



Executive Chef Thomas Gisler

Chef Gisler is currently the Executive Chef of The Statler Hotel & J. Willard Marriott Executive Education Center. He played a crucial role in redesigning the restaurant and the new Taverna Banfi menu.

Gisler grew up in Switzerland where at age fifteen, he decided he wanted to become a chef. By the next year, Gisler was working from the bottom up as an apprentice with a focus on hotels. He rotated between a summer and a winter resort, engrossing himself year round in the culinary world.

Chef Gisler graduated from the Swiss Hotel Catering College of Lucerne. His first professional career began in Orlando with Hyatt International Hotels. From Florida, Gisler continued to pursue his passion in Japan, South Korea, and Germany. Prior to joining the Statler Hotel, he was the Executive Chef of the Otesaga Resort Hotel & Cooper Inn in Cooperstown, New York.

Although his specialization is in classical French, Gisler has had overwhelming experience and success with Italian cuisine. His first major encounter was in Japan where Gisler was the Executive Sous Chef of the Grand Hyatt Fukuoka. Gisler helped open one of 13 restaurants "La Cucina" which became one of the most popular destinations in the four star property.

Chef Thomas Gisler has been the Executive Chef for the Statler Hotel since May 2005. The most rewarding aspect of working with students is "to see the development of students, the way their own enthusiasm and our tutoring bring them to a certain level of professionalism."

Favorite menu item:

Lamb shank – simple, but cooked extraordinarily well, makes it a best seller

Favorite wine:

Any Banfi wine



Chef de Cuisine Anthony Jordan

Chef Anthony Jordan is currently the Chef de Cuisine for Taverna Banfi. He played a vital role in developing the new concept and menus for the restaurant.

Chef Jordan is a native Ithacan, but has lived and traveled all over the United States. Although he graduated from New School University (New York City) with a Bachelors Degree in English, Jordan has been working in restaurants since the age of fourteen.

His repertoire consists entirely of gourmet fine dining. Jordan spent five years in Westchester, New York, developing his culinary skills.

Chef Jordan has worked for several of Ithaca's fine dining restaurants including ZaZa's, the Heights Café, Madeline's, and Just a Taste.

Jordan has visited Italy on various occasions to conduct research for the new Taverna Banfi.

In addition to his role in the restaurant, Jordan is the Teaching Support Specialist for the School of Hotel Administration's Restaurant Management course (H ADM 3305). He mentors and guides fifty students per semester through the culinary aspects of a restaurant. His passion for cuisine transfers to his desire to teach students for the sake of "growth, theirs and mine."

Favorite menu item:

Chef Anthony's pasta special – it changes daily, just like my favorite dishes and taste.

Favorite wine:

Ruffino, Chianti Classico Riserva Ducale, Tuscany, 2004