



Executive Biography

EVAN TREADWELL **Executive Chef, Lido**

Capturing the essence of the Central Coast, Dolphin Bay Resort & Spa Executive Chef Evan Treadwell's signature culinary style is dubbed "Coastal Wine Country Cuisine," in which he blends classic techniques with fresh, regional ingredients. His skills have earned him the Central Coast Magazine Iron Chef award in 2008 among other industry nods.

Currently heading the culinary program at Dolphin Bay Resort, Chef Treadwell's menus include just-caught seafood, farm-fresh vegetables, and locally raised meats and poultry. Signature dishes include Lobster Bisque with Armagnac, Chives and Chervil; Seared Muscovy Duck Hash with a Poached Quail Egg, Cracklings, Watercress and Stonefruit; and Pistachio Crusted Cayucos Abalone with Blood Oranges. When paired with wines from some of California's most exciting vineyards, which happen to be in Dolphin Bay's backyard, Lido's cuisine is a culinary mirror of its spectacular surroundings. Under Chef Treadwell's direction, Lido was awarded *Wine Spectator's* Award of Excellence and *Sante's* Culinary Award for "Innovative Regional Restaurant" in 2007. For the fourth year in a row, Chef Treadwell will create the menus for the resort's annual James Beard Benefit Dinner.

Chef Treadwell also heads the Fireside Grill, outdoor casual dining offered in the summer. His newest venture in 2009 is a cooking class series, featuring finds from a farmer's market, preparations of local abalone, no-fail barbecue basics and other topics.

Before taking the culinary helm of Dolphin Bay, Chef Treadwell served as corporate chef for the Boutique Hotel Collection, where he established and executed culinary direction for a chain of 10 California resort properties. Prior to that, Chef Treadwell was executive chef and director of food & beverage for the Gardens of Avila Restaurant, located at the Sycamore Mineral Springs Resort in San Luis Obispo. Other career highlights include opening sous chef for Viognier in San Mateo, where he worked closely with James Beard Award-winning Chef Gary Danko, and executive chef at Benbow Inn in Northern California, which won a *Wine Spectator* Award of Excellence during Chef Treadwell's tenure.

Undertaking advanced training at the Culinary Institute of America at Greystone in St. Helena, Calif., and completing the Culinary Arts Program at the Opportunities Industrialization Center West in Menlo Park, Calif., Chef Treadwell brings an exceptional culinary pedigree to Dolphin Bay, the intimate all-villa resort on California's Central Coast.
