



SEAN ALVES
GENERAL MANAGER
EVENING STAR CAFE

Sean grew up in New York City where early exposure to ethnic restaurants and a range of dining experiences sparked a lasting interest and passion in the hospitality business. He brings a combination of formal education, ten years of experience gained on the floor of exceptional restaurants in New York City, Pittsburgh and Washington, DC, and commitment to service excellence to his role at The Evening Star Cafe. As General Manager, Sean managed staff and operations through a complete renovation in November 2011, reopened with an entirely new service and bar program, and today, he leads the restaurant's focus on delivering an exceptional neighborhood experience.

After a youth filled with culinary influence, high school and several years working in concert production, Sean enrolled in the Le Cordon Bleu in Pittsburgh. After earning his degree in Restaurant and Hotel Management, he found his first restaurant position with Lidia Bastanich, the renowned Italian chef and owner of Lidia's Italy in Pittsburgh. There, Sean worked as cellar master and a server, gaining invaluable knowledge on the fundamentals of large-scale program implementation and operations.

In 2006, Sean relocated to New York seeking to work with the industry's most successful restaurant owners and service leaders. His first position in New York was with the team at Donatella Arpaia's Dona Restaurant, where he served as Head Captain and sharpened his service technique and philosophy. During his time working for Arpaia, a well-known restaurateur and renowned service expert, Sean and his team earned the "Best Restaurant" honor from New York Magazine. Sean next joined The Union Square Hospitality Group (USHG) where he worked with the acclaimed restaurateur Danny Meyer at Eleven Madison Park. Sean quickly moved up the Captain ranks, helping to lead integral parts of staff management from cross-training programs to menu tastings.

Taking the strong base of food and wine knowledge he gained in New York, Sean moved to Washington, DC and joined the team at Komi. During his time working with Johnny Monis, he worked as a server, where he continued to learn and refine his service style, and helped reconceive Komi's coffee and tea program. Most recently, Sean served as Service Director at Palena in Washington, DC, where he helped oversee an expansion that included the introduction of new concepts in both the casual Café and more formal dining room. At Palena, he also honed broader management skills, finding the balance between controlling back office duties and managing more than 30 staff members across multiple service settings.