

Christian Gill

Christian Gill commenced his culinary journey at the tender age of seven years old in Lexington, Kentucky. Beginning in his grandmother's kitchen, the desire to create was fostered by the teachings of women in his family, and later on perfected through experience: trial by knife. Executing his knowledge and passion for flavor, Christian welcomed ranging culinary opportunities, from corporate chains to local catering, even leading him to Walt Disney World in Orlando. Molded by experience, Christian's journey led him to Cincinnati, Ohio for his debut Executive Chef role at the Cincinnati Art Museum and curator of Rhinegeist Brewery's Chef recipes. In 2016, PJ Neumann approached Chef Christian with an offer he couldn't refuse, the opportunity to share his grandmother's biscuit recipe with the world. In 2018, Boomtown Biscuits and Whiskey opened its doors, elevating the essence of comfort food and delivering culinary gold. In 2019, Chef Christian was named one of the top 6 chefs in Cincinnati. Under his leadership, Boomtown was named the 2019 Cincinnati Best New Restaurant by City Beat. His larger than life personality attracted executives at Food Network and Flavortown's own, Guy Fieri. Under Guy's mentorship, in 2017, Chef Christian was selected out of 7,000 applicants to compete on Guy's Big Project, a six episode series that followed nine contestants with the ultimate goal of a new show on Food Network. Christian made it to the final four. His personality was not soon forgotten as Guy invited Christian back in 2018 to compete on Guy's Grocery Games. Christian's culinary skills prevailed as he won the top prize \$20,000. Following his Food Network success Chef Gill was one of six chefs invited to compete on Giada De Laurentiis's Ultimate Thanksgiving Cook-Off. In the season finale — which aired Nov. 24 2019 — Gill was challenged to create a Thanksgiving feast in three hours and was named the winner and awarded \$25,000.