



Melting Pot Hires NYC Chef to Lead Culinary Development

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The Melting Pot Restaurants, Inc. has hired Chef Jason Miller to lead culinary development for its more than 135 restaurants in North America.

“Chef Miller’s impressive culinary leadership background, creativity, and passion for creating memorable dining experiences make him a perfect choice to guide culinary development for The Melting Pot,” says Mike Lester, president of The Melting Pot Restaurants, Inc. “I’m confident that Chef Miller’s innovative culinary skills and collaborative spirit will help to elevate The Melting Pot’s unique dining experience to a new level.”



Chef Miller will be responsible for the development, testing, and implementation of new menu items and product improvements at the Melting Pot.

Chef Miller joins The Melting Pot with more than 22 years of experience in the restaurant industry. Most recently, he served as executive chef and partner at The Capital Grille’s largest restaurant with 450 seats on Wall Street in New York City. He also worked alongside celebrity Chef David Burke for more than 10 years, collaborating on culinary development and operations for a variety of restaurant concepts with the David Burke Group and Smith & Wollensky Restaurant Group.

Chef Miller graduated at the top of his class from the French Culinary Institute in New York City.

As manager of culinary development for The Melting Pot, Miller is responsible for the successful development, testing, and implementation of new menu items, products, and product improvements for The Melting Pot. This includes planning and organizing unit-level testing for new and enhanced product concepts, new equipment, and redesigned restaurant workflow processes.