



**Zachary Ladwig**  
**Executive Chef**

Executive Chef Zachary Ladwig leads Texas' only *Forbes* five-star restaurant, The Inn at Dos Brisas, with a distinctive style of cooking that highlights fresh, local, and seasonal ingredients. He incorporates these ingredients into the regularly changing five- and ten -course meat and vegetarian menus, that can include dishes such as

*Barbary Duck with Well Pad Sunchokes and their Sprouts, Barley Stew, and Macerated Prunes; Early Hokkaido Squash prepared in three fashions with Crescenza, Pumpkin Blossoms, P.X., and Steamed Whey; or Monkfish Liver roasted on Binchotan with Matsutake, Pine and Green Apple.* Prior to this role, Ladwig was Chef de Cuisine of the Relais & Châteaux resort, which he joined in June 2011.

Before moving to Texas, Ladwig earned his stripes in the kitchens of some of New York City's finest restaurants including the Michelin starred Gordon Ramsay at the London and Bouley, as well as Corton, a two Michelin starred establishment. He has also played a significant role at The Garden of the Gods Club (Colorado Springs, CO); The Williamsburg Inn (Williamsburg, VA); Lautrec, the *Forbes* five-star, AAA Five Diamond fine dining restaurant at Nemacolin Woodlands Resort and Spa (Farmington, PA); the American Club Resort (Kohler, WI,) a *Forbes* five-star, AAA Five Diamond establishment; and The Stella Hotel (College Station, TX).

With its refined American cuisine and intimate 10-table dining room, The Inn at Dos Brisas has garnered recognition as a fine-dining destination. One of only 62 *Forbes* five-star restaurants in the United States and the only one in Texas, the Inn's menu features fresh, high-quality ingredients. With a 42-acre USDA-certified organic farm and an 8,000-square-foot



geothermal greenhouse tucked inside the 313-acre estate, nearly all herbs and vegetables found in the restaurant are harvested the day they are served to guests. Chef Ladwig changes the menu almost daily, but keeps all of the tasting menus on file to ensure that he can grant guests a replica of a previous meal, if they are so inclined.

Ladwig currently resides in College Station, Texas with his wife Ashley, son Carter and boxers, Sophie and Bruno. When he's not busy in the kitchen, Ladwig enjoys disc golfing and spending time with his family.