



Travis Strickland
Chef/Director
Baltaire &
FLINT by Baltaire

Best known for the award-winning Los Angeles steakhouse, Baltaire, Chef Travis Strickland's newest restaurant, **FLINT by Baltaire**, brings contemporary twists on classic wood fired cuisine to the heart of Phoenix. Opened fall 2019, FLINT by Baltaire's Mediterranean-accented menus combine the finest meat and seafood, paired with ripe, in-season vegetables and lots of fresh herbs, to bring brightness and vibrancy to the Valley of the Sun. "The inspiration for the menu, and the concept as a whole, is really centered around our wood fired grill and hearth oven," Strickland says.

A graduate of the Culinary Institute of America, Strickland previously cooked at the legendary Blackberry Farm in Walland, TN, where he worked closely with products picked daily by hand, enabling him to foster an understanding of locally-grown food and how to build intriguing flavor profiles out of the purest ingredients. Prior to making the move to the Los Angeles and now Phoenix, the Midwest native worked for some of Chicago's most recognized steakhouses, notably as the Executive Chef for Chicago Cut Steakhouse. Here, the bustling kitchen atmosphere ignited Strickland's passion for working in steakhouses, while Chicago's competitive restaurant market inspired his drive to further establish himself in the industry

"At FLINT by Baltaire, we're celebrating and introducing bold, sun-drenched flavors of the Mediterranean, specifically the eastern Mediterranean, which pairs well with the vibrant, fast-growing dining scene here in Phoenix," Strickland says. While modern in approach, Travis revives certain time-honored traditions with FLINT by Baltaire's tableside service, such as whole roasted chicken, carved to-order with a smattering of delicious herbs and spices, and some great refreshing sides to go along. "Also, I can't wait for everyone to get a look at our wood-grilled bone marrow," Strickland says.

Travis' dynamic and engaging personality has led him to chef demonstrations on local and national TV shows, from Fox 11's "Good Day L.A." to the Hallmark Channel's "Home & Family." Additionally, Chef Travis Strickland's cooking has been praised by local and national media outlets such as *The Los Angeles Times*, *Food and Wine*, *Robb Report*, *Phoenix Magazine*, *Modern Luxury Scottsdale*, *AFAR*, *USA Today* and *The Huffington Post* along with accolades for the "Best Steakhouses in Los Angeles" by Eater, WHERE, Haute Living, and Zagat, to name a few.

When not in the kitchen Travis enjoys staying active through running and cycling, including serving as a Member of the Chefs Cycle Advisory Council. Travis also participates in the annual Santa Rosa fundraiser for No Kid Hungry, alongside some of L.A.'s most esteemed chefs. He and his wife currently reside in Los Angeles with their dogs and their young son, Harrison.