CULINARY PORTFOLIO

Clifton Gill

Executive Chef

Scratch cooking, menu development and kitchen leadership.



Food that fits the business.

Selected work connects the finished plate to the decisions behind it: a focused menu, shared ingredients, clear catering offers, customer promotions and practical instruction.

01 / MENU ECONOMICS

Designing the menu around the operation

The September 2022 development memo starts with the constraints of a small kitchen: cost, labor, inventory and waste. It proposes a short menu with shared ingredients, then builds variety from those foundations.



Storm Crow: shared bread, pickles and sauces.



Falafel: starter, bowl and catering applications.

Ingredient crossover

The final menu uses brisket in grilled cheese, a mac-and-cheese add-on and pizza toppings. Falafel appears as an appetizer, bowl and catering slider.

Purchasing and production

The memo proposes negotiating prices on core purchases, evaluating bread production in-house and using a weekly special to work through suitable inventory.

The business judgment

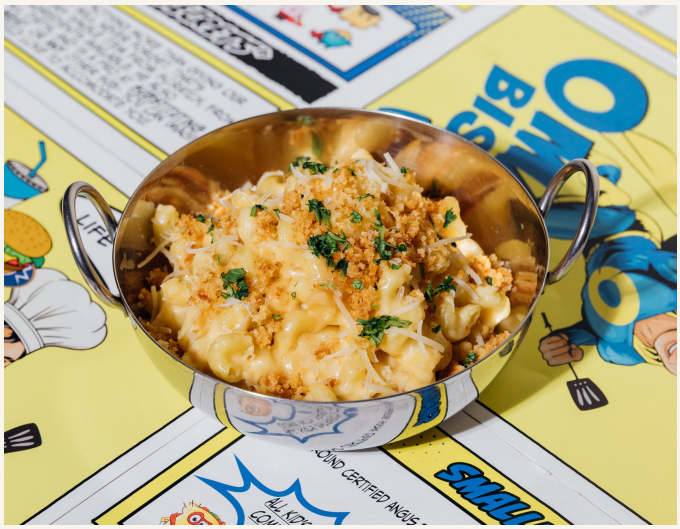
Variety comes from combinations and formats. The design connects purchasing decisions to prep demands and the guest offer, bringing cost and kitchen capacity into menu development from the start.

Sources: S1, S2, S3. Menu-development memo and historical menus.

02 / SCRATCH PRODUCTION

Technique behind familiar food





The DM burger

House-ground beef, house cheese and fresh-baked brioche. The archived caption identifies brisket, short rib and sirloin in the blend.

Three Cheese Mac

Smoked Gouda, Swiss and cheddar emulsified with sodium citrate; the archived caption identifies day-old brioche and brown-butter breadcrumbs.

A product story the team can explain

These are recognizable comfort foods with specific production decisions behind them. The same bread program supports the sandwich offer and the breadcrumb topping. The cheese blend connects a technique choice to a familiar eating experience.

The recipe archive also records doughs, sauces, the burger blend and shared fried-chicken / onion breading. That gives the food concept a documented production foundation.

Sources: S2, S5, S11. Ingredient descriptions follow the supplied menu and captions.

03 / COMPOSED PLATES

Range beyond the bistro menu



Ora King salmon

Okinawa sweet potato puree, confit cherry tomato, honeydew and micro cilantro, matched to the archived Instagram description.



Charred baby octopus

Shiso pesto, squid ink risotto and ginger-carrot puree, matched to the archived Instagram description.

Selected for composition, visible technique and contrast. Dish descriptions: S11.

04 / KITCHEN OPERATIONS

Clear standards at the point of work



A visible standard

Clifton created this station guide with a reference photograph, a matching pan layout and English/Spanish labels. The expected arrangement is visible in one place.

An operations application

The photograph shows the finished setup; the diagram identifies placement. It is a concrete tool for explaining a station, setting it consistently and checking it before service.

Source: S12. Visual station guide created by Clifton Gill.

05 / CATERING

An event offer with operating terms

The in-house and off-site catering menus turn food into defined offers. They combine recognizable formats with minimum orders, advance notice and separate event-service terms.



A clear guest offer

Slider stations, sandwich boards, grazing platters and individually packed options provide distinct ways to buy from the kitchen.

The cost of delivering it

The documents specify guest minimums, a 72-hour notice for in-house orders, hourly support staffing, rentals and a management fee for larger catered events.

