

CHEF KEYVAN BEHNAM  
CHINA GRILL-MIAMI  
BIO

Keyvan Behnam's journey to America took him to the far reaches of the world. Born in Tehran, he traveled throughout England, Greece, France and Italy before settling in the United States. His apprenticeship in the culinary world was almost as varied. Behnam began his adventures working his way up through the industry in a family owned restaurant as a dishwasher while going to school to become an accountant/lawyer.

Something about the restaurant world began to peek his senses and he found himself creating recipes from whatever ingredient was available to him at the time. He certainly was trained to go more with the French aspect of cooking, but the Asian ingredients appealed to him strongly also. He found himself abandoning phyllo doughs for spring roll doughs and combining more European ingredients with Asian in his creations.

Upon arriving in America, Behnam went to work in South Florida for Prezzo's, then Marks Place where he was a sous chef and later general manager and chef de cuisine at Mark's in the Grove. Then China Grill Management offered him a chance to expand his culinary skills glob trotting much like Marco Polo around their culinary world. First stop Tuscan Steak in Miami as executive sous chef, then on to opening a café spin offs of China Grill in Aventura and Fort Lauderdale called China Grill Café.

Then on to Asia de Cuba in Los Angeles, London, New York and San Francisco as part of the opening teams training chefs. Behnam soon was in London for the opening of Spoon restaurant, Miami for the opening of Suva and back to New York for the opening of the new Tuscan. Next was a chain opening for China Grill Management restaurants in Las Vegas. Chef Behnam opened Red Square, rumjungle Bleu, Blanc, Rouge-now Red, White and Blue. Then back to Miami to become chef of the headquarter China Grill restaurant, China Grill-Miami.

Behnam, 31 years old, is married, lives in Miami and still find time to enjoy traveling and surfing.