

Gus DiMillo
Co-Proprietor, Passion Food Hospitality
Washington, DC

Gus DiMillo believes that eating and drinking are the greatest forms of social activity known to man. As co-owner and service and marketing executive of the five Passion Food Hospitality restaurants, he is serving mankind - one meal, one drink at a time. DiMillo began his Washington career as captain at the legendary River Club Restaurant, where Jeff Tunks was the chef. In 1998, the two joined forces with David Wizenberg, forming Passion Food Hospitality, LLC, and opening their first restaurant, DC Coast.

The Capital Restaurant and Hospitality Awards committee named Gus DiMillo the Hospitality Ambassador of the Year in 2003. Passion Food Hospitality was honored for its role in making downtown Washington vibrant, inviting, and beautiful with a 2004 Momentum Award from the Downtown Business Improvement District, and in 2005, the partners were named Restaurateurs of the Year by *Washingtonian Magazine*.

DiMillo's energy, ideas, and attention to detail have made him indispensable to numerous boards and committees. The RAMMY Awards of the Restaurant Association of Metropolitan Washington grew to their current stature during his leadership as Chair of that organization; he remains on its Executive Board. As a board member of Sustainable Iceland for nearly a decade, he has built a strong channel of commerce between our two countries. DiMillo is a long-time member of Washington's Penn Quarter board; a Destination DC board member; and a member of the Greater Reston Chamber of Commerce. He is also on the board of the celebrated D.C. Jazz Festival.

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David Wizenberg
Co-Proprietor, Passion Food Hospitality
Washington, DC

With one degree from the Culinary Institute of America and another in Hotel and Restaurant Management from the University of Denver, plus a gifted palate for wine, David Wizenberg is an unusually well-rounded restaurant professional. Balancing Gus DiMillo and Jeff Tunks in the Passion Food Hospitality partnership, Wizenberg oversees the beverage department and acts as decision-maker for financial and business arrangements.

Of the many awards and honors that his restaurants have received in Passion Food's years on the Washington scene, one particularly dear to Wizenberg's heart was the 2008 RAMMY from the Restaurant Association of Metropolitan Washington recognizing Passion Food Hospitality's Wine & Beverage Program as best of the year. The partnership was honored for its role in making downtown Washington vibrant, inviting, and beautiful with a 2004 Momentum Award from the Downtown Business Improvement District. In 2005, Wizenberg and his partners were named Restaurateurs of the Year by *Washingtonian Magazine*.

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Chef Jeff Tunks
*Executive Chef - DC Coast, Ceiba, Acadiana,
PassionFish, District Commons, Burger Tap And Shake*

Chef Jeff Tunks is Executive Chef and co-owner of several critically acclaimed Washington restaurants, including DC Coast, Ceiba, Acadiana and PassionFish, and the soon to open District Commons and Burger, Tap & Shake, and is one of the best and brightest in the ever-growing constellation of American chefs.

Like many in his field, Tunks attended the Culinary Institute of America; unlike many, however, Tunks received the prestigious Frances L. Roth Award for outstanding performance. He has worked at some of the finest restaurants in the country: Azzura Point at Loew's Coronado Bay, Mistral at the Mansion on Turtle Creek, and The Grill Room at the Windsor Court Hotel – for which he secured the coveted rank-Mobil Five Stars.

Tunks' cuisine has been glowingly reviewed in Gourmet, Bon Appétit, Food & Wine, Travel + Leisure, Wine Spectator, The New York Times, and The Washington Post. He was named Chef of the Year 2003-2004 by the Restaurant Association of Metropolitan Washington. Washingtonian magazine named Tunks and his partners Restaurateurs of the Year for 2005.

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