



CHEF ERIC STENBERG

THE RESORT AT PAWS UP - MONTANA

Eric Stenberg was born and raised in Portland, Oregon, where he learned to cook by helping his mother prepare family meals. Although trained as a high school teacher, Eric left the classroom behind and journeyed to California to pursue a long-time dream of cooking professionally.

Upon successfully completing California Culinary Academy and interning at Chez Panisse, Eric returned to the Pacific Northwest where he spent the next 11 years cultivating his culinary skills. Eric began cooking for Chef Higgins at the Heathman Bakery & Pub in Portland, Oregon. At this time, Chef Higgins was beginning his groundbreaking involvement in causes related to sustainable farming and fishing practices. Eric recognized that Greg was well ahead of his time in designing a restaurant around sustainability, and joined him in his efforts to promote the causes involved. Within a year, he was promoted to Sous Chef, and then to Executive Chef. During this period, Eric participated in the International Pinot Noir Festival where Chefs from all over the United States gather annually to combine their culinary talents to pair foods indigenous to the Pacific Northwest with local wines and beers. During his time at the Heathman Bakery and Pub, Eric also spent six weeks in Alsace, France; working under Joseph Matter, a chef awarded three Michelin stars. This opportunity greatly enhanced Eric's classical French cooking skills, and provided him an opportunity to tour a number of wineries.

Out of these experiences, Eric developed the vision to start his own restaurant. In 1994, he and his wife, Laurie, moved to Bozeman, Montana and opened the Big Horn Café & Restaurant. The Big Horn was known for its woodburning oven and fresh, housemade foods and pastries. In spite of the restaurants' success and the Stenberg's' affinity for Montana, the Big Horn closed its doors due to difficulty obtaining a liquor license.

With their first child on the way, Eric and Laurie moved back to Portland. Eric returned to work as the Sous Chef for Chef Greg Higgins, at his new and highly successful fine dining restaurant, Higgins, located in downtown Portland. Eric refined his palate by working with some of the most respected chefs in the world, including Alice Waters, Rick Bayless, and Susan Spicer. During the four year period he worked at Higgins, Eric also worked with the James Beard Foundation, and cooked occasionally at the James Beard House.

ERIC STENBERG, CHEF (CONTINUED)

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Eric thoroughly enjoyed his second stint working with Chef Greg Higgins. He and Laurie, however, still dreamed of raising their family in Montana. When the Executive Chef position at the Gallatin Gateway Inn became available, they agreed to return to Montana. Eric remained in this position until he once again had an opportunity to open his own restaurant. He opened the Savory Olive in the Historic Baxter Hotel in March of 2003. His time running the Savory Olive was highlighted by gaining national recognition for his cooking style and commitment to sustainable practices in several publications to include Food & Wine Magazine, Organic Style, and the New York Times. Although Savory Olive experienced great success, it was forced to close due to a change in landlord ownership.

Eric has had a number of enviable experiences, he claims the highlight of his career thus far has been his involvement with the Chef's Collaborative, of which he is currently the Chairman of this national organization. This growing network of over 1,000 influential and well known chefs promotes sustainable food choices for our future. The goals of the Collaborative include finding alternative resources for food using local growers, and educating children about the future of our food sources. The Collaborative holds benefit dinners and retreats all over the United States to raise money for their causes.