



Daniel Levy grew up in the Bronx, which immediately says something about him. Attending NY City public schools and State University of New York at Albany makes Daniel a true product of the Empire State. He loves bagels, pizza and the Yankees.

Earning a BA in Philosophy and European history during college, Daniel planned on becoming a lawyer afterwards. He worked as a paralegal before deciding that practicing law wasn't his destiny. He wanted to become a chef.

Daniel attended the Culinary Institute of America in Hyde Park, New York and earned an AOS degree. He then worked in fine dining restaurants for the next 16 years training under Jean Georges Vongerichten, Wylie Dufresne and others. Daniel rose to Executive Chef of Aix Restaurant in Manhattan, and Assistant Executive Chef of the Plaza Hotel.

At the Plaza Hotel Daniel had the opportunity to transition to the front of the house as a server and joined the Union. Daniel had the opportunity to serve Billionaires and Celebrities in the iconic Palm Court before moving to North Carolina with his wife and two small children.

After moving to Chapel Hill, Daniel brought his wealth of hospitality experience to the Fearrington House Restaurant in Pittsboro. There Daniel became the Head Waiter and helped earn the prestigious Forbes 5 Star award for the restaurant.

Five years at Fearrington and 20 in hospitality has been amazing...but now Daniel is transitioning to the next chapter of his life. After learning about the Iron Yard from a NY Times article in July 2015, Daniel has planned a transition to becoming a developer and is incredibly excited and eager to begin his career for the right company.