



LOEWS

SANTA MONICA BEACH
HOTEL

KEITH ROBERTS EXECUTIVE CHEF

Over his 30-year career at some of Los Angeles' most celebrated restaurants, Chef Keith Roberts has developed a real talent for creative cuisine. A California native, Chef Roberts' culinary discipline began with his first job, training under legendary French Chef Andre Moreau at the Rive Gauche in Palos Verdes, then one of only four L.A. restaurants to achieve a three-star rating. In his seven years there, he mastered true Escoffier-style cooking (every fish was filleted to order, every steak was cut to order and every sauce was made to order) and perfected the craft of housemade French pastries.

He went on to serve as Executive Chef of the Marriott Los Angeles Downtown, the Players Restaurant in Beverly Hills, La Beaujolais in Redondo Beach and The Westin Bonaventure Hotel in Los Angeles.

Today, Roberts takes the helm of all culinary operations at Loews Santa Monica Beach Hotel, including its signature restaurant, Ocean & Vine. He creates California Contemporary cuisine he describes as "understated, yet imaginative." His inventive approach celebrates a truly regional style that takes full use of California's skilled farmers, fishermen and artisans. A green thumb who has grown more than 40 exotic trees in his own backyard, Roberts visits the Santa Monica Farmers' Market every Wednesday in search of the freshest ingredients, from chocolate mint and forest mushrooms to boutique potatoes, melons and fraises des bois, all served in Ocean & Vine's spectacular oceanfront setting.

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