Stephan Pyles is a pioneer of New American Cuisine, having been at the forefront of the renaissance in American cooking a generation ago, and is a founding father of Southwestern Cuisine, which dominated the American food scene for two decades.

A fifth generation Texan, he has opened 22 restaurants in five cities over 30 years, including Routh Street Café, Star Canyon, the eponymous Stephan Pyles, and Stampede 66. Stephan Pyles Flora Street Café is his newest concept serving “Elevated Texas” cuisine in the Dallas Arts District. The restaurant has an exclusive “Club-Like” atmosphere, designed with the basic concept of “Food as Theater.”

He has authored four highly successful cookbooks and hosted two seasons of the Emmy Award-Winning PBS series New Tastes from Texas.

Pyles was the first person in the Southwest to win a James Beard Award for Best Chef and was the first Texan inducted into Who’s Who of Food and Wine in America. Pyles has cooked for dignitaries and celebrities from around the world, including five American presidents and HRH Queen Elizabeth II.

Stephan has been cuisine consultant to American Airlines for the past 22 years and has consulted for the Dallas Museum of Art and a host of hotels. Currently, Pyles is consultant to Sustenio, serving Modern Southwestern Cuisine at San Antonio’s Hotel Eilan.

A tireless philanthropist, Pyles is a founding board member of Share Our Strength, an international hunger relief organization and received its Humanitarian of the Year award. He is life board member of the North Texas Food Bank and founded The Hunger Link, Dallas’ perishable food program. Pyles has given $250,000 in culinary scholarships.