

Pritzlaff's
Featured
Chef



Jason Gorman
The Milwaukee Art Museum
Milwaukee, WI



Jason Gorman is the Midwest and clean food advocate executive chef of The Milwaukee Art Museum in Milwaukee, WI. Born in Chicago and raised in kitchens in the south, he returned to the Midwest in 2004. His unique culinary style draws inspiration from his Italian heritage, personal experiences and classical training from some of America's best chefs. Embracing the bountiful opportunities that Wisconsin ingredients present and a strong belief of in direct sourcing, led him to the forefront of regional cooking in Wisconsin.

The result is an intensely personal cuisine that is comprised of bold flavors and a passion for reinterpreting classic dishes; which has garnered praise from publications such as FOOD ARTS, Santé Magazine, Nation's Restaurant News, The Dallas Morning News, Texas Monthly, The Milwaukee Journal Sentinel, M Magazine and Milwaukee Magazine. Since his return to the Midwest, Gorman has helmed some of the region's top kitchens; The Art Institute of Chicago, The Iron Horse Hotel and Dream Dance Restaurant.

Under his direction as the chef of Dream Dance the restaurant was recognized by the AAA Four Diamond Award from 2005 to 2011. And in 2006 Gorman received Santé magazine's Most Innovative Cuisine Award for the region. Gorman has been nominated by the James Beard Foundation as a semi-finalist for 'Best Chef: Midwest.

In addition to multiple four star ratings local writers had this to say about Gorman's cuisine; "Chef Jason is cooking the freshest and most creative cuisine in the city," "Chef Jason Gorman may be the state's best culinary artist, creating cuisine in a most unlikely location that puts Wisconsin on the national culinary map." In 2009, The Wisconsin Milk Marketing Board recognized Gorman's commitment to local cuisine by appointing him as a Wisconsin Cheese Ambassador.

<https://twitter.com/chefjasongorman>