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## Mike Randolph

Público, Privado and Half & Half

Mike Randolph is the owner/chef of [Público](#), [Privado](#), and [Half & Half](#) in St. Louis. Chef Randolph has been recognized as a James Beard Best Chef: Midwest semifinalist from 2016-2018. Público was also a semifinalist for Best New Restaurant in 2016. Known for experimenting with different flavors and textures through a variety of cuisines, Randolph enjoys playing with peoples' preconceptions of taste.

Originally from Cincinnati, Randolph received training from New England Culinary Institute, after which he worked at Peninsula Grill in Charleston, and Michelin-starred Moto and M. Henry in Chicago. Since his arrival in St. Louis (his wife and business partner Liz's hometown) in 2008, Randolph has opened his wildly popular, breakfast/brunch restaurant, Half & Half, which offers traditional breakfast options, as well as interesting dishes that push the bounds of the a.m. meal. The duo will open a second Half & Half location this summer in Webster Groves, MO. Next came, Público, his Latin-inspired, wood-fire cantina restaurant, offering traditional Mexican and South American dishes with contemporary influences. In fall of 2017, he opened his most ambitious concept to date with Privado. The weekends-only establishment redefines fine dining in St. Louis with a 12 to 15 course tasting menu for only 16 people. Guests want into a seemingly closed restaurant to a curated experience with every detail considered from music to service. Privado's bar and lounge area is also open on only Friday and Saturday evenings, serving upscale Italian fare.

**Headshot:** [https://www.dropbox.com/s/8f4f5q1yp1saquq/Mike\\_Randolph\\_GRP5792.jpg?dl=0](https://www.dropbox.com/s/8f4f5q1yp1saquq/Mike_Randolph_GRP5792.jpg?dl=0)