

DANI BRAUN

Dani Braun, one-third of the Tres Carnales and Rostizado founders, has had 20 years of experience in the restaurant and hospitality industry. Born-and-raised in Mexico, Braun started his career in Puerto Vallarta, working his way through different positions, including managing some of Mexico's renowned culinary hot spots, such as La Dolce Vita. He developed and refined his skills in management at a number of local restaurants after he moved to Edmonton in 2002. However, a chance meeting with his current business partners, Chris Sills and Chef Edgar Gutierrez, resulted in an idea for a new business venture formed by their passion for Mexican street food. The unique taqueria, Tres Carnales, opened in July 2011 and has since been featured on The Food Network's You Gotta Eat Here!, and has received numerous accolades such as one of Alberta's Top Small Businesses in Alberta Venture Magazine and 50 Best Restaurants in Canada by Maclean's. Since then, Braun, Sill and Gutierrez opened Rostizado in June 2014, a modern Nuevo-Latino eatery and bar that is receiving recognition for its slow-cooked, heartening modern Mexican cuisine. In less than a year, Rostizado was chosen as one of Canada's 100 Best Restaurants for 2015.