



Chef Steve Weber grew up in Greeley, Colorado, where he began an apprenticeship in a privately owned restaurant.

Steve worked in restaurants in Colorado and California before moving to Europe, where he trained with master chefs from France, Belgium, Germany, and Greece. While overseas, he also honed his skills as a pastry chef and chocolatier. He took advanced courses in European Pastries and Plated Desserts at the Culinary Institute of America, and had the once-in-a-lifetime opportunity to train with a

Belgian Master Chocolatier in Wallonia.

Steve spent a total of twenty years cultivating his skills overseas, the last ten of which were spent as Executive Chef at the famous Chateau Gendebien in Mons, Belgium.

Steve is an accomplished chef in all areas, specializing in innovative gourmet cuisine with a French flair. His style incorporates his American heritage and artistry with his European education and experience. He is happy to be home again in Colorado, and very proud to be leading the culinary team at Walter's Bistro.