Culinary Architect and Mixologist Richard Ingraham was born and raised in Miami, Florida and became a culinary enthusiast at an early age. He trained at the Art Institute of Atlanta. A few years later, he was offered what is now his current position as Private Chef, for the Miami Heat’s Dwyane Wade. He is responsible for the nutritional diet that keeps the star fit, toned, and healthy on and off the court.

The combination of his world-class training, recognitions, and passion for fine cuisine and spirits has allowed him to serve a plethora of NBA, NFL, MLB and entertainment personalities across the country including:

MLB: Manny Machado, Yonder Alonso, Jemile Weeks, Al Almora, and World Series Champ Jon Jay
NFL: Asante Samuels, Santana Moss, Ricky Jean Francois, Donte Whitner, Mike Thomas, DeMarcus Van-Dyke, Colin McCarthy, Branden Albert, Antrel Rolle, and Michael Oher
NBA: Patrick Ewing, Udonis Haslem, and of course Dwyane Wade
Entertainment: Roxanne Vargas, Miguel Paredes, and Alfred Liggins, NBC6 Miami, Disney on Ice, Food Network’s Chopped

Selected for South Beach Food and Wine Festival’s “The Best Thing I Ever Ate at the Beach” alongside Wade a few years ago, Ingraham has joined Michelle Bernstein and Michael Schwartz in First Lady Michelle Obama’s Chefs Move 2 Schools White House Initiative to encourage healthier eating habits among our country’s youth.

The ChefRLI brand partnered with retail giant Walmart to help families avoid some of the common mishaps during the holiday through The Countdown to Thanksgiving Mishaps campaign. And, in April combined efforts with Beyond the Boroughs Scholarship Fund Founder and NFL Vet Tutan Reyes, to provide healthier eating options to kids during the NFL Draft Weekend. The Sarah Gibson Culinary Scholarship was created as a result of the partnership to help high school graduates attend culinary school. Currently, Richard Ingraham is the Vice Chair of SEEK, INC. a nonprofit organization that provides meals to the homeless of Miami-Dade once a month.