

## **Brian Mohler**

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*Currently I am working at Peppervine one of Charlotte's Premier new restaurants with a focus on Fine Dining and shareable small plate fare with an award winning wine list and craft cocktails. Performing a tour of the menu and coursing of menu items , working with the sommelier to enhance guest dining experience with a wine pairing from our extensive list. Peppervine is the newest concept of the restaurant Artnesial in Elk Banner NC ,one of the top 100 restaurants in the country.*

I have worked at some of the Country's finest restaurants and Hotels, including:

- **Locke-Ober**
- **The Plaza III The Kansas City Steak House**
- **The Capital Grille**

Hotels and resort experience including:

- **The Canyon Ranch**
- **Sheraton Hotels,**
- **Westford Regency**

*I have had the privilege to serve several sitting and past United State's Presidents as well as other clientele who were International celebrities and other people with refined tastes.*

**Certifications and Training:**

- **Serv-Safe Certified** – Ongoing training program to teach servers how to properly work within Board of Health and Eco Labs guidelines.
- **Tips Certified** – Program to educate safe alcohol service
- **Choke Save** – Program to teach how to handle emergency protocol for Infants, toddlers, and the elderly. This included CPR certification.
- **Trained** under Harold Toussaint, a master sommelier for over a year.
- **Classroom training** for different styles of service, such as Russian, French, Tableside presentation, etc.
- **Ongoing classes** in the art of up-selling and providing guests a distinctive dining experience.
- **Knowledgeable about seafood** – Corporate training on freshness, variety of species, and quality.

**Strengths:**

- **Consistently had the highest annual dollar wine sales.**
- **Consistently have higher per person average sales each shift.**
- **Known for wine pairing for multi course dining.**
- **Always score 100 and above on "Shoppers reports"**
- **Assisted fellow staff members in discussing wine choices for their guests.**
- **Enjoyed favorable reviews for outstanding service on Trip Advisor, Yelp and Open Table.**
- **Recipient of an in house Most Valuable Employee of the Year award**

**Titles Held:**

- **Manager**
- **Key Manager/Closer**
- **Corporate/Staff Trainer and Opener**

- **Head Waiter/Dining room supervisor**
- **Banquet Captain**
- **Bartender**
- **Server**

*BRIAN MOHLER - 978-512-9489*

## **EXPERIENCE**

*Napa Mt.Pleasant traferred to Ruth's Chris Uptown Charlotte NC*

*I have been employed by Prime LLC. I transferred from Napa Restaurant in Mt.Pleasant SC to Ruth Chris Steakhouse in Uptown Charlotte. I have been " Secret Shopped" 5 times since joining the company and my current average is 101.5 %. I consistently have the highest overall sales and per-person average as well as the highest per-cent of wine sales among the staff.*

*Eli's Table, Charleston, SC*

Menu is known for offerings replete with bold worldly flavors and dishes prepared with fresh local ingredients; Eli's Table is well listed by Trip Advisor as the # 31 spot of recommended restaurants out of 699 reviewed restaurants in the Charleston area. I have been the trainer and shift leader since coming onboard and I am presently still with them.

*Anson Restaurant, Charleston, SC*

Serving Low County Southern cuisine in a formal setting with casual dining and a 200+ bottle wine list and signature cocktails to compliment the diverse menu of what the Low Country has to offer.

*82 Queen, Charleston, SC*

High volume gracious historic restaurant in the French Quarter. Features local cuisine serving lunch, dinner and week-end brunch. The restaurant is spread among three buildings with eleven quaint dining areas including a turn-of-the century courtyard.

*Water's Edge Restaurant, Mt. Pleasant, SC*

Busy seasonal high volume fish house restaurant. On the water with a 600 bottle wine list that was highly acclaimed by Wine Spectator. They featured exotic and local fish daily.

*Cypress, Charleston, SC*

Serving a blend of Low Country, Asian influenced cuisine in a fine dining setting with a 650-800 bottles of Wine Spectator award winning wine list including large format to half bottles. Focusing on table side presentation from Caesar Salad to Chateaubriand all the while anticipating the guests' needs at every stage of dining.

*Divine Prime, Myrtle Beach, SC*

Crafted an environment that pushes the concept of the "Steak House" being the only 4 Diamond restaurants in all of Myrtle Beach. Featuring a succulent menu of Prime steaks, chops, and seafood expertly served alongside one of the most impressive and extensive wine lists in South Carolina. Proper fine dining service is of the utmost importance in a formal – a la carte dining room.

*Capital Grille, Newton, MA*

Known for their hand carved, on premise dry-aged steaks, jumbo lobsters and a world renowned wine list of over 500 bottles. They are known for catering to each individual guest's needs, wants and desires through our E.D.G.E. program all offered in a fine dining atmosphere.