

INTERVIEW OPPORTUNITY

Bryan Tomko Executive Chef

Bryan Tomko is the Executive Chef for The Architects Golf Club, a semi-private facility designed for corporate or social occasions and only legacy golf course* in New Jersey. He is responsible for menu creation and all food preparation for Thyme Restaurant and Bar, all catered events and the halfway house. Thyme is a classic, hip, destination-quality restaurant that offers French-inspired cuisine and casual, upscale dining.

Mr. Tomko began his professional career at Fiddler's Elbow CC in Bedminster, NJ, and worked his way through the ranks there. He secured his first executive chef position at Stanton Ridge CC in Whitehouse, NJ. He spent the next five years there before he was recruited to The Architects Golf Club, where he had the opportunity to open his own facility.

His energy and culinary enthusiasm are evident in the fun presentations and twists on Thyme's French-inspired, casual fine dining menu. Mr. Tomko is intent on destroying the misconception about country club cuisine by providing fine-dining, restaurant-quality food for diners and banquet guests.

Mr. Tomko is a graduate of the Culinary Institute of America, Hyde Park, NY.

**For more information about The Architects Golf Club or to arrange an interview,
please contact Nicole Pyhel at 609-439-9324 or bnpyhel@optonline.net.**

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*The Architects Golf Club honors the legacy of golf by celebrating the great architects of the past (1885-1955).