

Bobby Flay's culinary versatility is evident in the multiple talents he brings to the field: as a critically acclaimed chef/restaurateur, award-winning cookbook author, and television personality. However, his first priority always remains with his restaurants.

Flay discovered his culinary identity at the age of 17, working as a cook at the famed theatre district haunt, Joe Allen's. This eventually led Flay to study at The French Culinary Institute, where he earned the first "Outstanding Graduate Award" in 1993. He now serves there as Master Instructor.

After working at several NYC restaurants, Flay developed his own style of American southwestern food, incorporating ingredients such as chiles, avocados, and beans. He took his innovative cuisine and opened Mesa Grill, his first restaurant, in 1991. This earned him widespread acclaim, including the "Best Restaurant 1992" by New York Magazine's Gael Greene.

Bolo Restaurant & Bar opened in November 1993 in the Flatiron district. That same year, Flay was voted the James Beard Foundation's Rising Star Chef of the Year 1993, an award that honors the country's most accomplished chef under the age of 30.

In 2004, Flay opened another Mesa Grill at Caesars Palace in Las Vegas. In April 2005, Bar Americain opened, featuring Flay's regional American cuisine. In June 2006, he opened his first steakhouse, Bobby Flay Steak, at the Borgata Hotel Casino & Spa in Atlantic City. In March 2007, Flay opened his 6th restaurant, Mesa Grill Bahamas, at The Cove Atlantis.

In addition to his restaurants, Bobby Flay shares his knowledge and enthusiasm for food through his cookbooks. His first book, Bobby Flay's Bold American Food (Warner Books, 1994) won the 1995 International Association of Culinary Professionals award for design. More cookbooks soon followed: From My Kitchen to Your Table (Clarkson Potter, 1998), Boy Meets Grill (Hyperion, 1999), Bobby Flay Cooks American (Hyperion, 2001), Boy Gets Grill (Scribner, 2004), Bobby Flay's Grilling for Life (Scribner, 2005), Mesa Grill Cookbook (Clarkson Potter, 2007), and Grill It! (Clarkson Potter, 2007). Each book lent a unique urban-inspired approach to grilling, proving yet again that there is no limit to what can be cooked on the grill.

Flay's national achievements don't stop there – he has launched and starred in many national cooking shows on the Food Network, including the Emmy-winning "Boy Meets Grill", and is also Food Correspondent for "The Early Show on CBS", where he regularly informs a national audience about seasonal dishes and ingredients.

Flay possesses a remarkable ability to create and retain the individual character of each of his projects, insisting on uniqueness and integrity. He works tirelessly to challenge diners' expectations and influence the way Americans view and taste food – making it bold, zesty, and always fun.