



Executive Chef Johnny Sheehan

Inspired by cooking in his home kitchen at a young age, Johnny took his first job in the restaurant industry washing dishes at age 14. As a young adult, he peered into the Boston restaurant scene while making deliveries all over the city as a tractor trailer driver. That experience reigniting his passion for cooking.

When he courageously made a pivotal career turn and enrolled at the acclaimed Le Cordon Bleu culinary school in Cambridge, Massachusetts, he earned his degree and had what he describes as “life-changing experiences” along the way. The positive result of his experiences continues to support his culinary approach to this day.

While at Le Cordon Bleu, Johnny’s passion for culinary art impressed his instructors and took his education to a different level. They invested hours of their time beyond the school day teaching him about molecular gastronomy and raw ingredients in open Asian markets.

Opportunity knocked while he was still in culinary school and post-degree when he went to work under celebrated Chef Ken Oringer at Boston’s renowned French Modern American restaurant Clio. Johnny worked tirelessly to learn each station in the kitchen and moved up the line. Then he jumped at the opportunity to work alongside Chef Chris Gould at Clio’s notable sushi bar, Uni.

His next chapter began on Boston’s South Shore when he took the reigns at The New World Tavern, a gastropub in Plymouth, Massachusetts. First, Sheehan elevated the cuisine to match the Tavern’s award-winning beer selection. The result? His menu along with The New World’s beer selection went on to win *Boston Magazine’s* “Best casual restaurant south of Boston.”

During his time south of Boston, Johnny also brought together a group of respected South Shore chefs and organized a series of Chef Dinners featuring organic and sustainable ingredients from local farms and purveyors

Chef Sheehan has been featured on episodes of Boston's popular television program, *The Phantom Gourmet*, where he received the rare and coveted "Hidden Jewel" accolade for his innovative fare.

Out of several worthy competitors, Sheehan was selected to represent the South Shore in *Brewery Ommegang's HopChef Boston* competition, a nationally acclaimed contest pitting some of the most prestigious culinary chefs from across the nation against the top competitors in their field. He is the first chef to receive the honor of winning the competition in both categories, taking both the *People's Choice and HopChef Boston* titles. In the recent Boston Globe article Matt Schaffer wrote, "Johnny Sheehan may be Boston's next break out chef".

Johnny Sheehan's passion for cooking and unwavering attention to detail combined with his unique take on Asian-inspired cuisine is evident when you speak to him and have the pleasure of sampling his dishes.

Chef Sheehan is currently the Executive Chef of Liquid Art House. Constantly inspired by the ever-changing art installations brought into the restaurant/lounge/art gallery by owner Ruta Laukien, he creates modern American cuisine with world-class flavor and techniques. In the recent Boston Globe article Matt Schaffer wrote, "Johnny Sheehan may be Boston's next break out chef".