

BIOGRAPHY

Robert Conaway, Executive Chef

Culinary phenom Robert Conaway was born to cook. But more than merely cook, Conaway was born to “create” with food. Globally trained and traveled with experience that spans continents, Conaway is a true “chef’s chef” bringing his intrinsic love of the culinary arts and encyclopedic-like knowledge of edible ingredients, that would rival some of the most famed foodies in the world, to the helm of one of San Diego’s newest dining hot spots, the **Glass Door Restaurant and Lounge** atop Little Italy’s bay front Porto Vista Hotel.

At an early age, the budding young chef kept his Grandmother company in the kitchen – and himself out of trouble – by helping her create recipes and cook meals that were revered by family and friends for many years. This intense interest in food was the catalyst for his enrollment in California’s influential Culinary Academy in San Francisco. While attending, Conaway competed in the **Livermore Valley Food & Wine Educators Experience** where he was selected as a Finalist for the program’s Talent & Technique competition.

After graduating, Conaway began honing his skills at several noteworthy California restaurants including **Stars** in San Francisco, **Blue Chalk Café** in Palo Alto and the iconic **Lark Creek Inn** in Larkspur, where he worked under the tutelage of famed Chef Bradley Ogden. As his notoriety grew, so did the offers and Conaway left California to work alongside Chef Paul Luna at popular **Scooz! Italian Restaurant** in Chicago. Missing the surf, sun and natural abundance of California’s regional produce, Conaway left the windy city, returned to the Bay Area and eventually landed at San Francisco’s **Steelhead Brewing Company** as Executive Chef.

Even though an apt pupil of his craft, Conaway constantly sought knowledge. He left California to embark on an international culinary exploration that drew him to many parts of Europe, Asia and the South Pacific. While immersing himself in the cuisine and culture of Thailand, he applied for and was accepted in the prestigious **Royal Thai School of the Culinary Arts** in Bang Saen. Upon graduation, he became acquainted with world renowned Chef Peng Teng of the **Furama Resort** in Da Nang, Vietnam and accepted a position working side by side with Teng as Executive Sous Chef for the resort’s western restaurants and food service operations.

After his successful run at the Furama, Conaway returned to California, landing in San Diego as Executive Chef of downtown’s **Aubergine**. Wanting to share his knowledge and experience with other eager culinarians, he began teaching courses and workshops for **Big City Chefs Cooking School** where he continues to guide and advise aspiring home chefs today. A 21st century chef and highly sought after restaurant consultant, Conaway took his vast wisdom and culinary vision to the masses – online – creating **AGreatChef.com**, a Web site dedicated to offering visitors his ingenious acumen, in-home cooking classes, worldwide culinary tours, free recipes, blogs, Q&As and a personalized online cooking store.

Conaway’s delectable cuisine and lineage of top restaurants have been reviewed by a host of international food critics and epicurean magazines and he’s been featured on several Internet sites and morning news broadcasts. At the **Glass Door**, he shares his New American Cuisine, a personalized interpretation of South East Asian and European inspired dishes that incorporate fresh, organic local ingredients, to a fast growing fan base of delighted diners. Opened less than a year ago, the eatery has already landed on several Top Restaurant lists and received rave reviews from both media and guests. Through tremendous word of mouth, Conaway’s true to style cuisine and flare for the imaginatively delicious have deservedly made him *‘what’s hot’* in San Diego’s constantly evolving culinary scene.