

FOR IMMEDIATE RELEASE

Press Release



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Renowned executive chef joins Hattie's Restaurants as Executive Chef, Hattie's Albany

Mark Graham joins Hattie's Restaurants as Executive Chef at Hattie's Albany, opening later this year at the former Lombardo's restaurant.



Business for Good

We invest in people to build better businesses, stronger communities, and a more equitable world.

Through sustained investment in people, and a belief in the transformative power of entrepreneurship, we're working toward a world for everyone, built by everyone.

Executive Chef Mark D. Graham was born and raised in Boston, Massachusetts and has been cooking for 39 years. He is now bringing his wealth of cuisine expertise to Hattie's Restaurants, as Executive Chef of Hattie's Albany, and joining the Business for Good family of companies. He will take the reins for Hattie's southern faire at the location formerly occupied by the iconic Lombardo's restaurant.

Chef Graham started his culinary development in the greater Boston area and the Berkshire Mountains of Lenox, Ma. He sought to refine his craft and moved to Northern California (Napa Valley, San Francisco & Palo Alto) in 1995. While there, he worked for industry giants like Chef Bradley Ogden (*Lark Creek Café*), Chef Gary Danko (*Viognier*) and Chef Wolfgang Puck (*Spago*). Returning to the east coast in 2000, Graham applied his passion and skill in Saratoga Springs, New York (*The Wine Bar*, *The Lodge* and *Chez Sophie*) and Albany (*Mezzanotte Ristorante* and *Taste*). In 2019 to 2021, Graham was the Chef de Cuisine for *Salt and Char* (an Adelphi Hotel Property) in Saratoga Springs, NY. Since 2015, Chef Graham launched *MDG Cuisine & Catering*. He continues offering restaurant/kitchen consulting, menu and management support, private resident dinner catering, and charitable fundraising packages.

Hattie's Restaurants aim to grow and amplify a community positive business, while maintaining the quality and character of its product, the vision of its present ownership, and the legacy of its founder,

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Miss Hattie Moseley Austin. All profits of the Hattie's Restaurants are donated to local charity, aligning with the Business for Good mission of giving back to move forward.

“Partnering with Business for Good has been an incredible opportunity and experience for us,” said BFG Restaurant Operator Jasper Alexander. “BFG’s driving mission of “for good not gain” aligns perfectly with the original mission of Miss Hattie. Chef Graham is not only joining the Hattie’s team, but the BFG team and will work wonderfully with us to continue to give back to the community. Hattie’s is doing more good and helping more people than we ever imagined possible.”

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About Business for Good™

With values rooted in equity, access, opportunity, and prosperity, Business for Good has advanced the model of traditional venture philanthropy to Do Good and Give Back to communities in the Greater Capital Region of Albany. Formed in 2020, BFG seeks to give back to move forward and is rooted in the core principle of “for good, not gain.” Its efforts were recognized on a national level with a 2022 Fast Company’s World Changing Ideas Honorable Mention, which recognizes pioneering teams that are playing an important role in the betterment of the world through intentional philanthropy. Comprised of a mission-focused team, Business for Good™ believes no challenge is insurmountable through hard and thoughtful work. With a goal to provide businesses and organizations with sustained support, BFG invests in people for the long term and in every way. Business for Good: building better businesses, stronger communities, and a more equitable world. To learn more, visit www.businessforgood.org