Professional Experience

david clawson

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Introduction

Thank you for reviewing my professional experience. For over three decades I have been a culinary leader in conceptualizing, developing, managing and achieving excellence within both the private and public sector restaurants, hotel openings and relaunches. Combining my formal training with my culinary experience acquired in America’s finest hotels and restaurants, I have had great success in creating eclectic menus and globally influenced dining concepts. I pride myself in having a strong business acumen and proven track record in achieving profitability. My ability to seek out strong and successful partnerships with local farmers, growers and artisans ensures their commitment to providing the best in production and a quality product as I strive to lessen the distance between farm to table.

Executive Chef, Vail Resorts, Inc. 2008-2013

*Vail Mountain Dining, Vail, CO* Game Creek Club and Restaurant, Two Elk, Wildwood, Eagles Nest, Bistro 14, The 10th, Mid Vail, Buffalo’s, Belle’s Camp, Dawg House, Golden Peak Grill, Express Lift

Executive Chef, HEI Hotels and Resorts 2006-2008

 *Le Meridien Hotel San Francisco* Transitioned former Park Hyatt to Le Meridien, Starwood Hotels newly acquired brand for North America

Director of Food & Beverage, Vail Resorts, Inc. 2004-2006

 *The Lodge at Vail, A Rockresort, Vail, CO* F&B Director and Executive Chef for Mobil Five Star and AAA Five Diamond Hotel

Director of Hospitality, Clawsongroup, Inc. 1998-2004

 *Hospitality Consulting and Financial Valuation Firm, Reston, VA* Forrestal at Princeton, Fairmont San Francisco, La Garita Club, Ojai Valley Inn and Spa, Peabody Orlando Hotel, Comus Inn, FEMA Mt. Weather EAC, Buena Vista Palace

Executive Chef, Nikko Hotels, Inc. 1994-1998

 *Hotel Nikko Atlanta, Atlanta, GA* Cassis and Kamogawa Restaurants, a leader in Buckhead social catering Conde Naste Top 100 Hotels Worldwide

Executive Sous Chef, Ritz Carlton Hotel Company 1990-1994

 *Atlanta Buckhead, GA, Pentagon City, VA, Tyson’s Corner, VA* Malcolm Baldrige Award 1992, Mobil Five Star, AAA Five Diamond

Sous Chef, The Inn at Little Washington 1986-1990

 *Washington, VA, Chef Patrick O’Connell* Relais Chateaux, Mobil Five Star, AAA Five Diamond

Chef Saucier, Hôtel Plaza Athénée 1984-1986

 *New York, NY, Chef Daniel Boulud* Mobil Five Star, AAA Five Diamond

Chef Saucier, La Caravelle Restaurant 1980-1984

 *New York, NY, Chef Roger Fessaguet* Four Stars, The New York Times Guide

Education

Capitol Page School, Library of Congress, Washington, DCWest Virginia University, Morgantown, WV