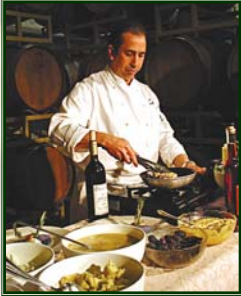




Frederick B. Clabaugh CCC Executive Chef, Tenaya Lodge at Yosemite

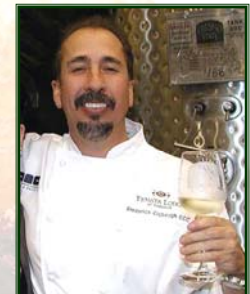


Frederick Clabaugh serves as Executive Chef for Tenaya Lodge at Yosemite, a 294 room, Four-diamond all-seasons resort, where he oversees four restaurants, 9,000 square feet of catering venues and in-room dining. Chef Clabaugh has more than 30 years of experience in high-intensity culinary production and upscale dining.

Chef Clabaugh has taken the art of dining at Tenaya Lodge at Yosemite to a pinnacle in the past ten years by using his creativity and extraordinary regional ingredients, which makes it no wonder that Chef Clabaugh's kitchen has become one of the most respected kitchens in the Sierra and Central Valley region. He has a commitment to his staff and longevity that is unsurpassed within the business. The talented handpicked crew is what he says is "the secret to his success". His "Code of Cooking" embraces freshness, flavor, method, and a deep passion for what you're cooking in that moment, creating an "out of the box" dining experience.

By looking at where he's been, it's easy to understand where his knowledge comes from. Prior appointments included the Westin Savannah Harbor Resort (Georgia), The Inverness Hotel - The Swan Restaurant (Colorado), Berns Steak House in Tampa (Florida), Fairmont Hotels (San Jose, California and Denver, Colorado), and Le Profil Restaurant in Denver (Colorado).

Chef Frederick Clabaugh conducts culinary classes for public and private groups that are interactive and the rage for all involved. His basic approach, technique used and infectious personality are what the groups enjoy and return for. Chef's knowledge of food and wine pairing has been a critical part of Tenaya's annual FSU Winemasters Weekend.



At Tenaya Lodge, Chef Clabaugh will continue to create modern menus for the resort's meeting and special event guests while putting his personal signature on Tenaya Lodge's "Sierra Alpine Cuisine," served in its dining venues.