



**DOUBLE TREE<sup>®</sup>**  
**HOTEL**  
PORTLAND

Our team of talented chefs works together to produce unique local recipes for our guests and groups. For more information on our local providers, seasonal recipes, and what's ahead for our culinary program, please stop by the hotel or visit us online at [doubletreegreen.com](http://doubletreegreen.com).

### **Executive Chef Steven Ward**

Chef Ward's food philosophy is simply put: F.L.O.S.S. fresh, local, organic, seasonal, sustainable. He spends a lot of time tracking down local farmers, ranchers and producers and capitalizes on the seasons by purchasing in large amounts, processing products and storing to use through the off seasons. When asked about why he likes large volume hotel kitchens, he said "The stress of controlled chaos... I thrive on it."



### **Sous Chef Michelle Girard**

Michelle has been a local Oregonian since birth. Her father, also a professional chef, taught her to cook at a very young age. He also instilled in her the love of local products by growing and preserving a lot of their own produce and going to local farms. She still does this by spending a lot of time going to farmers markets and visiting her favorite farms on Sauvie's Island. Local cheese has become a favorite subject of hers, paring local nuts and fruit. She lives in NE Portland with her husband who supports her sometimes obsessive passion for food.

### **Banquet Chef Tenzin**

Tenzin is currently as a Banquet Chef at the Double Tree Hotel Portland, Oregon. He truly believes in the hotel's sustainability culture. Tenzin specializes in fusing global cuisine with local ingredients to satisfy all both the clients' palates and their needs. Tenzin has been in the food business for over 15 years and has hands-on experience in different cuisines from India to Nepal and from Switzerland to Taiwan. He speaks Hindi, Nepali, Tibetan, German, Mandarin Chinese and English, reflecting the places he has lived and worked. Tenzin calls Beaverton, Oregon his home and the perfect place to raise his 15 month-old son.



### **Restaurant Chef Sean Eveland**

Sean's first kitchen job was washing dishes at a country club in eastern Washington. After moving up to line cook, he enrolled in Johnson and Wales university and graduated Summa Cum Laude. He also participated in the school's International Coop program to train at the Castle Hotel with Chef Graham Tinsley. There Sean truly saw what regional cuisine is all about. The sausages came from the butcher shop across the street, mussels from the bay, the finest Welsh lamb and some of the best local cheeses made for a true culinary awakening. After returning from Wales, he worked in restaurants and private clubs in Virginia before returning to the west coast, settling in Portland. Since taking over the Multnomah Grille and Eduardo's Margarita Grille in the Doubletree Hotel Portland, Sean has placed his focus on utilizing the freshest local ingredients in his menu items. Providing a great meal that is appetizing, nourishing and a great value are at the heart of his culinary philosophy. The ingredients speak for themselves - it is his job to make sure the guest hears them.