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**ARIZONA
BILTMORE™**

THE WALDORF ASTORIA COLLECTION™

Todd Sicolo Executive Chef

A veteran food and beverage executive with broad luxury hotel experience, Todd Sicolo was named Executive Chef of the Arizona Biltmore in December 2007. The graduate of the Culinary Institute of America assumed responsibility for all of the resort's extensive culinary operations.

Chef Sicolo is overseeing both business and social catering; meeting and group food functions; 24-hour room service for the 739 guest accommodations; and five different restaurants and lounges including Wright's at The Biltmore, the resort's signature restaurant serving American Lodge Cuisine, the Biltmore Grill & Patio featuring traditional and Southwestern-inspired fare, the Wright Bar, the new hip lounge featuring specialty drinks and a patio with fire pits and views of majestic Squaw Peak, The Café casual bistro, and the poolside Cabana Club Restaurant & Bar with a swim-up bar. He also designs the custom menus for the annual Winemaker Dinner series at the Biltmore, an 18-year tradition; the elegant Afternoon Tea, a 78-year tradition at the historic resort; and a variety of specialty dinners throughout the year.

His extensive experience includes serving as executive chef of Little Dix Bay, A Rosewood Resort, British Virgin Islands; executive chef-main kitchen, Bellagio Resort & Casino, Las Vegas; executive chef, La Costa Resort & Spa, Carlsbad, California; executive consulting chef, Troon Golf's Anthem and Sun City Country Clubs in Nevada; and, most recently, executive sous chef, Boca Raton Resort & Spa, Boca Raton, Florida.

Chef Sicolo is a 1988 graduate of the Culinary Institute of America, in Hyde Park, New York.