

ONE65

Trevin Hutchins **Beverage Director**

Trevin Hutchins brings his creative and exuberant energy to the role of Beverage Director at ONE65. Hutchins' extensive hospitality experience has seen him as the driving force in some of the country's most inventive creative cocktail programming. ONE65 represents an exciting next step in Hutchins' varied career, in which he will be working closely with Executive Chef and Partner Claude Le Tohic and Wine Director Vincent Morrow to present four distinct, modern French dining experiences under one roof. Hutchins will be a key figure in the development of each floor's beverage and cocktail program.

Hutchins' journey into the cocktail scene began with his time in Las Vegas at The Cosmopolitan's French bistro Comme Ca, where he worked under Sam Ross, notably of Milk & Honey in New York, a famed institution and one of the city's best-loved bars before it closed in 2013. While at Comme Ca, Hutchins perfected the foundations of classic cocktails with rigid teaching from Ross on the art of balance of creating inventive drinks.

Following his time in Las Vegas, Hutchins made his way to the East Coast, where he began his residency as Bar Manager for two of Maine's top restaurants simultaneously. At Natalie's, the renowned fine dining restaurant housed in the Camden Harbour Inn, Hutchins perfected a contemporary classic cocktail menu which focused on culinary pairing. While at Tempo Dulu, a Southeast Asian fine dining destination in the historic Danforth Inn, Portland, Hutchins' dynamic beverage program utilized modernist techniques to create complex flavor profiles and visually stunning presentations. His beverage creations at the sister properties saw critical acclaim, garnering national press attention from the likes of the New York Times, Bon Appétit and Vogue.

In his short time on the East Coast, Hutchins established himself as one of the most innovative mixologists not just in Portland, but in the country, soon winning Starchef's Cocktail of the Year in 2015, alongside an invitation to design cocktails for the Golden State of Cocktail convention in Los Angeles. His approach to cocktail formulation employs wildly creative thinking, using an enormous variety of ingredients and techniques, mixing drinks that provide stimulation for all the senses.

Now embracing the West Coast for the first time, Hutchins will play an integral role in supporting Chef Le Tohic's vision of celebrating modern French cuisine, while showcasing his captivating talent through the dining destination's extensive beverage program.