



Matt Selby

**Executive Chef
Vesta Dipping Grill & Steuben's**

Born and raised in Denver, Selby's kitchen odyssey began by serving up burgers and cheese sticks in Bennigan's kitchens. After a five year stint at Bennigan's, Matty got his first big opportunity to work under two of his greatest influences, Tim Anderson and Jimmy Schmidt at The Rattlesnake Grill in Denver. It was here that Matty chose to dedicate his professional life to food. In 1995, with Anderson and Schmidt, Matty participated in City Meals on Wheels in New York City. This was a dream come true, meeting of some of the best chefs in the country, before the term "celebrity chef" ever existed.

After the Rattlesnake, Matty joined the team of one of the nation's most respected restaurateurs, Mel Master. A stint at Mel's, Starfish, and Bruno's eventually led to his first Executive Chef position at Mel's Top Hat. It was while at Top Hat, through serendipity and word of mouth, that Matty learned of a position at the soon to open Vesta Dipping Grill. He accepted a Sous Chef position, prompted by the exciting opportunity, menu, and design of Vesta. After two months, he was promoted to Executive Chef, and thus began a story of success for Matty and Vesta.

In June of 2006, Matty took on another challenge by opening Steuben's, with the team and partnership he had built at Vesta Dipping Grill. While Vesta allows Matty to cook with his mind, Steuben's regional American menu has allowed Matty to get back to his roots and cook with his heart. In its first year Steuben's has been called "retro fabulous", "the hottest new joint in town", recognized by the New York Times as "where to eat now", and was one of Bon Appetit Magazine's Top Tables.

Matty regularly contributes his time to a variety of local charities, including; Vesta's annual "Small Plates For The Spot", Co-Chairing Culinary Conversations for the Liver Foundation, Too Many Chefs in the Kitchen (Children's Hospital), ten years with Share Our Strengths Taste of the Nation, Chef's Out Front Operation Front Line, Dining out for Life, and numerous local art openings. Matty teaches regularly at The Seasoned Chef, and Mise en Place cooking schools. He has broadened his horizons with stages at Chez Panisse, An American Place, Goodfellows, and Gramercy Tavern.



Steuben's

