

# Juan Pablo de la Torre

## Executive Chef



For **Executive Chef Juan Pablo de la Torre**, the love of creating fresh, sustainable cuisine was a passionate family tradition in his native Peruvian home. These early, entrenched family experiences in Lima, Peru naturally lead him to explore an extensive culinary journey that traverses more than 20 years resulting in proven National & International culinary knowledge of food preparation, menu concepts and restaurant management experience directing diverse and multicultural culinary staff with great command and leadership skills.

Executive Chef de la Torre is a tremendous asset here at the award winning, four diamond **Marina Inn at Grande Dunes** due to his wealth of knowledge, creativity, leadership skills and international experience while showcasing his Peruvian, Spanish, French & Latino culinary style.

Prior to landing as Executive Chef at the Marina Inn at Grande Dunes, Chef de la Torre was Executive Chef at **"Farmers, Fishers, Bakers"**, in the Georgetown neighborhood of Washington, DC on the Potomac that offers fresh creations from American owned family farmers. And, **Lima de Veras** in Sterling, Virginia; a Peruvian family-owned restaurant reflecting authentic, Peruvian cuisine. Before landing stateside, Chef de la Torre was Executive Chef at **Hotel Punta Islita**, a small luxury hotel in Costa Rica.

In addition to his role as Executive Chef, he has also amassed over 20 years experience integrating all aspects of the culinary industry to effectively manage projects from concept to deployment holding other revered culinary positions including Restaurant Owner, Culinary Arts Teacher, Trainer, Operations Manager and Food Products Developer in locations across Lima, Peru.

Chef de la Torre received his undergraduate Bachelor of Culinary Arts degree in 2020 at the esteemed Universidad San Ignacio de Loyola in Lima, Peru and Master of Arts degree in Japanese/Thai Cuisine in May 2002 from Kapiolan University in Honolulu, HI. He also served as Peru Ambassador for the five star The Leela Ambiance Gurugram Hotel & Residences in Gurugram, India.

One of Chef de la Torre passions is creating fresh, simple seafood fare curated with minimal ingredients such as fresh seafood ceviche – one of his favorites!. He's also an amazing trainer and strongly believes in mentorship as to train the next generation of Chefs how to appreciate culture, properly prepare and present their culinary creations while planning and managing all aspects of the business.

Outside of his role as Executive Chef at the Marina Inn at Grande Dunes, Chef de la Torre enjoys spending time with his growing family while preparing family recipes and passing along family traditions. What else does Chef de la Torre do in his limited, spare time? He's working on completing a cookbook curating his many culinary creations from his years of experience in the culinary industry. We can't wait!

Visit **Executive Chef Juan Pablo de la Torre** at Marina Inn at Grande Dunes with friends and family and experience a truly unique dining experience!

*WaterScapes*

