

# NO MAD

LAS VEGAS

**Daniel Humm**  
**Chef & Co-Owner**

A native of Switzerland, Chef Daniel Humm began working in kitchens at the age of 14. Throughout his career, he worked in some of the finest Swiss hotels and restaurants before earning his first Michelin star at the age of 24.

In 2003, Humm moved to the United States to become the Executive Chef at Campton Place in San Francisco, where he received four stars from the San Francisco Chronicle. Three years later, he moved to New York to become the Executive Chef at Eleven Madison Park. Over the course of Humm's tenure at Eleven Madison Park, the restaurant received numerous accolades, including four stars from *The New York Times*, six James Beard Foundation Awards (including Outstanding Chef and Outstanding Restaurant in America), three Michelin Stars, and the #1 spot on the World's 50 Best Restaurants list. In 2011, Humm and Will Guidara purchased Eleven Madison Park from Union Square Hospitality Group, and the following year also opened the critically acclaimed NoMad New York. Since its opening, NoMad has garnered three stars from *The New York Times*, one Michelin Star, and a James Beard Foundation Award.

In 2017, Humm and Guidara opened Made Nice, a fast food restaurant, and in 2018, they opened both NoMad Los Angeles and NoMad Las Vegas, their first restaurants outside of New York City. Humm is the co-author of *Eleven Madison Park: The Cookbook*, *I Love New York: Ingredients and Recipes*, *The NoMad Cookbook* and *Eleven Madison Park: The Next Chapter*.