

Sommelier- Chef's Table

Responsibilities

- Selling, serving, and providing recommendations for wine pairings and other beverages to dining- guests
- Actively exercise the role of leader to other service staff during service- hours in addition to being responsible for the majority of the beverage- sales
- Procuring wine, update wine- listings, maintain an accurate inventory and optimal functioning of wine cellars and their proper management
- Educating the other members of the staff on inventory available as well as new acquisitions and purveyors
- Work jointly with Chefs to create an appropriate wine list and pairing- offers to complement and enhance menu
- Create and maintain rapport with both new and frequent dining guests
- Maintain current wine- certification credentials and general knowledge of wine- industry

Requirements

- Certified Sommelier- Level 4 or higher
- Previous fine dining experience in the role of Sommelier for a minimum of 3 years
- Knowledge of hospitality management resources and software
- Ability to repeatedly lift cases of wine of up to 30 lbs.
- Ability to command a floor, prioritize, resolve unexpected issues and remain an effective leader while maintaining a positive attitude
- Exceptional leadership skills
- Genuine passion about food, wine, and hospitality
- *Ability to communicate in Spanish is a plus*