



CHEF BRETT MADDOCK

Biography

A longtime passion for delicious food has led Chef Brett Maddock on travels to many regions throughout the United States where flavors have influenced his award-winning, Progressive American Cuisine. Experienced in the culinary field since 1991, Chef Maddock has created a variety of recipes and signature dishes that his guests savor at Arnold Palmer's restaurant in La Quinta, California.

Chef Maddock began his career by working in a local butcher shop in Lake Elmo, Minnesota. Working side by side with the owner for many years, Chef Maddock was not only educated on how to cut and carve all types of meats, but also learned how to create, cure and smoke sausage. It was during this time that Chef Maddock developed his interest in meat preparation and passion for cooking, and soon thereafter enrolled in the Culinary Arts program at St. Paul College. After working in several well-known restaurants throughout the Minneapolis area, including The Dakota, Lake Elmo Inn, and Campiello, Chef Maddock expanded his culinary skills and developed a comprehensive understanding of freestanding restaurants.

Chef Maddock honed his fine dining culinary and pastry talents while working for The Ritz-Carlton in two of their premier hotel properties. He served as The Terrace Restaurant Chef in Naples, Florida, prior to working in The Dining Room at The Ritz-Carlton Buckhead, Georgia.

After being lured to the Palm Springs area as The Fine Dining Chef at The Lodge in Rancho Mirage, Chef Maddock created a sumptuous light California cuisine that earned the restaurant a coveted Mobile Four Star and an AAA Four Diamond rating.

As a big fan of Chef Maddock's cuisine, golf legend Arnold Palmer persuaded him to join his new restaurant venture in 2003 in order to develop a diverse menu of American favorites using market fresh ingredients. Under Chef Maddock's direction as General Manager and Executive Chef, Arnold Palmer's restaurant has not only received popular acclaim for its exceptional menu and extensive wine list, but also received *Wine Spectator's* impressive Award of Excellence.



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