

OUR TEAM

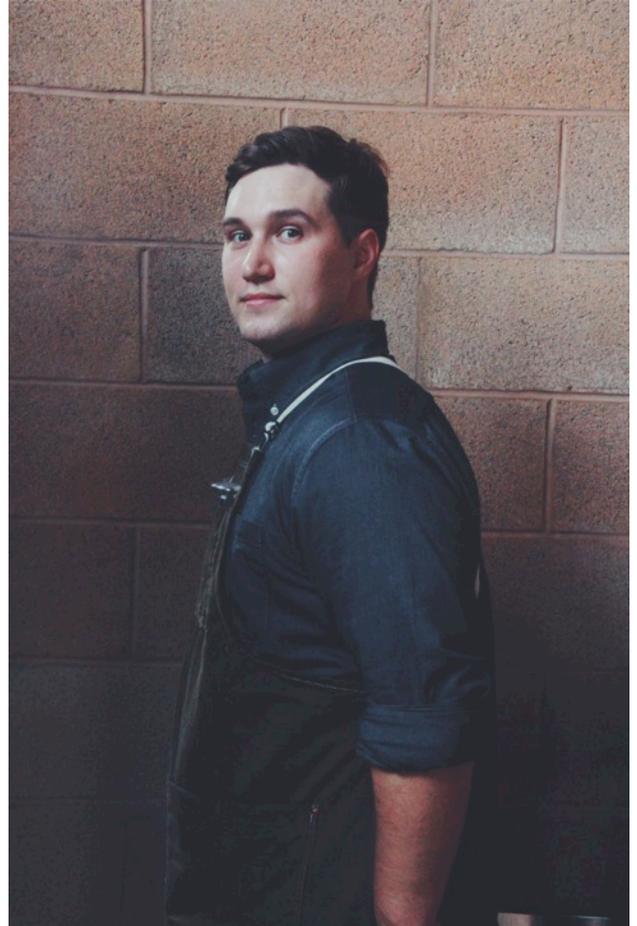


GENERAL MANAGER- NATE CANNON

Nate Cannon attributes his childhood in the nation's most visited national park (The Great Smoky Mountains) to his love of hospitality. Nate's experience, ranging from fast food to fine dining, shaped his belief that exceptional food, beverage and service are for everyone to enjoy. His mission is to educate and inspire seasoned "foodies" and food novices alike to push the limits of their palates and indulge in new experiences. He considers dining the ultimate attainable luxury, and encourages his staff to tailor service to meet each guest's needs, while maintaining the highest standards. He shares Chef Lindley's passion for refinement, fresh ingredients and a community centered around local fare. Currently, he is in pursuit of his sommelier certification and enjoys as many adventures as time allows.

CHEF DE CUISINE - DANIEL GORMAN

Chef Daniel Gorman brings his vast culinary experience, grace under pressure and leadership skills to the team at 5th & Taylor. Gorman began experimenting with cooking at a young age, frequently planning gatherings among his friends to showcase his love for quality, seasonal ingredients and passion for creating memorable experiences for others. After graduating from a prestigious culinary arts program in Asheville, he became chef de cuisine at Atlanta's Cherokee Town and Country Club. Most recently sous chef at The Inn at Little Washington in Washington, Virginia, Gorman has earned numerous accolades, such as the 2013 Chaine de Rotisseurs Young Chef of America and the 2012 World Association of Chefs Hans Bueschkens Young Chef of the World. When he is not hard at work in the kitchen, you can often find him mountain biking, hiking or exploring his passion for beer, often experimenting with his own homebrews.





PASTRY CHEF – RACHEL DE JONG

With seven years of professional culinary experience, Rachel De Jong brings her diverse pastry background, dedication to customer satisfaction and positive energy to 5th & Taylor. Rachel's deep-rooted passion for hospitality and the process of caring about people through food drew her to the industry. Obtaining a degree in pastry art from Le Cordon Bleu Ecole de Cuisine Paris allowed her to enrich skills that led to positions at The Baker's Palate and Gearhart's Fine Chocolates in her hometown of Charlottesville, VA. De Jong most recently spent three years at The Inn at Little Washington in Washington, VA, holding the position of pastry sous chef for the last eight months of her time there. One of her biggest reasons for the move to Nashville was the opportunity to work with Daniel Lindley, saying that she "really enjoys his philosophy on food." She describes her personal style as "heavily French-influenced," while also drawing from her time growing up in California and living and working in the South. "I like to make things that are wholesome, that make you feel good and that aren't overly decadent."

CHIEF FINANCIAL OFFICER- MATT LINDLEY

Matt Lindley serves as DJ Ent Hospitality's chief financial officer, coordinating budgeting, accounting, HR, contracts, insurance and management assistance to the owner and director of operations. Matt graduated from Covenant College in Chattanooga, TN. He worked for several years as a writer for the Senator Fred Thompson and at The White House for President George W. Bush. He and his wife co-founded Maggie Lindley Designs, an art production and licensing company, which produced and sold product in thousands of stores nationally as well as licensed designs to several of the largest gift manufacturers in the world. Most recently, Matt worked at Lightbulb Innovation Group serving as the brand manager for Banded. He managed a staff of 14 people coordinating product development, international sourcing, sales, marketing and operations.





DIRECTOR OF OPERATIONS – JILL ALLEN

Celebrating nearly two decades in the hospitality industry, DJ Ent director of operations Jill Allen brings a positive attitude, innate warmth and a passion for food and service to the 5th & Taylor team. Allen began working for DJ Ent owner Daniel Lindley at St. John's Restaurant in 2009 and has collaborated with him on multiple projects since, including Lindley's restaurant Alleia in Chattanooga, TN. Often referred to as Lindley's "right hand", her scope of work is broad. While working at St. John's Restaurant, Allen played to her organizational and multi-tasking strengths by running her own business, Jill Allen: Weddings & Catering, for two years. Before launching her own company, Allen worked for a local catering company where she gained extensive cooking and food prep knowledge. Prior to moving to Chattanooga, Allen led a private club in Atlanta as catering director.

Allen graduated from East Tennessee State University

in 2004 with a degree in mass communication and sociology.

Allen currently lives on Lookout Mountain in Tennessee with her husband and two dogs. When she isn't managing operations for DJ Ent, Allen teaches yoga and enjoys cooking and traveling.