



HILLEBRAND

**Executive Chef Frank Dodd
Hillebrand Winery Restaurant**

Executive Chef Frank Dodd has worked in some of the greatest kitchens in the world, and he's always found inspiration in the local farmland. Describing himself as a "Locavore", his determination to use indigenous ingredients in his dishes adds to the regional authenticity of his cuisine. This is something he has brought into the kitchen at the Hillebrand Winery Restaurant as Executive Chef since his arrival in January 2006.

"I work closely with the Hillebrand winemaking team," said Dodd, "I enjoy exploring the balance of the art of winemaking with the art of food to make regionally inspired dishes that truly accentuate their wines."

Born in Bolton, England, Dodd always had dreams of working in Canada. He made the move in 2000. Since his graduation in 1991 from Durham College, he rarely steps foot out of the kitchen. It is his passion and is demonstrated, from butchering to presentation, in his meticulous attention to detail. Dodd's first professional cooking experience was at the luxurious and highly acclaimed Beeches Hotel in Victoria, Australia, whose standard of services quality it for listing in the Relais & Chateaux guide. In 1993, Dodd was sought out by Executive Chef Anton Edelmann of the five-star Savoy in London, England. The following year he moved to Dorchester Hotel, a Leading Hotel of the World, working with Chef Willi Elsner. Other career highlights included the Michelin Star Cliveden Hotel, arguably Britain's Finest County House Hotel.

After six years in London, Dodd decided it was time to travel again and this is when he met the man who has inspired so many Chefs around the world. Monsieur Albert Roux. Roux and his brother Michel are well known for their haute cuisine which is featured in upscale dining establishments around the globe. Impressed by Dodd's natural talent, Roux placed him at the CAA/AAA Five Diamond, Relais & Chateaux White Barn Inn Restaurant in Kennebunk, Maine and the Five-Star Grand Hotel Amsterdam in the Netherlands where he worked closely with Albert Roux to promote the popular monthly Roux dinners.

In the summer of 2000, Frank was asked to be the inaugural chef for a new Peter Oliver and Michael Bonacini restaurant opening in Toronto. He successfully opened Biff's to rave reviews and a 3 ½ star rating in *Toronto Life* magazine. Dodd had finally made his move into the Canadian culinary scene, but wanted to see more. He accepted the position of Executive Chef at the Four-Diamond Wedgewood Hotel in Vancouver. Upon his return to Ontario, Dodd assumed the role of Executive Chef at Langdon Hall in Cambridge, Ontario.

Since joining the Hillebrand Winery Restaurant in 2006, Chef Frank Dodd has maintained a coveted CAA/AAA Four-Diamond rating. He has worked tirelessly with his team and local suppliers to ensure all his menus are all seasonally inspired and featuring ingredients fresh from the farm. Working closely with Hillebrand Winery Winemaker Darryl Brooker, he has created a wine and food experience that captures the energy and essence of Niagara's wine lifestyle.