



Ray Comiskey

Executive Chef

Ray Comiskey is Vice President, Corporate Executive Chef at Seasons 52 and Bahama Breeze. He leads the research, conceptualization and development of the brands' signature food and beverage menu, creating fresh and flavorful dining experiences for guests.

Chef Comiskey has spent more than 30 years crafting unparalleled and memorable experiences centered around food and beverages. His culinary journey began during a high school vocational course, where he actively contributed to the operations of a local restaurant, ascending to the role of kitchen supervisor upon graduation — an experience he credits for the discovery of his passion.

Continuing his pursuit of excellence, Chef Comiskey obtained an associate's degree from The Culinary Institute of America in New York and a bachelor's degree in Hotel and Restaurant Management from Johnson & Wales. He has made significant contributions throughout his career, serving as Corporate Executive Chef for Morton's in Chicago, Executive Chef Partner for The Capital Grille in Kansas City for 14 years, and Vice President, Corporate Executive Chef for Eddie V's for 10 years.

Beyond his professional endeavors, Chef Comiskey dedicates his personal time to helping young people grow. As a guide for a Cub Scout pack of 67 young boys, he teaches valuable skills ranging from culinary arts to essential camping techniques.

