





Donald Walker

Restaurant Server

Lead server with 9 years in fine dining and chef-driven concepts, including 3 years running floor shifts as a working lead. Trusted to open and close the dining room, train new servers, and handle VIP and allergen tables without slowing service.

CONTACT INFORMATION

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EDUCATION

B.A. English, University of Wisconsin Madison, 2015

Court of Master Sommeliers,
Introductory Sommelier Certificate,
2021

ServSafe Food Handler and TIPS
Alcohol Certifications, current

KEY SKILLS

- Floor lead and MOD coverage
- Tasting menu and wine pairing
- VIP and allergen table handling
- New server training and onboarding
- POS close and sales reconciliation
- Toast, Aloha, and Resy
- Inventory counts (wine, NA bev)
- Guest recovery and comp authority
- Scheduling support
- Pre-shift menu education

PROFESSIONAL EXPERIENCE

Lead Server | Birchwood Public Kitchen, Minneapolis, MN
2022 - Present

- Lead floor of 8 servers and 3 bussers across dinner service in a 110-seat tasting-menu restaurant
- Run pre-shift menu education on the rotating 7-course tasting menu and wine pairings
- Manage VIP, press, and allergen tables (about 12 per week) personally to protect guest experience
- Cut new-server ramp time from roughly 6 weeks to 4 weeks by rewriting the floor training checklist
- Reconcile nightly sales of \$14,200 on average and close the POS as MOD two nights per week

Server | Saffron Table, Saint Paul, MN
2019 - 2022

- Worked dinner and brunch service in a 75-seat Indian fine dining room with a 60-bottle wine list
- Held the highest dessert and digestif attach rate on the team in 2021
- Selected to train 9 new servers during a post-pandemic reopening expansion
- Stepped in as wine captain on the sommelier's nights off

Server | Hearth & Tide, Duluth, MN
2017 - 2019

- Served in a waterfront restaurant doing 300-plus covers on summer Saturdays
- Handled a 4-table fine dining section and a separate raw bar section depending on shift
- Trained on full open and close side work, including bread, butter, and amuse prep
- Promoted to senior server in second summer

Server | The Linden Room, Madison, WI
2015 - 2017

- Served lunch and dinner in a 60-seat farm-to-table restaurant with daily-changing menus
- Memorized new menus each morning, often 18 to 22 items plus specials
- Built a regular guest book of 40-plus repeat diners who requested my section

- Covered host stand and phone reservations during light shifts