

NOMAD

LAS VEGAS

Mike Rellergert

Executive Chef

NoMad Las Vegas

St. Louis native **Mike Rellergert** grew up in the kitchen making homemade pizzas and pastas with his Sicilian grandmother, along with working at a restaurant during his teenage years. Today, as executive chef of NoMad Las Vegas, Rellergert brings the same passion he had when cooking as a child to the NoMad kitchen by putting his own personal touch on dishes and connecting with people through food.

Rellergert landed his first job at a local Italian restaurant in his hometown as a dishwasher at the age of 15 and within just six months, earned a position as a cook. He gained experience working in the kitchen for the next four years before transitioning into a more challenging role as a sous chef at Chez Leon, a classic French restaurant in St. Louis. His time working in the French kitchen taught him meticulous technique and attention to detail, which further instilled his passion to pursue an education in cooking and led to aspirations of becoming an executive chef.

Rellergert began culinary school at L'ecole Culinaire in St. Louis in 2006 and simultaneously took on the role as chef de partie at An American Place by Larry Forgione. As he continued to work his way up the culinary ranks, he remained connected to those he met throughout his professional journey. A former colleague was working as a pastry chef in Manhattan and told Rellergert about the opening of NoMad New York. Intrigued by this new concept, Rellergert applied and was offered a position to join the opening team in 2012. For the first time, Rellergert moved out of his hometown and into the Big Apple to pursue his dreams of becoming a chef. Ever since, Rellergert has continued to soar in his career with NoMad, becoming executive sous chef in 2016. In this role, he began to take on more leadership within the kitchen and serve as a mentor to cooks who worked alongside him. He learned the skills of management and began toying with his creativity with dishes. In 2018, he opened the second location of NoMad in Los Angeles, and one year later, joined the team in Las Vegas as executive chef of their third property.

As NoMad Restaurant's executive chef, Rellergert aims to elevate the Las Vegas dining experience by putting his own spin on classic NoMad dishes and adding a theatrical touch, such as tableside carvings and over-the-top presentations. To make dishes his own, he experiments with different flavors and sauces, pulling from techniques he's used in prior kitchens to create something special. In addition to crafting the menu and overseeing NoMad Restaurant and NoMad Bar he also oversees NoMad's dayclub Jemma and manages day-to-day projects with his team.

Rellergert continues to put his passion into cooking and upholds the values that he's always had in the kitchen: making connections. His favorite part about his job is being able to meet and connect with new people through food.