



Jim Zambito Chef de Cuisine Washington, D.C.

Chef de Cuisine Jim Zambito joins Smith & Wollensky Washington, D.C. with over twenty-five years of culinary and hospitality management experience. Originally from Waltham, Massachusetts, Zambito grew up with family dinners made from scratch by his mother every evening. As an Italian American, food and family have always been very important to him. Zambito attended culinary school in Baltimore, Maryland at Baltimore International College. He refers to being a chef as his desire and his love of food and ingredients as his passion.

Earlier in his career, Zambito held positions in Baltimore including the Baltimore Country Club and the Harbor Court Hotel, in Boston at the Union Club of Boston and the Boston Garden, and in the greater D.C. area at the Gaylord National Resort and Convention Center. His culinary success eventually led to a position as Executive Chef at The Landings Club on Skidaway Island, where he oversaw culinary

direction of the Oakridge Club and its fine dining steakhouse menu. It was there that he realized his particular interest and niche for the “art of steak” and preparing and delivering quality steak experiences for his guests. A perfect opportunity was presented with the Chef position at Smith & Wollensky, Washington, D.C., where he would be able to fulfill this passion and expertise, through the restaurant’s quality USDA Prime steaks and signature dry-aging process. Zambito takes great pride in perfecting steaks for his guests, as well as educating them about the steak “dry-aging difference” that yields an unmistakable flavor profile through its preparation.

Zambito is continuously inspired by cooking and serving the D.C. guest community, a diverse population that allows him to meet local and traveling guests from all over the world, providing each with a memorable fine dining experience at Smith & Wollensky.

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