

● PROVENANCE

at the Cleveland Museum of Art

DOUGLAS KATZ CHEF PARTNER

Douglas Katz is the innovative chef partner of Provenance, Provenance Café, and Catering by Provenance at the Cleveland Museum of Art. For the past 25 years, Chef Douglas Katz has focused on creating fulfilling, transportive experiences for Clevelanders to enjoy. As chef/owner of Zhug, Chimi and soon-to-open Amba in Ohio City, his driving purpose is to spread joy through meaningful experiences and shared passion. Chef Katz is the former chef/owner of fire food and drink—which operated in Shaker Square for more than 20 years.



Chef Katz is passionate about using fresh, high-quality ingredients with integrity. Throughout his career, he has been celebrated for his unwavering support of local farmers and food artisans. He advocates nationally and internationally for sustainable, healthful and local food systems, and frequently consults with media and civic leaders on local food initiatives. Chef Katz also serves as a chef ambassador for the Monterey Bay Aquarium’s Seafoodwatch program, which promotes environmentally responsible fishing and fish farming, and as a consultant for Perfectly Imperfect Produce, which aims to reduce food waste and improve healthy food access. He serves on the board of the Countryside in the Cuyahoga Valley National Park and has held leadership positions with Destination Cleveland and Cleveland Independents, an organization of 90 locally owned restaurants that nurtures and promotes local independent restaurants.

Esquire magazine named Zhug one of America’s best new restaurants in 2020. In 2014, the prestigious James Beard Foundation nominated Chef Katz for Best Chef of the Great Lakes Region. In 2010 he was recognized by *Crain’s Cleveland Business*, “Who’s Who, 150 Names to Know in Northeast Ohio.” He graduated from the Culinary Institute of America and also earned a Bachelor of Science degree from the University of Denver School of Hotel and Restaurant Management. Prior to opening fire food and drink, he served as executive chef of Moxie the restaurant (Cleveland, OH) and worked at acclaimed restaurants including The Little Nell (Aspen, CO) and Wildwood Restaurant (Portland, OR).