Erica Beneke Bio

One of Austin’s most talented young chefs, Erica Beneke has already made her mark on Austin’s culinary scene as Executive Chef of MAX’s Wine Dive. While the restaurant and wine bar is known for its upscale comfort food menu in a wine-dive setting, Chef Erica has refined the menu by introducing locally sourced vegetables, cheeses and meats. In 2013, she competed on the popular Food Network TV show “Chopped” and came home with the title of “Chopped Champion.”

Prior to taking the helm of the MAX’s Wine Dive kitchen, Chef Erica honed her skills at Solstice at the Stowe Mountain Lodge in Stowe, Vermont and Taughannock Farms Inn in Trumansburg, New York. Erica enjoyed her first formal culinary education through the BOCES program at Ithaca High School and earned a degree in Culinary Arts at Paul Smith’s College.

Chef Erica grew up in the Finger Lakes region of New York where her passion for cooking began with her family. Always stocked with fresh produce and home-grown products, her home kitchen is where she began to craft her skill.

Austin’s abundance of local farmers and its focus on supporting local farms and small, family owned businesses is what drew Chef Erica to the city, where she can be spotted behind the line at MAX’s Wine Dive.