stanhope Grille, a four-star, four-diamond property. *Condé Nast* magazine named the Stanhope one of "The Great New Restaurants from Buenos Aires to Zurich."

From Jurys, Chef King took over as the head of Smith & Wollensky Boston Back Bay preparing traditional American fare and the restaurant's famous signature steaks.

Chef King left Smith & Wollensky to move to Ireland where he opened a cooking school and launched his own steakhouse, Benjamin's of Boston.

In 2010, Chef King returned to America and has rejoined Smith & Wollensky as Executive Chef for Boston Atlantic Wharf, as well as Boston Back Bay.

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