

NIGHTLIFE/DINING

CHEF SPOTLIGHT- JEAN-PIERRE VINCENT



Born in Venezuela in 1979 to his Cuban mother and his French father, JP entered the world culturally diverse in both style and food. Now, as an adult, he speaks five languages and has spent several years in Europe, including Italy, France, Germany, Greece, Spain and Morocco cultivating his talent and enriching his character.

JP grew up in a family that placed great importance on the experience of food, "With the daily family routine revolving around food and wine it was obvious to me, this would be the career I pursue, that I would follow the path to becoming a chef."

At a young age JP set out to strengthen his skills by way of studying in Europe under chefs in areas ranging from Garmisch-Partenkirchen, Germany situated in the Bavarian Alps, to Italy where he worked in various Michelin Star restaurants and hotels. All of this experience led him to the position of Chef Instructor at Le cordon Bleu Academy of Culinary Arts. An esteemed position at any age, this was a major accomplishment for someone not even in his 30s.

Recently JP found himself in high demand yet again, but this time by our very own Trump National Golf Club. With his experience and mastery in the kitchen, he brings a new Mediterranean influenced, and very cutting edge menu, to the diners at the club. Utilizing only the freshest imported ingredients and implementing unique preparation techniques, JP delivers a selection of unique, creative and simply delicious fare to even the most difficult to please palates. Moved and inspired by color, all of JP's dishes are beautiful to look at and even more beautiful to taste.

Visit Trump National Golf Club for any meal throughout your day and allow yourself to be transported by this new menu. He has been everywhere and because of it, there is now something for everyone here.

