



THE RESORT AT  
**PELICAN HILL**<sup>™</sup>  
NEWPORT COAST CALIFORNIA

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**Thomas Ryan**  
**Executive Chef, Pelican Hill**

One could say it was family destiny that would take Thomas Ryan down a culinary career path. Because his mother couldn't cook, early on he became the family chef. His first job was washing dishes after school at a Long Island restaurant. The family spent summers in Billings, New York, which happened to be just down the road from the Culinary Institute of America. With his growing love for cooking, and the proximity of the CIA, he enrolled in the institute and has never looked back.

Ryan's extensive experience spans more than two decades and includes everything from serving as an executive chef with The Ritz-Carlton Hotel Company to being invited twice to cook at the famed James Beard House in New York as a Guest Chef. With his cornucopia of culinary skills and creativity, as the Executive Chef of Pelican Hill he is shaping a mouth-watering menu focused on fresh, local ingredients and creating a one-of-a-kind dining experience on the beautiful Newport Coast®.

At Ritz-Carlton, he oversaw the rebirth of The Ritz-Carlton, Coconut Grove and the opening of The Ritz-Carlton, South Beach in Miami and The Ritz-Carlton, Bachelor Gulch in Avon, Colo. As president and corporate chef of Restaurant & Hospitality Consultants, Las Vegas, he led a team of top professionals in the development and opening of restaurants. As assistant executive chef of Rio All-Suite Hotel and Casino, Las Vegas, he oversaw and trained a team that served 13 restaurants, five lounges, nine bars and 24-hour room service.

Ryan is a graduate of the Culinary Institute of America, Hyde Park, New York, and is working toward becoming a Certified Executive Chef (CEC) with the American Culinary Federation. In addition, he has honed his culinary and management skills through a variety of other training and educational programs including two apprenticeships at the Culinary Olympics, Frankfurt, Germany; "Ice Masters Training" with Mark Daukas, Irvine, Calif.; and wine training by sommeliers at The Ritz-Carlton

Hotel Company. He has participated in six annual Food and Wine Classics in Aspen, Colorado, and is a member of COPIA, The American Center for Wine, Food and the Arts.

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