

LEE HILLSON
Executive Chef
T. Cook's and Royal Palms Resort and Spa

Lee Hillson's progression up the food chain is paved with award-winning culinary experiences. Hillson began his restaurant career in 1987 at the age of 16 when he enrolled in culinary school at Bournemouth and Poole College in his native England. Two years later, degree in hand, he took off to the Hyatt in Austin, Texas to explore new worlds and new cuisines.

A year later, he returned to London for the unique opportunity to be the Chef de Partie at the Roux Patisserie, owned by world-renowned chefs, Albert and Michel Roux. Hillson then served as Pastry Chef at the Michelin star Le Poussin in Hampshire, England. His next stop was Hintlesham Hall in Ipswich, Suffolk, England where he began as the Pastry Chef and three years later was appointed Sous Chef at this European award-winning, fine dining restaurant.

In November of 1998, Hillson crossed the Atlantic again to become Executive Sous Chef at Vanderbilt Hall in Newport, Rhode Island at its Alva restaurant. Within a few short months, he was appointed Executive Chef at this restaurant ranked as one of the country's top five restaurants by *Country Inn* magazine.

From Rhode Island, Hillson ventured cross country in 2000, and teamed up with another nationally acclaimed restaurant, T. Cook's at Royal Palms Resort and Spa as Sous Chef. He was named Executive Chef in August 2005. Hillson has been part of the lineup that has garnered acclaim from the likes of Andrew Harper's *Hideaway Report*, *Travel + Leisure* magazine and a host of Phoenix/Scottsdale food writers. During his tenure at T. Cook's, Hillson has cooked on more than one occasion at the James Beard House in New York as part of the T. Cook's team as well as at the resort for a Friends of James Beard dinner and numerous local high profile culinary events. According to resort General Manager, Greg Miller, "Lee's leadership has been one of the key ingredients in the success and recognition we've achieved at T. Cook's."

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