

Henry's

**Amy Mandile
Executive Chef**

A home-grown Floridian, Chef Amy Mandile was raised by two restaurant owners in Stuart, Florida. Bit by the hospitality bug at an early age, she loved cooking and making people happy one plate at a time. Thanks to her parents, she has worked every imaginable position in a restaurant; giving her that extra advantage throughout her career.

Her first big restaurant opportunity was working with RJ Gators in Jupiter as their corporate trainer and new store opener. A couple years later she lead the kitchen as Executive Chef at Fred's Ultima Café in Palm Beach before taking a position at Henry's for the first time in 2002. It was there that she began to really think about her livelihood as a chef and enrolled into culinary school. However, five days before school started she was convinced not to go at the advice of a chef friend. Passion and the will to learn was the only thing she needed as she dove head first into her career as a chef.

She spent every day working with Chef Grant Johnson at Henry's, learning and absorbing as much as she could. After a couple years, she was promoted to Executive Sous Chef at Jazziz Bistro in Hollywood, FL before coming back to Henry's for another year. The following years she spent time as a golf course Food & Beverage manager, front of house manager at Farmer's Table in Boca Raton and General Manager at Che before returning to her chef roots at Henry's.

With a strong work ethic and perseverance, Amy is constantly setting new goals for herself and her team. As the Executive Chef at Henry's her philosophy to cooking is simple - "love on a plate." Working with the staff and in the kitchen at Henry's reminds her of cooking at home, just for a lot more people and a lot more love to share.

Chef Amy Mandile currently resides in Delray Beach, Florida with her daughter Lola. In her free time she enjoys spending time with family and dancing. On top of being an executive chef, Amy is also a professional ballroom and Latin dancer.