

Jack Riebel

Executive Chef Jack Riebel changed the face of the restaurant at the nationally renowned Dakota Jazz Club & Restaurant since its move from St. Paul into Target Headquarters in Minneapolis 6 years ago. With an ever-growing list of accolades throughout his career of over 20 years Chef Riebel has most recently received the top award at Minnesota's Monthly Food and Wine Experience Local Chef Challenge as well as The American Cheese Society Chef Cook Off. His tenure includes Chef at La Belle Vie in it's Stillwater location and Executive Sous Chef at Goodfellow's – An American Restaurant, formerly in the historic Forum Cafeteria space in downtown Minneapolis.

Chef Riebel's career has found him regularly on television cooking shows, teaching cooking classes and mentoring young chefs. Passionately seasonal and dedicated to inspirational cuisine with local influence, Jack has earned the respect and praise of local chefs and the community alike. His personal claim to success is the hours each day working the line along side his crew making each dish a collaboration and a success.

Chef Riebel has also been involved in several charity events and fundraisers during his career, participating in such notables as the Mikhail Gorbachev Dinner at the Governor's Mansion, multiple visits to the James Beard House in New York and the National Taste of the N.F.L. Super bowl event for Share Our Strength. Born and raised in St. Paul, Minnesota, Riebel studied culinary arts at St. Paul Technical College. His love of travel and cuisine from every culture has found him exploring kitchens around the world. He credits extensive travel and love of food for his eclectic style in the kitchen.