

ONE65

Olivier de Roany **General Manager**

Olivier de Roany, General Manager of ONE65, brings exceptional food and beverage management expertise with a mix of entrepreneurial spirit to the experienced team at ONE65. It also brings de Roany back to San Francisco, where he spent the early part of his career honing his skills at the iconic Westin St. Francis.

A native of Paris, France, de Roany started the bulk of his career in San Francisco where he worked for the Westin St. Francis in a variety of positions in food and beverage, gaining extensive and well-rounded experience over the course of four years. Like ONE65, the Westin St. Francis is located in San Francisco's Union Square, a popular destination for both locals and visitors alike. He managed the front and back of house and earned accolades from Westin for implementing the best-selling specialty beverage program in the West Region.

Building on his success, de Roany took a position as Assistant General Manager at Adour Restaurant & St. Regis Bar, an Alain Ducasse restaurant in Washington D.C. The renowned restaurant within the St. Regis Hotel was a favorite of politicians, lobbyists and business people and earned the AAA Four-Diamond Award. De Roany was responsible for all facets of the restaurant and bar, including managing staff, overseeing special events and private parties, as well as overseeing all operations.

De Roany then followed Ducasse to Las Vegas where he took a job as an Assistant General Manager at miX Restaurant & Lounge, which then became Rivea & Skyfall Lounge two years later, located in the Mandalay Bay Resort & Casino. He managed the front of house staff ensuring that Ducasse's vision was carried out through every aspect of the operation.

Following this, de Roany moved onto become general manager at L'Atelier de Joël Robuchon at the MGM Grand Hotel & Casino where he met and worked alongside ONE65's Executive Chef and Partner, Claude Le Tohic, who was chef de cuisine at the time, and the Robuchon team. He oversaw Robuchon's unique concept where each meal is prepared in front of the guests and assisted with the menu design and engineering to deliver Vegas' top culinary experience.

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While in Las Vegas, de Roany launched two businesses of his own in the hospitality industry, a collection of beauty studios offering a menu of upscale services, and a hospitality solutions company that provides cutting-edge tools for increasing revenue streams and improving customer service restaurants, bars and hotels.

With his return to San Francisco, de Roany joins with Claude Le Tohic to launch an entirely new vision that brings four distinct modern French culinary concepts under one roof.