

# CHEF TIM WOOD ~ BACKSTORY

Growing up along the Hudson Valley in the Catskills, Chef Tim Wood was born into his love of the culinary arts. The conversation at the dinner table was continuously about food as his dad always wanted to be a chef. Tim's palette has been driven by his mother's simplistic home cooking, alongside his father's resourcefulness of selecting the freshest ingredients. His father was the shopper for the family, a NY forest ranger who was familiar with the local farms and would buy based on what was available seasonally. Farmer Mark said it best, "it's a farmer's job to make art supplies for Chefs" and Tim learned the value of seasonality first hand from his father.

At 13, Tim lied about his age so he could get a job working in a hotel kitchen and was hooked ever since. During his adolescence, Tim worked in small kitchens in his hometown. After his high school graduation he attended the Culinary Institute of America with an extended internship at the famous Rainbow Room at Rockefeller Plaza in Manhattan. Following his graduation from the Culinary Institute, Chef Tim apprenticed under Oliver Kita catering high end events along the Hudson Valley. He was later called back to the city by Michael Lamonaco working at Butterfield 81 as Executive Sous Chef. With an interest in a better growing season, Tim was then introduced to Cal Stamenov of Bernardus Lodge and made his venture west where he worked under Cal for 8 years. Tim later got his taste of the Napa scene at Carneros Resort and Spa, before returning to the Monterey Peninsula where he tackled the reopening of Carmel Valley Ranch.

Alongside a successful team, Tim oversaw the assembly of pioneering various programs including an in house creamery provided by Charlie Casio's goats kept onsite, chickens, a robust chef's garden, Monterey Bay sea salt curing, Pinot vineyards, a full-fledged apiary and honey outfit, lavender fields and more. Bringing together a one-of-a-kind experience with his unique team of artisans such as Jerry the fisherman, Swank Farms, Peter Figge and Ian Brand, the salt guy, and Charlie Casio to name a few.

Now, award winning Chef Tim Wood is the owner of Woody's at the Monterey Regional Airport, where he is truly able to let his creativity fly. Utilizing his talented crew, alongside the relationships he has built over the years with various vendors, he serves food that showcases the best of the Monterey Peninsula.



## **WOODY'S ~ RESTAURANT & BAR**

***Chef Tim Wood, Owner***

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