

Alexandre Gregoire

Executive Chef

Aureole

Alexandre Gregoire stepped into the role of executive chef at the renowned Aureole by Charlie Palmer in January 2018. When approaching the restaurant's menu, his desire was not to change what customers expect from Aureole, but to enhance their experience with French influence based on his expert training under renowned chef Alain Ducasse. Gregoire understands what guests want when they come to dine at his restaurant: delicious flavors, recognizable foods and amazing quality. He values fresh ingredients, from-scratch dishes and a simplistic menu with complex components. His philosophy is that dishes should not be too complicated and the flavors should speak for themselves.

Gregoire discovered his love of the kitchen early in life. As a toddler, he curiously watched as his great-grandmother prepared elaborate meals for his family as well as for her own restaurant in his hometown of Nantes, France. He inherited her meticulous cooking skills and passion for creation in the kitchen, a trait Gregoire believes runs in his family's blood.

In his teenage years, Gregoire studied culinary arts at Lycée Des Métiers Nicolas Appert, earning The Brevet de Technicien su Périer (BTS), a national diploma of higher education. After graduation, he worked as a chef at Le Jules Verne, the legendary Michelin-starred French eatery located on the second story of the Eiffel Tower. One of Gregoire's proudest moments was hosting a lunch at Le Jules Verne for 100 of France's most influential people, ranging from political leaders to celebrities.

Gregoire later moved to the United States to serve as executive sous chef of Rivea at Delano Las Vegas. He once again worked closely under internationally acclaimed chef Alain Ducasse, using the lessons he learned to prepare for his present position as executive chef of Aureole.

Gregoire can transform the simplest ingredients and recipes into unforgettable experiences for his guests. He plans to bring new ideas and concepts to Aureole's menu, preparing everything from scratch and keeping processed foods away from the kitchen. Aureole is known for its vast collection of wine, the largest in Las Vegas, and Gregoire works constantly with the sommeliers to perfectly pair his dishes. He loves the restaurant's concept of breaking the menu into Surf, Root and Ranch, allowing him to creatively craft all types of dishes for diners with different preferences. Gregoire knows Aureole's guests deserve the freshest, most delicious meals and will do everything in his power to give them just that.

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