

From Hell's Kitchen to Addison Reserve

Chef Hannah Flora Brings Home Culinary Excellence

BY HEATHER ARIAS DE CORDOBA, EDITOR



It's one thing to shine in a private club kitchen, but it's another to stand out on a national stage under the fiery gaze of Gordon Ramsay.

Hannah Flora, executive sous chef at Addison Reserve, did just that, finishing as the **runner-up on Season 23 of *Hell's Kitchen***. With each challenge, she proved that private club chefs can deliver world-class cuisine with precision, creativity and grace under pressure.

Chef Hannah's journey wasn't just a personal victory—it was a moment of pride for Addison Reserve, a *BoardRoom* magazine *Distinguished Club* with ELITE status, and a testament to the high standards, leadership and passion that define private club dining.

THE HEAT OF THE COMPETITION FUELS GROWTH

Competing on *Hell's Kitchen* wasn't just about impressing Chef Ramsay. It was about pushing limits, refining leadership and proving that excellence isn't just reserved for Michelin-starred restaurants.

"The biggest personal lesson I learned was my drive and willpower in this industry," Flora said. "The no-nonsense, think-on-your-feet creativity reignited my passion. The freedom to have fun and push my limits during the challenges was exhilarating."

But beyond the thrill of competition, Flora walked away with a renewed sense of leadership and time management—two key pillars of success in private club dining.

"Working against the clock every morning showed me just how important grace under fire is," she continued. "Fine-tuning my time management skills in such a high-pressure environment has carried over into my everyday work at Addison Reserve."

But her most important takeaway? ***Grace under pressure.***

It's easy to see why Addison Reserve members take such pride in Chef Hannah's achievement. The club is known for its high standards and exceptional dining experience, and its staff consistently delivers on those expectations. Flora's experience on *Hell's Kitchen* only reinforced her leadership approach—one that focuses on mentoring, inspiring and holding the kitchen to the highest standards.

"My leadership style is quiet and charismatic," Flora articulated. "I love to teach by doing, explaining my thought process and pushing creative approaches. At Addison Reserve, I guide my team as a unit, collaborate on ideas and hold everyone accountable for maintaining excellence."

"In private clubs, it's not just about food—it's about the overall experience," she added. "Mistakes happen, but how you handle them defines the culture of the kitchen. We hold ourselves to the highest standards, not just in food and service, but in how we represent the club daily."

Chef Hannah's *Hell's Kitchen* experience didn't just sharpen her skills—it inspired her to evolve Addison Reserve's menu.

"Creating a 'Michelin-star-worthy' dish in 35 minutes was one of the most intense challenges," she explained. "But it showed me that even under time constraints, standards can't slip. That mindset carries into every service at Addison Reserve. We never cut corners."

Members can expect familiar favorites with a fresh, modern twist as Flora introduces new spins on classic country club dishes.

A ROLE MODEL FOR THE NEXT GENERATION OF CLUB CHEFS

Chef Hannah's rise to national recognition is more than just a personal achievement—it's a win for private club culinary teams everywhere.

"I want to change the perception of club dining," she noted. "People think private clubs are stuck in the past, but we do what top restaurants do—just with more variety, precision and grace. We aren't limited to one concept; we serve everything from fast-casual to fine dining to private wine dinners, all at the highest level."

Her success also sends a strong message to aspiring female chefs in a male-dominated industry.

"I hope my journey inspires the next generation of women in culinary," Flora shared. "Stay true to yourself. Push through the long hours and tough shifts. Keep showing up and showing off. The industry is evolving, and we need to embrace those changes while advocating for more opportunities and support."

For Addison Reserve, Chef Hannah's success reinforces the club's reputation for excellence. Her ability to compete on a national stage and bring those lessons back to the club elevates the member experience and the overall club culture.

Her passion, creativity and leadership prove that private club kitchens are home to some of the best talent in the industry. **BR**

Follow Hannah Flora's culinary journey: [Chefhannahflora.com](https://www.Chefhannahflora.com) and on instagram: @Chefhannahflora



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