



# Nelson Millán



**Nelson Millán**  
**Executive Chef**  
**San Antonio Country Club**  
**San Antonio, Texas**

**“Chef to Chef Live”**

**Monday, March 3**

**“Innovative Buffet and Brunch  
Presentations That Please the  
Eyes, Palate—and P&L”**

***Live Culinary Demonstration***

**Tuesday, March 4**

**B**orn in Rio Grande, Puerto Rico in “El Yunque,” one of the last remaining rain forests of the world, Nelson Millán, Executive Chef of San Antonio (Texas) Country Club since 2010, began his professional career at an early age.

Cooking was not Chef Millán’s initial choice of a career—he was just a year away from finishing his studies in Political Science at the University of Puerto Rico when an opportunity arose at the School of Hotel and Tourism in San Juan. When 25 culinary scholarships were offered to the most qualified applicants, Chef Millán applied and was accepted among 364 applicants. Over the next two years, he studied intensely in the classroom as well as the kitchen, and upon graduation he accepted an internship with Hilton Hotels.

Chef Millán’s career took off after he started to compete nationally and internationally as part of the Junior, and later Senior, Team of the American Culinary Federation. Following numerous competitions in Puerto Rico, South Carolina and New York, and after winning several gold and silver medals, Chef Millán continued his travels from the Caribe Hilton in San Juan, to the Aruba Hilton, and ultimately the Noga Hilton in Geneva, Switzerland, to sharpen his already superior culinary skills.

Upon returning to Puerto Rico, Chef Millán opened and operated a successful casual restaurant in downtown Rio Grande for 3 years. However, his heart was in the club and hotel industry, which he re-entered as Chef Garde Manger of the Westin Rio Mar, working his way up to Assistant Executive Chef of the property’s country club. In 1999, Chef Millán moved to Coronado, Calif., where he assumed the position of Chef Garde Manger at the prestigious Forbes 5-Star/AAA 5-Diamond Hotel Del Coronado. He soon progressed to become Chef de Cuisine for that renowned property’s fine-dining and casual restaurants.

In 2002, Chef Millán moved to South Florida with his family to join the elite culinary team as Chef Garde Manger of the Ocean Reef Club in Key Largo, Fla. His specialties in that role included carving spectacular ice sculptures and producing extravagant gourmet dinners. Throughout his career, Chef Millán’s roots in Caribbean cuisine, combined with French techniques, have proven to be a successful combination—so successful, in fact, that in 2004, he traveled to New York with a select few Ocean Reef Club chefs to cook a memorable Caribbean dinner at the prestigious James Beard House. In 2005, Chef Millán was appointed Chef de Cuisine at Ocean Reef, to open the club’s newly rebuilt Galley restaurant with great success.

In 2007 Chef Millán moved to Georgia to open the New Beach Club at The Cloister in Sea Island, Ga., an exclusive resort community on the Atlantic Coast. The Sea Island Company, which hosted the G-8 summit in 2004, made history in 2009 by becoming the first company in the world to have four properties within the same company rated Forbes Five-Star/AAA Five-Diamond.

Since joining the San Antonio Country Club in August 2010, Chef Millán has been teaching at the Culinary Institute of America’s new San Antonio campus, as an adjunct professor.

In addition to his culinary talent, Chef Millán is a very accomplished musician; he enjoys reading, business entrepreneurship and spending quality time with his wife and two kids in his new hometown of San Antonio.

In addition to his demonstration presentation at this year’s Conference, Chef Millán has also served as Local Program Coordinator for Chef to Chef 2014. In this role he has provided invaluable assistance to National Program Coordinator Jerry Schreck, particularly with organization of the special Latin Flavors class that was offered as an optional additional event at the CIA campus, and also with the arrangements for the Monday night reception at the school.