



## KYLE CONNAUGHTON

### Owner - Chef, Single Thread Farm – Restaurant - Inn



**Kyle Connaughton** is the Chef / Owner of Single Thread Farm-Restaurant-Inn in Healdsburg, California. Along with wife Katina, Kyle opened SingleThread in December 2016. After 10months of opening, SingleThread received Two Michelin Stars. The restaurant also received 4 stars from *San Francisco Chronicle* in March 2017 and James Beard Foundation Restaurant Design Award in May 2017.

Kyle is one of the most prolific and multi-faceted chefs of his generation, Kyle launched his culinary career in high school by apprenticing at one of the oldest Japanese restaurants in Southern California. He went on to study classical and modern cuisine at The Southern California School of Culinary Arts and later cooked through various kitchens in Los Angeles including Spago Beverly Hills, Lucques, AOC, and the Dining Room at the Ritz Carlton Huntington Hotel. He attended both the California Sushi Academy and Sushi Chef Institute, embarking on internships in several Japanese kitchens, both in Los Angeles and in Western Japan.

In 2003, Kyle received an offer to work as a chef for the Three Michelin Star restaurant, Michel Bras, at a new second location in Hokkaido, Japan. During his tenure, he worked through a rotation of traditional Japanese kitchens in the disciplines of kaiseki cuisine, sushi, izakaya, and soba.

In 2006, Kyle joined acclaimed Chef Heston Blumenthal as Head Chef of Research and Development of The Fat Duck Experimental Kitchen in Bray, England. That same year, Restaurant magazine named the Fat Duck “Best Restaurant in the World.” During his five years as Head Chef, Connaughton collaborated with food scientists, perfumers, designers and various

experts to develop The Fat Duck's multi-sensory cuisine, not only for the menu but also for books, articles, and television programs.

In 2009, Kyle worked with Heston Blumenthal and the Fat Duck Team to complete the James Beard and IACP Award-winning *The Big Fat Duck Cookbook*. He also later contributed to Nathan Myrhvold's *Modernist Cuisine* series.

Kyle is a consulting culinary educator for the Culinary Institute of America, where he co-developed the curriculum for the new Bachelor's Degree in Culinary Science. He is also a co-founder of the culinary science development firm Pilot R+D, along with partners Dr. Ali Bouzari, Dana Peck, and Dan Felder. He frequently collaborates with chefs and food scientists in Japan on books and lecture series on the subjects of umami and the science of traditional and modern cooking techniques. His book on the subject of traditional Japanese earthenware entitled *Donabe: Classic and Modern Japanese Clay Pot Cooking* with co-author Naoko Moore was released by Ten Speed Press in October 2015.