CHEF ADAM
HIGHTOWER

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Executive Chef | Operator | Hospitality Advisor
Hotels · Clubs · Restaurants · Openings · Turnarounds · Consulting
Detroit, Michigan | chef@chefadamhightower.com | chefadamhightower.com

EXECUTIVE SUMMARY

Executive Chef, Operator, and Hospitality Advisor with 30 years of experience opening, repositioning, and elevating restaurants, hotels, private clubs, and hospitality operations across the United States, Hawaii, Hong Kong, Macau, and China. Shaped by leadership under three Certified Master Chefs (CMC), Chef Adam Hightower is trusted by ownership groups to transform vision into disciplined execution through operational excellence, organizational leadership, financial performance, concept development, and hospitality turnarounds.

LEADERSHIP PROFILE

- 30+ Years of Culinary & Hospitality Leadership
- 30+ Restaurant, Hotel, Club & Casino Openings, Activations & Turnarounds
- Expertise in concept development, menu engineering, financial controls, banquet operations, organizational development, luxury service standards, and multi-unit leadership.

PROFESSIONAL EXPERIENCE

CHEF ADAM HIGHTOWER, LLC

Owner / Operator / Hospitality Advisor | 2013–Present

- Hands-on leadership and operational support for ownership groups, executive teams, and hospitality organizations.
- On-site engagement to lead, demonstrate, train, and support teams through openings, transitions, turnarounds, and growth initiatives.
- Concept development, menu strategy, organizational improvement, and operational restructuring.
- Design, build, activation, and repositioning of restaurants, kitchens, and hospitality operations.
- Directing large-scale events, culinary teams, and special projects throughout the United States.
- Supported by a nationwide network of executive chefs, culinary professionals, creative partners, and operational specialists available for project-based engagements.

REPRESENTATIVE CLIENTS & ENGAGEMENTS

Bay Harbor Yacht Club | Bay Harbor, MI
Grand reopening & three outlet launches.

Mina | Dearborn, MI
Restaurant opening & menu development.

Bay View Inn | Bay View, MI
Banquet program development & implementation.

Stafford's Hospitality | Northern MI
Multi-property culinary leadership.

The Perry Hotel | Petoskey, MI
Created and implemented a 55-page banquet program.

The Pier | Harbor Springs, MI
Menu development & operational support.

Weathervane | Charlevoix, MI
Concept refinement & menu development.

Green Lantern Pizza | MI
Photography, branding & business development.

Wyndgate Country Club | Rochester Hills, MI
Club activation & member experience.

Hilton Kauai Beach Resort | Kauai, HI
Hilton reflagging & reopening.

Tiki on the Water | Walled Lake, MI
Restaurant opening & launch support.

Atwater Brewery | MI
Multi-unit openings across three locations.

Parkside | Auburn Hills, MI
Restaurant opening & culinary program.

Sips GastroPub | Washington Twp, MI
Restaurant opening & menu development.

Taze Mediterranean | PA
Restaurant opening & implementation.

Imperial | Ferndale, MI
Operational improvement & culinary support.

Public House | Ferndale, MI
Operational improvement & culinary support.

The Venetian Macao | Macau, China
Opening Team Restaurant Executive Chef.

EXECUTIVE LEADERSHIP

THE TOWNSEND HOTEL
Executive Chef | Birmingham, MI | 2019-2020 | 23 Months
- AAA Four Diamond recognition for luxury, service, and standards.
- Forbes Travel Guide Recommended and Condé Nast Traveler recognition among premier luxury boutique hotels.
- Developed and implemented a comprehensive 55-page banquet program supporting luxury events and group business.
- Hosted professional sports teams, entertainers, and VIP guests in a luxury hospitality environment.

GASTRONOMY
Executive Chef | Southfield, MI | 2012-2013 | 18 Months
- Opened a cutting-edge molecular gastronomy restaurant and led design/build development.
- Mobilized large culinary teams and gained regional recognition for culinary innovation.
- Recognized as a regional leader in progressive cuisine and culinary creativity.

THE AMERICAN CLUB
Chef, Country Club | Hong Kong | 2010-2012 | 24 Months
- Led culinary operations for Hong Kong's only member-owned private club.
- Implemented Western-style culinary systems, costing procedures, production documentation, and controls.
- Developed recipe, inventory, and food-cost systems improving consistency and accountability.
- Lowered food and labor costs while elevating culinary standards.

IRIDESCENCE, MOTORCITY CASINO & HOTEL
Restaurant Executive Chef | Detroit, MI | 2007-2009 | 36 Months
- Opened and led MotorCity Casino Hotel's flagship luxury fine-dining restaurant.
- Earned AAA Four Diamond recognition in the restaurant's inaugural year.
- Nominated for Restaurant of the Year by Hour Detroit Magazine and Received recognition from Marian Ilitch.
- Hosted celebrities, professional athletes, and VIP guests.

BALI BY THE SEA, Hilton Hawaiian Village
Executive Chef | Honolulu, HI | 2004-2007 | 42 Months
- Led AAA Four Diamond restaurant.
- Hale 'Aina Award recipient and Honolulu Magazine Restaurant of the Year.
- Cooked for President Barack Obama.

ADDITIONAL EXPERIENCE

- **Hestan Culinary** — Hestan Chef / Brand Partner
  Official Hestan Chef designation recognizing culinary leadership, product expertise, and hands-on application of professional cooking systems.
- **The Ritz-Carlton Naples** — Terrace Sous Chef
- **Boca Raton Resort & Club** (Waldorf Astoria) Banquet Sous Chef
- **The Creek Country Club** (Long Island NY) Beach Chef / Interim Executive Chef
- **PF Chang's** — National Trainer (during the brand's formative and peak growth years, when it led the industry in scale, consistency, and execution).
- **Houston Country Club** — A La Carte Chef
- **American Harvest Restaurant** — Sous Chef

HONORS & RECOGNITION

- AAA Four Diamond Awards (Multiple Years)
- Hale 'Aina Awards — Honolulu Magazine
- Apprentice, IKA Culinary Olympics 2000 (Germany)
- National Champion Gold Medalist, Culinary Arts Salon
- Medalist in 35+ ACF & International Competitions
- Cooked for President Barack Obama — Bali by the Sea, Honolulu
- Cooked for President George H.W. Bush — Houston Country Club
- Restaurant of the Year (Multiple Restaurants)

EDUCATION

Schoolcraft College | Livonia, MI | Culinary Arts Degree | 1998

Mentorship & Classical Training

- Primary mentorship under **Dan Hugelier, CMC** — Schoolcraft College & American Harvest Restaurant (served as Sous Chef); my foundational teacher, coach, and mentor whose standards, leadership, and pursuit of excellence shaped the chef I am today and continue to influence my approach to hospitality and leadership.
- Worked under **Lawrence McFadden, CMC** — The Ritz-Carlton Naples; influenced by his leadership philosophy, collaborative chef roundtable approach, and commitment to developing sous chefs.
- Worked under **Fritz Gitchner, CMC** on two occasions — Southern Hills Country Club and Houston Country Club; served as his chef while he represented the USA for the Bocuse d'Or—one of the most prestigious international culinary competitions—working alongside visiting chef advisors from around the world and witnessing elite-level preparation, precision, and standards.

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