The executive-chef contribution

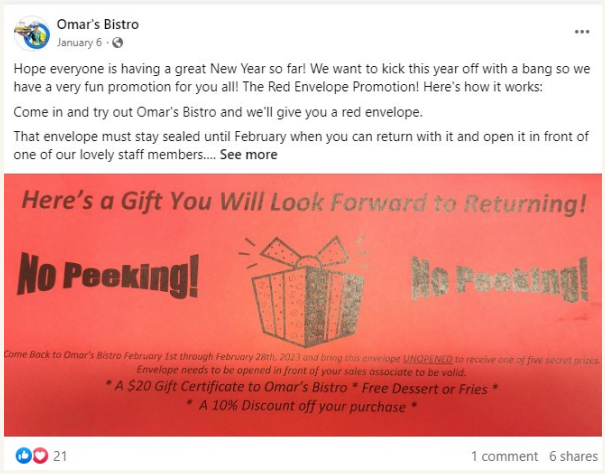
Menu development includes the work around the food: setup, cleanup, transportation, planning and vendor coordination. The menus explicitly name these costs instead of leaving the service scope implicit.

Sources: S3, S4. Historical 2022-2023 terms; this portfolio is not a current price list.

06 / MARKETING

A menu identity and a reason to return





A concept expressed through the menu

Comic-book artwork, item names and photography make the food part of Omar's broader identity. Clifton created the menu strategy and artwork.

The red-envelope promotion

January diners received a sealed envelope to bring back in February 2023. Staff opened it on the return visit to reveal a prize. Clifton created the promotion.

Why these are the marketing selections

The menu gives the concept a recognizable voice. The envelope campaign gives a guest a specific reason and time window to return. Together they show product positioning and a concrete repeat-visit mechanism.

Sources: S2, S6. Menu artwork and red-envelope promotion created by Clifton Gill.

07 / LEADERSHIP

Making the work teachable

Clifton led kitchen training for LABBB students at Omar's Bistro. A December 2022 Boston Globe feature announced the program; Clifton confirmed that it subsequently ran under his leadership.

Collaboration before launch

The menu-development memo explicitly welcomes questions and criticism, and proposes cooking the complete menu for the owners before finalizing it.

Written production knowledge

The recipe archive records ingredient quantities and sequenced methods, including mixing, resting, quality checks and labeling for pizza dough.

An example from the working recipe book

PIZZA DOUGH / METHOD EXCERPT

Mix until incorporated
Mix on medium for 5 minutes
Rest 10 minutes
Mix on medium for 5 minutes
Window-pane test

Leadership shown here combines an open development process, documented kitchen knowledge and delivered training. The approach makes room for feedback while giving people concrete methods to learn and use.

Sources: S1, S5, S8; Clifton's confirmation, November 9, 2026. Recipe excerpt retypeset, not a complete procedure.

08 / EXTERNAL RECOGNITION

Recognition attached to the work

Boston Globe / December 15, 2022

Kara Baskin's feature, *At Omar's Bistro, the ultimate comfort food*, identifies Clifton as the chef and discusses the scratch-made food and planned kitchen training.

“I love this food, and I think you will, too.”

Kara Baskin, Boston Globe. Supplied review excerpt, S9.



Restaurant recognition

The Green Restaurant Association certificate recognizes Omar's Bistro as a 2 Star Certified Green Restaurant, dated February 6, 2023.

This restaurant-level recognition sits alongside the culinary and training work documented in the portfolio. The certificate records Omar's Bistro's recognition in February 2023.

Sources: S7-S10. Supplied press clippings with attribution appear in the evidence companion.

09 / SELECTED DETAILS

Appetizer, plant-forward offer and dessert





Avocado and Peppadew eggrolls

The Instagram caption identifies smashed avocado, Peppadew and green chile aioli.



Hand-rolled donuts

Hand-rolled donuts with scratch-made jam, as described in the archived Instagram caption.

The expanded image gallery contains additional selected work and source filenames.

10 / COST ANALYSIS

Pricing alongside customer demand

[redacted]

Sales Mix Category - Pizza

Date Prepared: [redacted]

Menu Item	Quantity Sold	Popularity %	Item Cost	Item Sales Price	Item Food Cost % (red means high FC%)	Item Margin (red means low margin)
Special Pizza	[redacted]	2.9%	$5.40	$20.00	27.0%	$14.60
10" Cheese		27.9%	$3.09	$12.00	25.8%	$8.91
16" Cheese		51.9%	$3.55	$15.00	23.7%	$11.45
Manakish		12.5%	$5.41	$17.00	31.8%	$11.59
Lahmacun		4.8%	$4.28	$15.00	28.5%	$10.72

Clifton's actual sales analysis

Clifton confirmed he entered the costs and actual pizza sales quantities. The excerpt puts item cost, selling price, food-cost percentage and sales share in one view.

The decision it supports

An item can sell frequently while contributing less per order. Comparing cost percentage, dollar contribution and popularity gives the chef a more useful basis for pricing and menu review.

Source: Sales_Mix_Form_v6.xlsx, Pizza!B1:H19. Private unit counts and date header redacted. Item margin is price less food cost, before labor and other expenses. Source period fields are inconsistent.

