

# HAWK SHANNON

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## OBJECTIVE

Friendly and courteous server with twenty years of restaurant experience, most of that being chef driven fine dining, looking to become a member of a culinary team.

## EXPERIENCE

Server, **Wm. Mulherin's Sons**; Philadelphia, PA – Nov 2017 - present  
Server at Fishtown's trendy fast paced rustic Italian restaurant. Mulherin's emphasis is in upscale casual season cuisine by Chef Chris Painter with a sophisticated cocktail and Italian wine programs.

Banquet Captain, **TAG**; Denver, CO – Nov 2014 – Sept 2017  
Oversaw and executed private dining events at Chef Troy Guard's Flagship restaurant in historic Larimer Square. TAG's emphasis was an ever-changing global cuisine with an eclectic cocktail and wine program.

Lead Server/ Bartender, **BellyQ**; Chicago, IL – May 2014 – Nov 2014  
Helped reinvent the bar program at Chef Bill Kim's Bib Gourmand awarded restaurant located on Chicago's infamous Restaurant Row. BellyQ emphasized in Korean barbecue and traditional Asian spirits.

Server, **Coppervine**; Chicago, IL – Oct 2013 – May 2014  
Server at Chicago's premiere *Pairing Concept* located in the heart of Lincoln Park. Coppervine offered a complete pairing experience that included the cuisine of Chef Michael Taus, wine, beer, and cocktails.

Banquet Captain/ Lead Server, **Farmhouse**; Chicago, IL - Sept 2011 – Oct 2013  
Helped open America's first craft tavern and "*gin joint*" in Chicago. Went on to help open Farmhouse's second location as banquet Captain in the neighboring suburb of Evanston adjacent to the Northwestern campus.

Bar Manager, **Duchamp**; Chicago IL - Apr 2008 – July 2011  
Created and maintained an inventive bar program at Chef Michael Taus' trendy bistro boasting Chicago's best burger.

Maître d'/ Bartender, **Zealous**; Chicago IL - Oct 2006 – May 2011  
Oversaw guest relations both on the floor and at the reservation desk at Charlie Trotter alumni Chef Michael Taus' high-end restaurant.

## SKILLS

Working under such talented and accomplished Chefs I feel I have gained a tremendous wealth of hospitality skills and knowledge. I have learned most positions needed to make a restaurant's FOH run efficiently and effectively. I am a Cicerone Certified Beer Server and am actively working on my sommelier Certification.