



Chef Noam Bilitzer

Born in central Israel, in a small K'far, Noam spent his early childhood playing in fruit orchards. In 1999, he and his family moved to Florida. From an early age, Noam was drawn to food and cooking. From going to the Shuk markets in Israel to helping his mother in the kitchen, food always had special place in his world.

Noam began his official career at 14 years old and has never looked back. He graduated from Johnson and Wales University in Charlotte, NC. Noam has pushed himself in his career, impacting kitchens in Boston, Chicago, Charleston, and now, Louisville. Noam has competed and won Food Network's *Chopped* in 2018.

Bilitzer opened MeeshMeesh Mediterranean in downtown Louisville in September 2023. Within that time, he has been awarded with many accolades, such as 2024 Yelp's #3 restaurant in the country and most recently, nominated for James Beard's Best Chef in the Southeast.

Noam draws inspiration from his global heritage and cooks with an overall focus on flavor and sustainability.

