



Chef du Cuisine Thomas Dyrness

Zink. American Kitchen

Harper's Restaurant Group

A native of Middlesex, New Jersey, Tommy Dyrness started his culinary education at Johnson and Wales, graduating in 1995. After an internship at Don Cesar Hotel and Beach Resort in St. Petersburg, Florida, Tommy headed to Nantucket Island and worked at White Elephant and Keystone Resorts.

He gained a new appreciation for upscale cuisine working with Gerry Hayden in the Hamptons which led him to Las Vegas and Wolfgang Puck's Postrio. After a stint at Puck's Spago in San Francisco, Tommy's desire to return to the East Coast brought him to Harper's Restaurant Group, first as Chef de Cuisine at Mimosa Grill and then at Zink. American Kitchen.

In his spare time, Tommy enjoys ice hockey, gardening and spending time with his family.