



Mike Bagale

Mike Bagale is the chef/founder of creative culinary consulting group Super Food Concepts, founded in 2018. Prior, Mike served as the executive chef of Chicago fine dining institution, Alinea. During his eight-year tenure, the restaurant maintained three Michelin stars, and at its peak placed 7th on the esteemed World's 50 Best Restaurants list. In 2012, Mike became the first person in history to create floating food with Alinea's famous edible green apple balloon.

Though Mike is classically trained in French cuisine, his style and technique reflect inspiration from Japanese, Mexico, and Thailand. In addition to running Super Food Concepts, Mike also serves as the Creative Director for London's Wonderland Restaurants group.

Other past clients include Vogue magazine, BMW, Mercedes-Benz, Sakara, Play Dubai, and Dr.Mood Qatar. Mike also maintains brand ambassadorships with Vitamix, Robot Coupe, Blanc Creatives, Dry Ager, Bodega Lustau, and Henkelman.

Mike's food philosophy and forward-thinking cuisine have earned him recognition on national platforms, including Forbes, Conde Nast Traveler, Eater, The Art of Plating, Four Magazine, Chefs Roll, and many more. Together with Kat and their business partner Yannick Crespo of single varietal THC and CBD olive oil company Pot d'Huile, in 2020 the trio launched their first product, Hot Sloth—a neon pink CBD hot sauce laced with miso and umeboshi.

Career

Previous executive chef at Alinea

Chef/Founder of Super Food Concepts

Creative Director for London's Wonderland Restaurants group

Awards

Three Michelin stars

#7 on the World's 50 Best Restaurants list

Social Media

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