SIRHA
COUPE DU MONDE
DE LA PÂTISSERIE
TEAM USA

CHEF SALVATORE MARTONE
COACH - TASTINGS
CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA

Chef Salvatore Martone is the Tasting Coach for Club Coupe du Monde de la Pâtisserie Team USA and serves as Corporate Pastry Chef for Joel Robuchon USA, overseeing the New York and Miami locations. Part of the Bastion Collection, a hospitality group with nine Michelin stars across properties in New York, Miami, Houston, and Geneva, Switzerland, Chef Martone brings extensive experience in fine dining and pastry arts to his role with Pastry Team USA.

Born in Naples, Italy, Chef Martone began his culinary education at the School of Culinary Arts in Naples, continued at Instituto Superiore Arti Culinarie in Venice, and later attended The French Pastry School in Chicago. His career includes key positions as Executive Pastry Chef at Joel Robuchon Restaurant and L'Atelier de Joel Robuchon at MGM Grand Las Vegas, where he maintained Michelin star status, and as Pastry Chef at the Four Seasons Hotel in New York City, overseeing the Michelin two-star L'Atelier de Joel Robuchon. He also served as Executive Pastry Chef at The Ojai Valley Inn and Spa and was part of the opening team at the Wynn Hotel in Las Vegas.

Chef Martone has earned multiple awards recognizing his talent, including first prize at the StarChefs International Pastry Competition in 2012, third place at the 3rd Annual StarChefs.com International Pastry Competition in 2012, a Top 10 Pastry Chef in America designation by Dessert Professional Magazine in 2015, and a nomination for the James Beard Award for Best Pastry Chef the same year. He continues to expand his expertise by teaching at renowned culinary schools in the United States and sharing insights through media interviews, podcasts, and demonstrations.

As Tasting Coach for Pastry Team USA, Chef Martone applies his refined palate and deep technical knowledge to guide the team's flavor development and ensure competitive excellence on the world stage, fostering innovation, precision, and creativity in every aspect of their pastry presentations.