



BIO

Philippe Boulot, Culinary Director

As a young chef from Normandy, France, Boulot trained and cooked at some of the world's finest restaurants and with world-renowned chefs such as Joel Robuchon at the three-star Michelin restaurant Jamin in Paris and Alain Senderens at L'Archestrate. At that time, these two restaurants were among the most famous restaurants in the world. Boulot was also part of the culinary team at the gourmet restaurant at the Inn on the Park in London. With the dream of taking his culinary talents to the United States, Boulot accepted a position at the Clift in San Francisco before taking over as executive chef at the prestigious Mark Hotel in New York City. Trained in culinary management at the famous Jean Dourant Hotel School in Paris, Boulot has formed long-lasting relationships with many world class French chefs. Currently, he is one of only two French Master chefs residing in the Pacific Northwest. Among his growing list of accolades, Boulot has received the 2001 *James Beard Best Chef in the Pacific Northwest* award and the "Chevalier de l'Ordre du Merite Agricole or *Knight of the Order of Agricultural Merit* presented in July 2004 by the Ambassador of France. He was also inducted into the *Association des Maitres Cuisiniers de France* and the *Académie Culinaire de France*, two international organizations representing the best French chefs in the world.

At the Heathman Restaurant, Boulot and his culinary team have created French Northwest cuisine – a blend of traditional French technique using only the finest quality ingredients – from Valhrona chocolate to Westcott Bay mussels and Anderson Ranch lamb. During his 15 years at the Heathman, Boulot has nurtured relationships with more than 50 food purveyors – from artisan producers and fishermen to fruit growers and cheesemakers – both locally and throughout the world. The Heathman Restaurant has received national recognition, including the *Wine Spectator's* "Best Award of Excellence," the "Fine Dining Hall of Fame" award from *Nation's Restaurant News*, "Best Classic" in *Gourmet Magazine's* 2005 restaurant issue, and a *Zagat* Survey award.

A graduate in culinary management from the Jean Drouant Hotel School in Paris, Boulot has hosted world renowned chefs such as Angelo "Balin" Silvestro, Michel Brunel, André Soltner, and Anthony Bourdain and regularly pairs his cuisine with celebrated local and international winemakers. Boulot also showcases his cuisine at culinary events, including Nicky USA's annual *Wild About Game*, the *James Beard House* and the *International Pinot Noir Celebration*. Additionally, Boulot volunteers his time and food for many non-profit events including the *Sagebrush Classic*, *Salud! Auction*, *Classic Wines Auction*, *Taste of the Nation* and *Growing Gardens*.