

**BONNIE FRUMKIN  
SOMMELIER  
ENO, FAIRMONT CHICAGO**

“When I entertain I like to surprise people, like sherry with a savory dish or Champagne with a rich mushroom quality,” says **Bonnie Frumkin, Sommelier at ENO at the Fairmont Chicago**. Frumkin was born and raised in Chicago although her parents moved to the US from Russia in 1979. Growing up in a large Russian family, where vodka was the drink of choice, Frumkin didn’t consider a career in the hospitality industry early on. She attended the University of Illinois at Urbana-Champaign, graduating magna cum laude in 2003 with a BFA in Industrial Design.

Frumkin moved to New York in late 2003, working at ECCO Design as Director of Design Research and Strategy. While in New York, Frumkin was influenced by the fresh, local food markets and diverse culture. She was quickly interested in culinary arts and decided to enroll at The Culinary Institute of America in Hyde Park, New York. Frumkin served as Chef de Partie at Craft Restaurant for her culinary externship where she managed the garde manger station in Tom Colicchio’s three star, fine dining flagship restaurant. Earning the Master Chef Scholarship in January 2005 and the Chef Claude Swartvagher Memorial Scholarship June 2006, Frumkin graduated with an AOS in Culinary Arts in September 2006.

Her interests shifted from culinary to front of the house operations and wine service. Wine sparked a curiosity and she decided to complete her Introductory Course towards her Master Sommelier Diploma from the Court of Master Sommeliers in August 2006.

Frumkin moved back to Chicago in late 2006. Wanting to split her time equally between front and back operations, Frumkin joined the team at Moto renowned for avant-garde cuisine with Asian influences. Frumkin performed sommelier duties such as the selection, presentation and service of all wines, beverages and pairings. Experience gained at Moto led to a position at Tru, one of Chicago’s top dining destinations. While at Tru, Frumkin solidified her decision to focus solely on wine and the wine culture. She assisted with sommelier duties, customized wine pairings from a 1,700 bin list, executed multi-course tasting menus with wine and table-side service and was involved with private events such as the Hart Davis Hart wine auctions.

Frumkin joined ENO at the Fairmont Chicago on April 29, 2008 as Sommelier. Frumkin’s appreciation for wine and the education behind it all encompasses the true ENO concept. She enjoys Old World labels and likes to pair wines with worldly cheeses.

Frumkin is engaged (she and her fiancé met while working together at Tru) and is planning a fall 2008 wedding. She enjoys traveling and favors Oaxaca, a state in the south-east portion of Mexico for its people and culture. You can catch Frumkin frequenting Green City Market on Wednesdays or attending classical music concerts and events in the loop.

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