

CHEF FACT SHEET



Chef Aaron May

Hobo's BBQ Team

Chef Aaron May has a quick mind and a low threshold for boredom, which goes a long way toward explaining the restaurant empire he's building. Given his passion for food and irrepressible creativity, it's hard to imagine any other path for this driven but surprisingly easy-going guy.

Aaron's passion for good food came early. By the age of 15, he was working in a restaurant kitchen. By age 20, he had left the university to enroll in a culinary arts program. Aaron then left for Paris, where he spent a year studying at Ecole Ritz Escoffier and working in local restaurants to refine his skills as a classically trained chef. When he returned to the states, Aaron took his first professional position at the Four Seasons Resort in Scottsdale, Arizona working at Acacia (the property's fine dining restaurant). Before moving to Deseo at the Westin Kierland Resort & Spa to work with celebrity chef Douglas Rodriguez, Aaron was mentored in the modern, deconstructionist approach to cooking that he still employs today. A stint at Mario Batali's Casa Mono was finishing school for Aaron, who moved back to Arizona to open his own Spanish tapas restaurant (Sol y Sombra) resulting in rave reviews in 2006.

Aaron and his restaurants have appeared on the Food Network's "Diners, Drive-Ins and Dives", "Best thing I ever ate", "Guy's Big Bite" and a contestant and judge on "Guy's Grocery Games". In addition, Aaron had maintained the number one spot on The Learning Channel's "Best Food Ever," which has led to the fiercely loyal fan base and many local awards such as "Best Tapas," and "Best Speakeasy." Aaron has also garnered attention from national publications such as Food & Wine, Condé Nast Traveler, Sunset Magazine, and USA Today. In 2010, Aaron was inducted into the Arizona Culinary Hall of Fame as "Chef Extraordinaire."