



BRADLEY M. OGDEN, CHEF & CO-FOUNDER LARK CREEK RESTAURANT GROUP

"Keep it simple; use the freshest ingredients available and put them together in such a way that the flavors, colors, and textures combine to bring out the best in each other."

-B. Ogden

A passionate commitment to this philosophy has guided Bradley Ogden's illustrious career, influencing the evolution of American cuisine for over twenty-five years and cultivating this award winning all-American chef into one of the most recognized names in the industry.

Ogden feels the greatest influence on his cooking came from his early exposure to fresh native American foods. "Coming from the Midwest, I grew up eating freshly caught trout, free-range chicken and hand-picked fruits and vegetables. As my culinary training exposed me to new techniques and ingredients, I never lost my appreciation for those basic tastes."

Bradley Ogden is co-owner, with Michael Dellar, of the Lark Creek Restaurant Group, which includes ten award-winning West Coast restaurants highlighting the company's core values of the highest quality contemporary farm-fresh American cuisine, all-American wines, and professional service. Restaurants in the Group include The Lark Creek Inn in Larkspur; One Market Restaurant and LarkCreekSteak in San Francisco; Lark Creek Walnut Creek; Yankee Pier in Larkspur, at Santana Row in San Jose and at San Francisco International Airport; Parcel 104 in Santa Clara; Arterra in San Diego; and Bradley Ogden at Caesars Palace in Las Vegas.

Ogden, a native of Traverse City, Michigan, was inducted into the "Who's Who of American Cooking" by Cooks magazine. He was chosen as one of the "Great American Chefs" by the International Wine and Food Society, awarded the "Golden Plate" by the American Academy of Achievement, named "Best Chef of California," by the prestigious James Beard Foundation, and honored with the "Chef of The Year Award" in 2000 by the Culinary Institute of America. In 2004, Bradley Ogden at Caesars Palace in Las Vegas was selected by the James Beard Foundation as "Best New Restaurant" and Ogden was awarded "Star Chef of the Year" by the California Culinary Academy. Ogden began his career at the Culinary Institute of America in Hyde Park, New York. He graduated in 1977 with honors and was the

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recipient of the Richard T. Keating Award, given to the student most likely to succeed. In 1979 he was hired as Sous Chef at the American Restaurant in Kansas City, and within six months was promoted to Executive Chef.

In 1983, Ogden relocated to San Francisco to open the Campton Place Hotel and Restaurant, and serve as the Executive Chef. Under his creative direction, the downtown restaurant earned an international reputation for serving the finest and most innovative dishes American cuisine had to offer.

Consistent acclaim from reviewers and the public has brought Ogden worldwide recognition over the years. He traveled to Europe as a participant in the Robert Mondavi American Chefs Series, and to Hong Kong as an example of San Francisco's finest culinary talent during San Francisco Week in February 1988. At home, articles featuring Ogden and his views on American cuisine appear frequently in such publications as Food & Wine, Cooks Illustrated, The Wine Spectator, Gourmet and Life magazine. His television credits include NBC's "The Today Show," AM/San Francisco, Dinner at Julia's, Good Morning America, and the Great Chefs of the West series.

Ogden left Campton Place in May of 1989 to open The Lark Creek Inn. His first cookbook, Bradley Ogden's Breakfast, Lunch & Dinner (Random House, 1991), was written with the help of his wife Jody, and today, through expansion of Lark Creek Restaurant Group, he continues to evolve and heighten the modern American dining experience.

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