



## **RYAN JARONIK** | Executive Chef + Partner



A long-standing family tradition of cooking has fueled **Ryan Jaronik's** passion for food. He brings his New American style to Benchmark Restaurant and manages back of the house operations as its Executive Chef and Partner. His menu focuses on pasture-raised animals, locally grown produce and invites some international influences that he has experienced throughout the years.

Ryan comes full circle with the menu at Benchmark. His childhood inspirations are evident in his dishes. His introduction to cooking was in the kitchen of his grandmother Ann in New Carlisle, Indiana. Grandma Ann, in her 80s, is the family matriarch and a capable cook in her own right. From the time when he was a young boy, Ryan has been fortunate to receive a homespun culinary education, as he witnessed the preparation of old world Polish staples like sauerkraut and sausage to Midwest meat-and-potatoes dishes that were characteristic of the farming community that the family was a part of.

Prior to opening Benchmark, Ryan was Executive Chef at Monkey Town, in Brooklyn's Williamsburg neighborhood, where he drew inspiration from a variety of cultures to create his global menu. Monkey Town was a haven for unadulterated creativity. It was home to Ryan's diverse American menu, as well as video art, films, live music, dance and a myriad of other original performance all under one roof.

Ryan attended the Cooking & Hospitality Institute of Chicago in 1996 and for the next 10 years he worked his way into some of the second city's best and busiest kitchens, including Tru Restaurant, Gibson's Steakhouse and Hugo's Frog Bar & Fish House. In 2001, he fused Latin flavors with classic European techniques at MAS Restaurant in Chicago's popular Wicker Park neighborhood. He then served as the Hotel Monaco's chef de cuisine in 2004, over-seeing the daily operations of the four diamond hotel's restaurant, room-service and banquet facilities. In 2006, Jaronik decided to make his way to the East Coast to lead the kitchen at Boston's MASA Restaurant.

Chef Jaronik supports many culinary charities and participates in charitable events throughout the year, including City Harvest's Bid Against Hunger, Action Against Hunger, and the Back to Basis Good Food Festival.