



BOBBY BENJAMIN
Executive Chef

As executive chef of La Coop: Bistro à Vins, Bobby Benjamin offers a menu of French comfort food that pays homage to classic Gallic traditions while utilizing humble recipes and techniques that create soul-satisfying flavor.

As a native of Rhode Island, Benjamin was exposed to some of the nation's best seafood and the art of cooking at a young age. He quickly made cooking part of his daily routine and at the age of 13 secured his first job in the restaurant industry. Although he was first relegated to the dishwashing station, he was promoted to the line when he was only 14, and he has been cooking ever since.

Armed with the knowledge of culinary basics including sauces, stocks and soups, Benjamin enrolled in Sullivan University's National Center for Hospitality Studies in Louisville, Ky., where he would refine and expand his skills. He graduated with a degree in the culinary arts in 2003. Benjamin subsequently worked with and held stage positions for such renowned chefs as Sean Brock, Wolfgang Puck and Gino Angelini before returning to Louisville to work at The Oakroom at the Seelbach Hotel. As chef de cuisine at the Oakroom, Benjamin and his culinary team maintained the restaurant's coveted AAA Five Diamond status.

Benjamin was selected to lead the establishment of La Coop: Bistro à Vins in Louisville's vibrant East Market arts district in 2012.

