

BIOGRAPHY

DOUGLAS DODD EXECUTIVE CHEF

A native of Chicago, Douglas Dodd began his career in New York with his training at the Culinary Institute of America.

After completing his formal education, Dodd moved to Zurich, Switzerland for two years to experience European cuisine first-hand while working as chef de partie-tournant at Hotel Erilbacherhof. Upon his return, he began his professional culinary career at the Mansion on Turtle Creek in Dallas, Texas, where he worked for two years cultivating his talent. Following his tenure there, Dodd began working with Chef George Mahaffey at The Little Nell in Aspen, Colorado. The two worked together for five years during Dodd's seven-year career with the restaurant, allowing him to learn from Mahaffey and hone his management and menu writing skills. Mahaffey continues to be a guiding mentor for Dodd, who brings his experiences with Mahaffey to Hotel Bel-Air.

Following his seven-year career at The Little Nell, Dodd moved to Scottsdale, Arizona, where he worked for two years at the Phoenician, creating dynamic dishes for Windows on the Green and the Terrace, both four-star, four-diamond restaurants. He brings these influences to the Bel-Air kitchen, incorporating traditional dishes with his own fresh interpretation.

Chef Dodd's philosophy is to use herbs and spices from the hotel's private Herb Garden, to hand-pick fresh seafood from the local market, to find exceptional seasonal items to feature as weekly recommendations and to utilize purveyors with access to the finest specialty items. While menu refinements are always being implemented, Chef Dodd's primary focus is to showcase the unique offerings of California, including fresh vegetables, meats and cheeses, which are signature ingredients at The Restaurant at Hotel Bel-Air.

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