

DEMONSTRATION THEATER
Monday, March 1 ~ Booth 1957
11:00 - 11:45 am

FEATURING CHEF KEVIN COTTLE PRESENTING MISO-SAKE CURED SABLEFISH - SHANG HI BOK CHOY, BLUE PRAWN POT STICKER, EDAMAME, BONITO NAGE

CHEF KEVIN COTTLE

Chef Kevin Cottle's interest in the culinary world began early in life on the shores of Cape Cod. According to Kevin it was his father's love for fishing and his mother's culinary creativity that inspired his flare for contemporary New England Cuisine.



Chef Cottle's formal culinary training began at Plymouth South Vocational High School where he graduated at the top of his Culinary Arts class. Kevin continued his culinary training at the prestigious Culinary Institute of America in Hyde Park, New York.

Chef Cottle's professional culinary journey began in Philadelphia. After working in a few of Philadelphia's finest restaurants Chef Cottle's love of the ocean brought him back to Boston where he worked at the Colonnade Hotel under the watchful eye of skilled Master Chef John Joho. On his days off he lent a hand at Sandrine's Bistro in Cambridge, where he gained invaluable experience from French Master Chef Raymond Ost. "It is during my time in Boston that I learned to fuse contemporary New England cuisine with the elegance of French gastronomy."

In 1998 Kevin decided to venture west to Colorado where he initially worked as a Banquet Chef and later as the Executive Sous Chef of the Sonnenalp Resort of Vail.

Kevin returned to Cape Cod, where he accepted a job at the Wequassett Inn Resort and Golf Club. In 2002 as Chef de Cuisine, he presided over the opening of Wequassett fine dining restaurant, "28 Atlantic", which has received numerous awards and accolades, including AAA's four diamond award and the Wine Spectator's Award of Excellence. Chef Kevin was also honored to cook at the

James Beard house as part of the best hotel chef series featuring "28 Atlantic" restaurant.

In September 2005 Kevin Cottle joined the Mountain View Grand Resort and Spa located in the White Mountains of New Hampshire. As Executive Chef, Kevin viewed this as an opportunity to merge the experiences of his diverse culinary background. Kevin is a very active member of the "Farm to Chef" Program which is run by the Department of Agriculture. In 2006 Chef Kevin transformed Mountain Views signature restaurant, "The Main Dining Room" in to the only AAA Four Diamond rated hotel or resort dining facility in New Hampshire.

Kevin became Executive Chef at the prestigious Country Club of Farmington, in April, 2007. Kevin's role is to restructure all culinary operations from building new kitchens to creating a culinary school within the private member club. Kevin has recently reached out to the Farmington High School Culinary program to help further educate students with hands on experience at the club and teach the importance of using locally farmed foods. Kevin has aggressively been involved with the Department of Agriculture "Farm to Chef" program which helps consumers realize the wonderful bounty of food grown locally in the State of Connecticut.

Chef Kevin's culinary talents have been viewed on numerous television shows and magazines. Kevin has a weekly cooking segment on FOX61 Hartford and recently finished runner-up on Chef Gordon Ramsey's "Hell's Kitchen" season 6.