



**Paul Gelose: Chef/Founder/Co-Owner, aka Peanut Connoisseur**

Chef and restaurant owner Paul Gelose founded Ricky's in 2006. He was inspired by a recipe for a seasoned, dry roasted peanut, "the original," that friend and fellow chef Rick (the "Ricky" in Ricky's Lucky Nuts) shared with him.

Upon tasting the "original spiced peanut," Paul was struck that this combination of spices and peanuts could embody such a unique taste sensation: savory, salty and sweet! The peanut was the perfect medium for the distinct spice blends and the spices were the perfect gourmet complement to this otherwise common nut.

In addition to the peanut business, Paul Gelose purchased the popular Palace Restaurant in Durango, Colorado in 1997, and has turned what was a 30 year old, but struggling, restaurant into one of the most popular dining establishments in Durango.

As part of his heritage, Paul was exposed to the richness of Italian and Sicilian cuisine at an early age and acquired a passion for the kitchen in his youth.

A native of upstate New York, Paul moved out West to Steamboat Springs, Colorado in 1981, to begin what would become an extensive career in the food arts. From 1990 to 1997 he owned and operated three Telluride favorites, the Powderhouse Restaurant and Bar, Joe's Catering and Giusseppees at the Plunge.

From 1996 to 1997, Paul took a break from the mountains and moved to Chicago to be Oprah Winfrey's personal chef. It was the opportunity to purchase the Palace Restaurant that brought him back to Colorado.

Prior to restaurant ownership, Paul acquired much of his culinary experience in American and European Hotels, including positions as Sous Chef, Stein Erickson Lodge, Park City, Utah; Second Pastry Chef, Hotel Adula, Flims-Waldhaus, Switzerland; Chef Tournant, the Five Star Kulm Hotel, St. Mortiz, Switzerland; and, as Banquet Chef at both the Sheraton Steamboat Springs, Colorado and Sheraton Monterrey, California.

In 1987 Paul had the opportunity to intern at L'Escale, Carry-le-Rouuet, France, a one star Michelin restaurant and Le Petit Nice, Marseille, France, a two star Michelin restaurant. Paul has traveled extensively, including a visit in 1998 to Penang, Malaysia where he worked in the Hindu Temple Annalakshim's kitchen. Paul's traveling has given him an understanding of the regionality of world cuisines, which influences his personal culinary style.

Paul received his culinary degree from SUNY at Cobleskill, Cobleskill, New York and his BS in Hotel/Restaurant Management from the Rochester Institute of Technology.

