

Chef Russell Klein

Russell Klein has more than sixteen years experience in the restaurant industry. A native New Yorker, he attended the French Culinary Institute and trained in the south of France and Italy. Upon his return from Europe he worked in some of the Manhattan's most distinguished

kitchens, including La Caravelle, David Bouley's Danube, Picholine, Judson Grill and Fleur de Sel.



Chef Klein moved to Minnesota in 2002. He became the executive chef at W.A. Frost and Company in St. Paul, where in 2005 he met his future wife, Desta.

He has been named the Twin Cities Best New Chef by Minnesota Monthly, the Twin Cities Hottest Chef by Where Magazine and has been nominated for Food & Wine magazine's "Best new chefs in America." In 2006 The Minneapolis Star Tribune called him "one of the Cities top talents." And most recently, he was named a "Restaurateur of the Year" for 2007 by MSP magazine.

During his time at WA Frost, the restaurant received numerous accolades, including being named the Best Restaurant in St Paul, Top Ten restaurants in the Twin Cities, Wine Spectator Best of Award of Excellence, Twin Cities Most Romantic Restaurant and Best Outdoor Dining. Chef Klein moved on from W.A. Frost with the ambition of opening his own restaurant.

Chef Klein has devoted significant time to several Twin Cities charities, including the Humane Society of Ramsey County, The American Liver Foundation, the Governors Residence Council, St. Jude Children's Hospital and the Hollywood AIDS Foundation. And, he hopes to continue this spirit with Meritage, as well as becoming an integral part of downtown Saint Paul businesses and the community.