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Chad Minton
Executive Chef
Ojai Valley Inn & Spa

With more than two decades of culinary experience in the hospitality industry, Chad Minton joins Ojai Valley Inn & Spa as Executive Chef where he demonstrates his ‘keep it simple’ philosophy in his sophisticated yet approachable dishes.

Minton oversees all five of Ojai Valley Inn & Spa’s restaurants - including Maravilla, Oak Grill, Jimmy’s Pub, Café Verde and the new Herb Garden Café, for which he incorporates the best and freshest resources from the property’s two-acre Chef’s garden as well as from the local Ojai area. Throughout the property, guests can expect to enjoy seasonal and local flavors that pair well with wines from many of California’s famous Central Coast vintners.

Minton believes destiny played a part in the opportunity to become Executive Chef at the Inn and is drawn by the personal connection he feels to the surrounding land. Minton describes his first trip to the Ojai Farmers Market as “overwhelming” and was blown away by all of the abundant produce available. “We are so fortunate here in California’s Central Coast in terms of year-round availability. Some of my favorite ingredients are growing right here at the Inn,” says Minton.

According to Chef Minton, food should be “sophisticated not complicated,” and he is most proud of his ability to make people happy with something as simple as food. “I love exceeding guests’ expectations and seeing my staff succeed in spite of tremendous odds.”

Prior to leading the culinary team at Ojai Valley Inn & Spa, Minton was the Executive Chef at the AAA Five Diamond Ritz-Carlton, Marina Del Rey, where he earned the hotel’s signature restaurant a recommendation by the prestigious Michelin Guide. At the Hyatt



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Regency Vancouver, he highlighted the area's seasonal ingredients in his dishes and partnered with the Vancouver Aquarium's conservation program Ocean Wise. Other hotels from Minton's successful career include the Grand Hyatt, San Francisco as the Chef de Cuisine; The Ritz-Carlton, Atlanta and The Ritz-Carlton, San Francisco where he began his career. In addition, Minton was the only cook in the history of the Ritz-Carlton to work his way up from apprentice to Executive Chef.

When Chef Minton isn't cooking, he enjoys spending time renovating his 85-year-old cottage in downtown Ojai, bringing it back to its original craftsman charm. He also loves exploring the area and meeting new friends with his pet bulldog, Mr. Oliver Bojangles.