

## **Chef Talk**

**Alex Floethe, Managing Partner**

**S'macks Burgers & Shakes**

**2407 Bee Ridge Road, Sarasota, FL 34239 \* 941.922.7673**

[www.SmacksBurgers.com](http://www.SmacksBurgers.com)

**Tell me briefly about your culinary background (training, education, experience, etc.)**

I started working in the Hospitality industry in the Fine Wine niche at a Dallas specialty store after a semester abroad in Paris where I gained immense appreciation for the Parisians' bon vivant culture. From there I moved into distribution and consulting. I worked with private chefs for events with food and wine pairings. I was hired by the Gecko's Hospitality Group in 2009 and we launched our new concept, *S'macks Burgers & Shakes* in Summer, 2013.

**What are three of your signature dishes and what makes them special?**

Our fresh frozen custard we make from scratch everyday, several times a day to ensure quality. We also offer amazing grass-fed Bison, locally sourced from our partners at Three Suns Ranch in Punta Gorda. We offer award-winning Fries which we serve topped with an array of fresh, tasty ingredients.

**'What sets the restaurant apart from the others in the local dining scene?**

We serve value-driven fresh quality local food. It seems that everyone is in a hurry, yet our guests are looking for a more flavorful and healthier alternative to typical fast food establishments. That's where *S'macks* has filled the niche in our community; slow food served fast.

**What makes you want to get up in the morning and do the work you do?**

Our guests and my team! I enjoy the opportunity to serve each person who comes in the front door. I'm thankful to be a part of a fun and hard working team that works towards the same goals of quality and service. I dig working with our team in finding new ways improve ourselves and the restaurant. This rewarding process is challenging and involves creativity and risk taking.

**When you are not working, what are some of your favorite activities?**

I enjoy playing tennis and being outdoors. This past summer I visited Tanzania for a week long eco-safari and then climbed Mt Kilimanjaro with my eldest sister, brother-in-law and nieces. I'm also a passionate Home Cook and enjoy experimenting with gourmet kitchen appliances and entertaining with a nice glass of wine.

### **Contact:**

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## **Lava Love**

2 cups of watermelon

2 cups of water

1 tablespoon cane sugar

1 jalapeno sliced

1 lemon halved and sliced

Food process watermelon and then strain juice

Place water and sugar in pot and cook at medium and stir until sugar is dissolved. Then remove from heat to cool.

Mix together water/sugar and watermelon juice and serve on ice with a slice or two of jalapenos and lemon wedges.