



MEET OUR CHEF

TRENT THRUN

Executive Chef Trent Thrun began his culinary career before he formally entered the profession. Thrun worked in delis, pizzerias, and taco joints as both server and cook from his teens through his mid-20s, earning money to pursue his first love, music.

After spending years traveling with his band, many of those in California, the Toledo, Ohio, native returned home for a reality check. A chat with an old friend's father led Thrun to contemplate what his next chapter would be, and that was culinary school. Thrun made a quick stop at a local community college for training, but his chef instructor told him that if he really wanted to do the culinary thing, he should head to a real school. Within a year, in 2002, Thrun headed to Hyde Park, New York, and the Culinary Institute of America. Thrun did his externship through the CIA at Little Palm Island near Big Pine Key, Florida, and earned a National Restaurant Association scholarship prior to returning to Hyde Park for his last year of study.

After graduating in early 2004, Thrun began his formative years in the profession at the AAA Five Diamond Ritz-Carlton Lodge, Reynolds Plantation in Greensboro, Georgia. Between 2004 and 2011, Thrun quickly rose through ranks of the Lodge's kitchens and restaurants, landing positions as sous chef, chef tournant, garde manger chef, and ultimately, banquet chef.

In 2011, he left the Ritz for St. Louis to join his wife and son, who had returned to the area several months earlier to be closer to family. Thrun took the position as executive chef at a local, privately-owned catering and café business.

Prior to joining the Hilton St. Louis Downtown at the Arch, Thrun held the position of restaurant chef at Bugatti's, Ameristar Casino's steakhouse. Since Thrun was able to work, and learn in many areas of the country his palate is as diverse as he is.