

Elizabeth Falkner
Chef/Author/Artist

Celebrated chef, Elizabeth Falkner was born in San Francisco, grew up in Los Angeles and worked her way up in San Francisco's top kitchens before opening her first restaurant, Citizen Cake in 1997. A decade later, she opened four more restaurants in San Francisco and New York. Today, she does recipe development and consults on numerous products and brands. She is an inspiring public speaker and has cooked and spoken all over the United States and in Japan, Europe, Mexico, Canada and China. Falkner's style of cuisine is globally inspired and she cooks both savory and sweet, traditional and modern.

She is an advocate for people and chefs to think more like athletes and "stay fit to cook." She played league soccer for 28 years, and has studied Jungshin and iaidō—both are forms of sword fighting fitness and martial arts. She also practices yoga on a regular basis, does cross fit, pilates, half marathons and the NY Marathon in 2016, cycling and tennis.

Cooking competitions are a favorite "sport" for Chef Falkner. She has competed and judged for the last 15 years on many of the television cooking competition programs for Food Network, Cooking Channel, Bravo and NBC, as well as made appearances on many other shows. She is often featured in food and lifestyle magazines, has received multiple awards and was nominated for the James Beard Award for Outstanding Pastry Chef (2005).

Falkner was a long-time member of Women Chefs & Restaurateurs and served as president from 2014 to 2015 and again from 2019 to 2020. She sat on the board of directors of Frameline, San Francisco's premier LGBTQ film festival from 2004-2008.

A graduate from San Francisco Art Institute with a BFA in film, Falkner produced two short films with food themes in 2018, "Food Games-Sustainability" which she also hosted, and a documented performance piece called "Croquembouche Samurai" she performed at SoHo House in NYC.

She is one of the chefs featured in "Her Name Is Chef", a documentary about the "Sheroes" in the restaurant business released March 2021, directed by Peter Ferriero, produced by Oaks Media Group (Amazon, iTunes).

Deeply concerned for the hard-hit restaurant industry by the covid pandemic, Falkner is hosting and co-producing a feature documentary currently in post-production, "Sorry We're Closed" - an insider's perspective of how the chefs and restaurant industry deals and evolves in crisis.

She is also working on a series of food inspired interactive installations and a memoir.