



"When I travel I choose destinations that have a rich history in art, architecture, food and wine. I appreciate businesses that are well thought-out and service oriented. In my career, I've strived to provide my guests and clients with an understanding of wine in a sophisticated yet unpretentious way. After all, wine is so much more than a grocery list of flavors in a glass, and for the adventurous spirit, the rewards of going farther afield are vast."

Gary Sullivan

Wine Consultant, Certified Sommelier & Educator

Boston University, Wine Studies Program

SEP 2014 - DEC 2016

Master Court of Sommelier

JUL 2015

Certified Sommelier Course and Exam

Wine Consultant and Educator

SEP 2014 - CURRENT

Restaurateur

MAY 1994 - DEC 2011

Ambrosia on Huntington, General Manager

OCT 1994 - OCT 1998

Sapphire Restaurant Group, Partner

OCT 1998 - DEC 2011

Rialto Restaurant, Cambridge MA

Blu at the Sports Club / LA, Boston MA

Noir at the Charles Hotel, Cambridge MA

ROCCA Kitchen & Bar, Boston MA

Over the years I have worked in multi-unit organizations, opened a restaurant with a celebrity chef, and partnered with an amazing ensemble of professional to develop a restaurant group. I've conceptualized a lobby bar for a 5-diamond hotel and made it a travel destination. I've worked as an independent contractor within a hotel group, achieving praise from *Gourmet Magazine* as one of the "World's Top Hotel Restaurants". I've executed five **James Beard** dinners in New York, and entertained industry giants such as **Julia Childs, Bobby Flay** and **Martha Stewart**.

Within my restaurants I have built small and large, strong and successful, wine lists that compliment the Chef's cuisine. My personal dream list: one that shows my appreciation for the vast world of wine, takes care to highlight a few that especially resound with the food, has a little personality, and most importantly - refuses to be fussy, and pretentious.