

ONE65

Claude Le Tohic

Chef Partner

Claude Le Tohic, Chef Partner, and conceptual visionary of ONE65, brings a combined 12 Michelin-star-experience to the San Francisco culinary scene. ONE65 represents an exciting new chapter in Le Tohic's decorated career, presenting four distinct, modern French dining experiences under one roof. Le Tohic's vision is to celebrate modern French cuisine without pretense, incorporating California's fresh produce at its finest, and to offer a full range of menus -- from casual pastries and coffee to French-California fine dining -- for every taste, every hour, every occasion.

Le Tohic's culinary journey began with crêpes. Born into a restaurant family in northern France, Le Tohic recognized at an early age that the culinary arts were his calling. He started waiting tables but was soon working side by side with his parents, learning all aspects of running the business.

Le Tohic attended culinary school in Vannes, France. Upon graduation, he accepted an apprenticeship at *Les Hortensias*, a one-Michelin star restaurant. Two years later, he joined the kitchen of acclaimed Chef Ghislaine Arabians' at *Le Restaurant*, a two-Michelin star eatery in Lille, France. Recognized for his skills and creativity, less than a year later he became chef de cuisine, working alongside Joël Robuchon, at Jamin, a three-Michelin star restaurant in Paris.

In 1998, Le Tohic stepped into a lead position at the Centre de Formation d'Apprentis Interconsulaire de l'Eure (CFAIE), a prestigious apprenticeship program. In 2004, in the presence of the president of the French Republic, he received the highly revered, peer-juried "Meilleur Ouvrier de France" award for his efforts in preserving, advancing and perpetuating the tradition of French cuisine. Le Tohic is the only active chef in the U.S. who has been honored with this prestigious award. After seven years of inspiring work at the CFAIE, Le Tohic moved to the United States, where his creativity earned the restaurant Joël Robuchon at the MGM Grand the only three Michelin star rating in Las Vegas.

Claude Le Tohic has garnered numerous awards in recognition his for skills, including the James Beard Foundation Award of Best Chefs in America 2010 and induction as a member of "Les Maîtres Cuisiniers de France" (Master Chefs of France). Despite his distinguished credentials, Claude Le Tohic remains a grounded and humble professional, continually inspiring those around him and excited to share his talents with the world.