

Chef K. David Clawson's Bio

After a brief introduction to French Cuisine in a neighborhood bistro in Northern Virginia, K. David Clawson was recommended by his first mentoring Chef to work at La Caravelle Restaurant in New York City. Known for the finest rendition of French Classical Cuisine at the time, he worked his way through the kitchen up to the coveted Saucier position where he developed a talent in meat cookery and soup, stock, and sauce preparations.

Seeking more modern influences, David experienced the culinary wizardry of Daniel Boulud at The Westbury Hotel and the Plaza Athenee before leaving New York for a position at the up and coming Inn at Little Washington working with Chef Patrick O'Connell near where he grew up in the Virginia countryside. His classical French beginning influences, were now modernized when combined with the influences from Nouvelle French and a developing American Cuisine.

The Ritz Carlton Hotel Company recruited Chef Clawson where he started as a Restaurant Chef for the Buckhead Atlanta property and worked his way up to Executive Sous Chef at several properties including Pentagon City, VA, Tyson's Corner, VA, and Cleveland, OH. He was an elite member of the Culinary Opening Team that opened 28 hotels in four years as part of the Ritz Carlton expansion in the early 90's.

As a first time Executive Chef, David accepted a position to lead the culinary team of the Hotel Nikko Atlanta in Buckhead. This impressive hotel consistently enjoyed the honors as one of the top 100 hotels worldwide.

Chef Clawson joined The Lodge at Vail, bringing his wealth of knowledge managing culinary departments in the luxury resort and fine dining environments. He was soon recognized as the leader of the hotels food services as he implemented his quality vision as the Director of Food and Beverage and the Executive Chef/

In 2006, an extraordinary opportunity was offered Chef Clawson to re-open the former Park Hyatt San Francisco Hotel as the first Le Meridien Hotel in North American for Starwood's newly acquired Brand. He developed the hotels business catering, social banquet and the restaurant, Park Grill, into the power breakfast and lunch destination for the San Francisco Financial District.

A Hospitality Professional for over two decades, David is dedicated to directing Food & Beverage and Culinary departments to the highest standards of genuine service standards and unpretentious quality food production.