11 / EXPANDED PHOTOGRAPHY

Production and menu range



Filled pasta with crisp sage

A close view of rolled pasta, its filling and crisp sage leaves.



Braised duck

Glazed duck with rice and vegetables on a broad white plate.



Falafel melt

The cut sandwich reveals its falafel center and layered filling.



Shaping the bread

Hand shaping dough beside rows of portions ready for the next production step.

Full-frame web exports and further selections are available in the accompanying gallery.

11 / EXPANDED PHOTOGRAPHY

Standards made visible



Salad station setup

Ingredients and utensils arranged in a defined service station.



Deli station setup

A prepared deli station with proteins, vegetables, condiments and utensils.



Salad bar visual standard

A station reference photograph paired with its labeled pan layout.



Plates ready for service

A line of composed plates with repeated portion format and garnish placement.

Full-frame web exports and further selections are available in the accompanying gallery.

11 / EXPANDED PHOTOGRAPHY

Individual event portions



Bacon-wrapped bites

Rows of bacon-wrapped bites arranged along a service board.



Savory pastry pinwheels

A tray of spiral pastries with a visible filling and crisp outer layers.



Filled tortilla cups

Small crisp cups filled and garnished for individual service.



Roast beef canapes

Individual pastry cups filled with sliced beef and garnish.

Full-frame web exports and further selections are available in the accompanying gallery.

11 / EXPANDED PHOTOGRAPHY

Cold service and shared boards



Seafood display

Oysters and other seafood presented over ice with citrus.



Shrimp presentation

A bowl of shrimp with citrus and herbs.



Charcuterie board

Cured meats, terrine, pickles and condiments arranged across a shared board.



Cheese and grazing board

A pastry-covered centerpiece surrounded by cheeses, cured meats, fruit and vegetables.

Full-frame web exports and further selections are available in the accompanying gallery.

11 / EXPANDED PHOTOGRAPHY

Breakfast and composed plates



Breakfast pastry assortment

Several pastry formats arranged together for breakfast service.



Individual fruit tarts

Repeated small tarts with varied fruit finishes.



Braised shank

A glazed shank over vegetables on a white plate.



Seared salmon presentation

Seared salmon over rice with a crisp garnish and dark sauce.

Full-frame web exports and further selections are available in the accompanying gallery.

12 / PRESS

Two perspectives on the bistro

Boston Globe

Kara Baskin / December 15, 2022

At Omar's Bistro, the ultimate comfort food

Read the original Boston Globe feature

Lexington Observer

Sophie Culpepper / December 2, 2022

Beloved local comics, gaming destination adds bistro to its offerings

The local feature places the menu in the context of the comics and gaming business and discusses Clifton's expansion of vegetarian options.

Read the original Lexington Observer feature

The accompanying evidence collection contains the supplied clippings, menu artwork, customer promotion, catering terms, production methods and redacted cost records.

Publisher coverage is independent context. Photographs within clippings retain their original attribution.

13 / EVIDENCE

Source notes

S1 / Menu strategy, September 7, 2022

Original development memo. Author metadata names Clifton Gill; authorship confirmed by Clifton on November 9, 2026.

S2 / Spring menu artwork

Menu artwork and item structure. Clifton confirmed his authorship.

S3 / In-house catering menu, 2022

Historical offer, advance notice, minimums, staffing and management-fee terms. Clifton confirmed authorship.

S4 / Off-site catering menu, 2022-2023

Historical offer and event-service terms. Clifton confirmed authorship.

S5 / Omar's recipe book

Working production document. Author metadata names Clifton Gill. Selected methods only; the complete draft is not presented as a validated manual.

S6 / Red-envelope promotion

Archived January promotion for February 1-28, 2023. Clifton confirmed he created it. Redemption and sales results were not supplied.

S7 / Boston Globe feature, December 15, 2022

Kara Baskin, At Omar's Bistro, the ultimate comfort food. Supplied article screenshot; photographs credited to Lane Turner / Globe Staff.

S8 / Boston Globe training passage

The article announced kitchen training under Clifton. Clifton separately confirmed on November 9, 2026 that the program ran.

S9 / Boston Globe food review passage

Supports scratch production and the reviewer's favorable assessment. No newspaper photograph is reused as portfolio-owned imagery.

S10 / Green Restaurant Association certificate

Omar's Bistro, 2 Star Certified Green Restaurant, February 6, 2023. Restaurant recognition; no claim of current status or sole personal credit.

S11 / Archived culinary captions

Dish names and component descriptions from the supplied culinary posts. These are Clifton's descriptions, not independent verification.

S12 / Visual station setup guide

Fruit/yogurt station photo and matching diagram. Clifton confirmed he created these guides on November 9, 2026.

Photographs are selected from files supplied by Clifton Gill. Photographer authorship is not asserted. Full paths and selection decisions are in the accompanying notes and CSV.