

SIRH/+

COUPE DU MONDE DE LA PÂTISSERIE

TEAM USA

CHEF NICHOLAS FORTE

ICE | TASTING CANDIDATE

CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA 2027

BIOGRAPHY

Chef Nicholas Forte did not follow a traditional path to pastry. Originally studying kinesiology at the University of Nevada, Las Vegas, he discovered early that his creativity and passion were better suited to the kitchen than the classroom. Chef Forte enrolled in the L'Art de la Pâtisserie program at the French Pastry School in Chicago, where he trained under world-renowned pastry chefs, including Sébastien Canonne, M.O.F., Jacquy Pfeiffer, Patrice Caillot, Jonathan Dendauw, and En-Ming Hsu. His education spanned laminated doughs, sugar showpieces, and plated desserts, providing both the technical foundation and artistic vision to thrive in the culinary world.

After graduating with honors, Chef Forte joined Joel Robuchon's three-Michelin-starred restaurant in Las Vegas, where he honed his skills in plated desserts, mignardises, and refined presentation. His career progressed through senior roles in luxury kitchens, including Encore Boston Harbor, Brezza, Bar Zazu, and Jean-Marie Auboine Chocolatier, where he supervised the production of bonbons, chocolate bars and fine confections. By 2021, he became corporate pastry chef for Tao Group Hospitality on the West Coast, overseeing pastry operations for a dozen properties across California and Nevada. In this role, he manages menu development, recipe creation, team mentorship and global rollouts.

Chef Forte prioritizes flavor as the core of every dessert, balancing taste with technical precision. His creations often blend nostalgia with classical technique, as seen in his Viennetta-inspired vanilla dessert for LAVO West Hollywood, which reimagines a childhood treat as a multi-textural showcase. He also designed a Bluey-themed cake for his son's first birthday, reflecting his ability to infuse personal inspiration into his work.

Known for his leadership and mentorship, Chef Forte focuses on building supportive and creative kitchens where young chefs can thrive. Whether sculpting chocolate, refining sorbet, or reinventing a classic dessert, Chef Nicholas Forte continues to advance American pastry with precision, playfulness, and passion, drawing on his Las Vegas roots and global culinary experiences.