



REGAN REIK

EXECUTIVE CHEF

A veteran of world-class cuisine, Chef Reik works daily to present Pier W customers with contemporary and creative American dishes derived from sustainable – and often local – sources.

Before joining Pier W, Chef Reik interned at the esteemed Alain Ducasse at the Essex House in New York under Chef Didier Elaina, Chef de Cuisine. He has held top positions at several Ritz-Carlton locations, including executive sous-chef in Cleveland and Dearborn, MI. He also served as chef de cuisine in Battery Park, New York, where he was a member of a team that developed a steakhouse concept which was later blueprinted for other Ritz locations.

Since joining Pier W, Chef Reik has made a personal commitment to “going to the source” for the freshest, most original culinary inspirations to enhance the restaurant. His search for the finest ingredients has led him to Alaska for fresh wild salmon, to Wisconsin for artisanal cheeses and to Boston for a once-in-a-lifetime trip on a scallop boat. He has also spent time at Foley’s Fish, the 104-year-old east coast fish monger where Pier W gets much of its ultra-fresh seafood.

In 2010, Chef Reik rose above the area’s most esteemed culinary talent to capture the title at the annual St. John’s Top Chef competition, a local fundraiser that drew a sold-out crowd in its second year.

Chef Reik’s innovative approach to new and classic dishes has helped Pier W retain its 50+ year reputation as Cleveland’s legendary seafood destination.



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