

# Alila<sup>®</sup> VENTANA BIG SUR

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## **ALILA VENTANA BIG SUR WELCOMES NEW EXECUTIVE CHEF ZACH LADWIG**

**BIG SUR, Calif.** (July, 2022) – [Alila Ventana Big Sur](#) is pleased to announce the appointment of Zachary Ladwig as Executive Chef. Chef Zachary comes to Big Sur with an impressive resume presenting over 20 years of experience with first-class hotels and resorts; Michelin-starred restaurants, and multiple Forbes Five Star and AAA-awarded eateries and concepts. At Alila Ventana Big Sur, Ladwig takes the helm with a focus on the region’s enviable ingredients to cultivate garden-centric cuisine with classical French techniques, emboldening the flavors of Alila Ventana Big Sur.

“Chef Zachary’s arrival signals a new season here at Alila Ventana Big Sur,” said Alila Ventana Big Sur Area Vice President and General Manager Anthony Duggan. “We look forward to working with Chef to execute his culinary vision, and usher in a new chapter of innovative, sustainable and inspired culinary programming for our guests and the Big Sur community,” he said.

Most recently, Chef Zachary held roles at two decorated Relais & Châteaux properties, Dunton Hot Springs and Inn at Dos Brisas—both reputed for thoughtful, innovative and sustainable food and beverage approaches. Chef Zachary began his culinary career under industry elites including Chef David Bouley, where he served as executive sous chef at the Michelin-starred Bouley Restaurant in New York, and Hans Schadler at The Williamsburg Inn. Chef Zachary has also led culinary efforts at The Stella Hotel in Texas; The Penrose Room at The Broadmoor; the Michelin two-starred Corton, and Gordon Ramsay at The London, both in New York.

“Revered for its access to some of the finest ingredients in the world, and its deeply ingrained sustainable farming practices, not to mention and miles and miles of stunning California wilderness as far as the eye can see, working in Big Sur has always been a dream of mine,” affirmed Chef Zachary. “I’m driven by Big Sur’s innate ability to inspire and I’m looking forward to bringing my dishes and that personal inspiration to the Alila Ventana Big Sur kitchen and our guest culinary experience,” he said.

Throughout his career, Chef Zachary has maintained a passion for knowledge, studying both traditional and contemporary trends and techniques. He is known for executing highly precise European dishes, curating daily tasting menus, and a signature creativity expressed in new culinary offerings. He is also passionate about training and managing future generations of young chefs and apprentices, and developing relationships with local farmers and purveyors, both of which he attributes as his foundation in the kitchen.