



Lon Symensma

Culinary Advisory Board

Lon Symensma was merely 19 when he was invited to join Team USA at the 1996 Culinary Olympics in Berlin, Germany. His team's exceptional performance earned them a silver medal. The American Culinary Federation earned Lon the National Junior Chef of the Year Award the following year.

After graduating from The Culinary Institute of America in 1999, Lon spent a year in France at Michelin-starred Roger Vergé's Moulin Mouglin and Jacques Chibois' La Bastide Saint Antoine.

In 2001, he joined Jean-Georges Vongerichten and spent a year traveling extensively in Southeast Asia and China. In Shanghai, Lon participated in the opening of Jean-Georges Shanghai, the Royal Garden Hotel in Hong Kong, and the five-star Datai resort in Malaysia.

Back in the U.S., he opened as sous chef at Spice Market and then opened his own Yumcha in Manhattan's West Village. In 2006, restaurateur Stephen Starr offered Lon a chef de cuisine position at Buddakan. In 2007, he was promoted to executive chef, earning two stars from The New York Times, an Award of Excellence from *Wine Spectator*, and was named in America's Top 50 Restaurants by *Travel + Leisure*.

Lon moved to Denver in 2010 to open ChoLon Modern Asian Bistro.

In March 2015, he expanded his impact on Denver's culinary scene with Cho77, earning a three-star review and being voted one of the 2015 Best Mile High Meals by The Denver Post. In 2016, he opened Concourse, followed by BorroCho Tacos and Le Roux, a French restaurant named after Chef Symensma's mentor, Xavier Leroux.