

# Tom Green

## Executive Chef

US House of  
Representatives



# CHEF'S TABLE

Ford: Thursday, March 11<sup>th</sup>

Beginning at 12:00pm

A native of Virginia, Tom brings a lifelong appreciation for local and regional foods. He grew up helping out in the kitchen, and especially enjoyed cooking Southern food for friends and family.

After moving to the Washington area, he worked as a chef at Fedora Café and then Fern Street Bistro in Northern Virginia, while also attending night school at L'Academie de Cuisine to further his knowledge.

Following his culinary graduation he worked as the restaurant chef at the Sheraton Washington Hotel, and then served as executive chef for the Ronald Reagan Building and International Trade Center. Tom also served as executive chef for the Gannet/USA Today Headquarters, executive chef at the Smithsonian National Museum of Natural History and most recently the John F. Kennedy Center for the Performing Arts.

## MENU

### **Chef's Table**

(limited quantities)

### **Sizzling Salad**

*Featuring Sauteed Sweet Onions,  
Peppers & Mushrooms with  
Cucumbers, Tomatoes, Goat Cheese &  
Balsamic Vinaigrette*

Sauteed Chicken: 6.95

Sauteed Shrimp: 8.95