

# christopher hatleli

Almost before walking, Milwaukee native Christopher Hatleli was cooking. His love for all things culinary began with his early exposure to the restaurant business in his parents' George Webb. From there, he launched Wisconsin's first cooking show for teens at age fourteen; and by sixteen, he was working in the kitchen of Sanford restaurant under James Beard Award-winning chef Sandy D'Amato.

Chris's love for cooking eventually evolved into a creative passion. At eighteen, Chris became an apprentice of Sandy. For three years, Chris undertook intensive study and practice, earning three culinary degrees and working himself all the way up to sous-chef. In Sandy D'Amato, Chris had found an invaluable teacher and mentor.

Throughout his ten and a half year tenure at Sandy's restaurants, Chris had the great opportunity to meet and work with some of the world's most renowned chefs. Among them: Mario Batali, Rocco Dispirito, Gordon Hamersley, Charlie Trotter, Paul Prudhomme, and Norman Van Aken. The highlight for Chris was when he was able to work behind the scenes at Julia Child's eightieth birthday celebration.

Currently, Chris continues to shine at the helm of the Café Calatrava where he engineers his menus to correspond with the artwork and architecture of the Milwaukee Art Museum.