

# CHEF ANDREW DEL GIORNO



Growing up in New York, New York in an Italian household, many of Chef Andrew Del Giorno's fondest memories were centered around food. Every Sunday and on holidays, his family would gather at his grandmother's house with aunts, uncles, and cousins to enjoy a lavish spread of antipasto, pasta, and breads that filled the dining room table from one end to the other. Meanwhile, the kitchen table overflowed with pastries from the old country. "As an Italian American," Chef Andrew chuckles, "my whole life has revolved around food and eating." Yet, it wasn't these delightful memories that sparked his passion for the culinary arts.

"In my family, pursuing a higher education was a must, but after graduating high school, I was done with academics and didn't want to continue with more schooling," Chef Andrew explains. "So, after doing some research, I found a culinary arts school, and figured it would be an easy way to meet my family's obligations." Although he enrolled at the French Culinary Institute in New York—then considered as the second-best culinary school in the world—he had no real passion for cooking at first. However, once he started the program, he discovered that his heart was truly in the food. The school was operated and instructed by former world-renowned chefs whose dedication to their craft was infectious, and during his tenure Chef Andrew interned for some of the best in the business including Thomas Keller, Andre Soltner, Jean George, and Bobby Flay.

Armed with a well-rounded skill set and a newfound purpose, Chef Andrew graduated from the institute and embarked on what would grow





into an impressive career. He began building his reputation, working at a variety of renowned establishments along the way that included working as the Executive Pastry Chef at Gaylord Opryland, the Assistant Food and Beverage Manager at the Palms Casino in Las Vegas, the Executive Chef at Au Coin du Feu in New York City, and the Executive Sous Chef at the Loews Regency New York Hotel. Through every step of his journey, his passion for his work continued to grow. "In hospitality, and especially with chefs, there's a unique mindset that keeps us going," Chef Andrew says thoughtfully, "It's the appreciation and joy of the hecticness combined with the reward of the enjoyment you give to others. It is this opportunity that I am afforded daily that makes me really appreciate my work, to take part in a lasting memory for so many people, and hopefully a good one!"

From 2010 to 2020, Chef Andrew's career transitioned from a stationary role to a more global one. As a private chef for a prominent individual, he found himself traveling over 300 days a year. Some weeks felt like a whirlwind of flights, and the biggest challenge became sourcing premium markets and ingredients. At the same time, he was establishing his reputation in the corporate world, often called in to resolve issues in a manner reminiscent of John Taffer on "Bar Rescue"—but for major companies.

While he cherished the excitement and thrill of traveling the world, he eventually began to crave a more settled life. Then COVID struck, effectively putting an end to travel altogether. In 2020, he decided to visit his longtime best friend in San Antonio. Despite the quiet streets, he fell in love with the city's architecture and vibe. He appreciated its central location, making it easy to take day trips to Austin, Houston, or the coast. As a result, he chose to make San Antonio his home.

Chef Andrew settled into San Antonio and began getting accustomed to his new surroundings. He started working at Central Market as the Executive Sous Chef but was soon discovered and hired by the Dominion Country Club to help return it to its former prestige and assist in making it the premier club in the area. "The Dominion is such a rare and unique space," he says, "The beauty of the property, the serene feeling you get when you drive over the bridge, it's like you've left the bustling city behind. Along with the members I've been fortunate to meet and learn from—who share their expertise and life experiences, not just about the area—I have a deep appreciation for this opportunity.

As the Executive Chef of the Dominion Country Club, Chef Andrew has the privilege of crafting a menu that is both

expansive and focused. His dedication to providing a memorable dining experience at the club's Mixed Grille stems from his belief that the moments shared around the table create lasting memories. At the table, we share our stories, laugh, and sometimes cry, but most importantly, we bond over breaking bread. And what better bread to break than one made by a chef who genuinely cares about what we're eating? The best part? Chef Andrew says his best dishes are still to come! Keep an eye out for his upcoming beef

bourguignon, which has been described as "truly capturing the joy of food."

When he's not in the kitchen, Chef Andrew is busy creating food memories of his own throughout the city. Whether he's hunting for the perfect taco truck in the south, exploring fine dining downtown, or stopping by a humble mom-and-pop restaurant, each culinary experience continues to delight and inspire him. He also enjoys searching for that perfect cup of coffee—nothing fancy, just a simple cup of black coffee where he can truly taste the beans. He loves finding a quiet corner coffeehouse with a cozy, library-like atmosphere, where he can sit back, soak in the ambiance, and savor the moment.

