

Evan Treadwell
Executive Chef, LIDO

Capturing the essence of the Central Coast, Dolphin Bay Hotel & Residences' Executive Chef Evan Treadwell has been cooking up California's premier coastal cuisine for more than 25 years. With a signature culinary style dubbed "Coastal Wine Country Cuisine", which blends classical technique, with fresh regional ingredients that change with the seasonal solstice and equinox, his menus combine textures and flavors to bring out the best in each dish.

Raised in Mendocino, CA, by his father, a jazz saxophone player, and his mother, a social worker, Chef Treadwell found his calling at the service counter of a local deli at the age of 14, and has been in the restaurant and bar business ever since.

Currently manning the stoves of Lido, Dolphin Bay Hotel & Residence's fashionable and comfortable signature restaurant, Chef Treadwell's menus include just-caught seafood, farm-fresh vegetables, and locally raised meats and poultry—all prepared with classic techniques and served in artful presentations. When paired with wines from some of California's most exciting vineyards, which happen to be in Dolphin Bay's backyard, Lido's cuisine proves to be a culinary mirror of its spectacular surroundings.

"Over the course of my career I have had the pleasure of working with talented chefs in wonderful locations," says Chef Treadwell. "However, it is here at Lido that my concept of Coastal Wine Country Cuisine has flourished and is made that much better by the local wines, produce, and surrounding landscape."

Most recently Chef Treadwell served as Corporate Chef for the Boutique Hotel Collection, where he established and executed culinary direction and strategy 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. Previous to that Chef Treadwell was the Opening Sous Chef for Viognier in San Mateo, where he worked closely with James Beard Award-winning chef Gary Danko. In addition, Chef Treadwell served as Executive Chef at the historic Benbow Inn. The Benbow's proximity to Northern California's wine regions inspired him to develop his distinctive cooking style. Benbow was also awarded a *Wine Spectator* Award of Excellence during his tenure.

Undertaking advanced training at the Culinary Institute of America at Greystone in St. Helena, CA, and completing the Culinary Arts Program at the Opportunities Industrialization Center West in Menlo Park, CA, Chef Treadwell has an exceptional culinary pedigree.

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