



**Joachim Splichal**  
**Chef and Founder**

Sharing his renowned culinary prowess across both East and West Coasts, [Patina Restaurant Group](#) Chef and Founder Joachim Splichal navigates the business of modern California cuisine with the same vigor and precision with which he wields a knife. Nearly 25 years since opening his Michelin-starred flagship restaurant in Los Angeles, Splichal takes a central role in mentoring burgeoning chefs within his numerous kitchens to groom them for the business and continues to evolve quintessential Golden State cuisine.

“Since the beginning, it’s been about culinary innovation,” Splichal says. “What has kept Patina around for almost thirty years is our consistent devotion to exceptional quality food, service, and hospitality.” Along with partner CEO Nick Valenti, Splichal guides Patina Restaurant Group (PRG) in operating almost 75 award-winning venues as well as a catering division known for feeding Hollywood’s elite en masse.

Born and raised in Spaichingen, a small village in Germany, Splichal traveled to Holland, Sweden, and Canada at the age of 19 to begin work in the hospitality industry. Soon thereafter, he relocated to Switzerland and began developing basic culinary skills, which he later perfected at La Bonne Auberge, a Michelin two-star restaurant in Antibes, France. Splichal further honed his skills working alongside one of the world’s leading chefs, Jacques Maximin, who became his professional mentor. He worked with the master chef for four years at the Chantecler restaurant in the Hotel Negresco in Nice, where he was the youngest sous chef at the age of 23, with a crew of 60. His next position took him to the legendary Michelin three-star L’Oasis in La Napoule, before he relocated to California.

Emphasizing fresh, seasonal ingredients and unparalleled service, Splichal opened his flagship restaurant Patina in 1989, having previously impressed Angelenos throughout the decade at the Regency Club and his restaurants Seventh Street Bistro and Max au Triangle. His culinary approach highlights playfulness combined with classic French technique, reflecting his enthusiasm for California’s farmers’ markets and resulting in innovative, elegant dishes.

Splichal launched PRG with a vision to open exceptional restaurants, many on the campuses of landmark properties and cultural institutions, to align fine art with fine dining. By 2000, with 11 restaurants and a catering arm, Splichal sold the group to New York’s Restaurant Associates Compass Group, then led by Valenti. Six years later, Valenti and Splichal teamed up to buy back PRG, then sold it again to Shidax Corporation, a Japanese food

company, with which they gained board seats. Since 2014, Delaware North Corporation owns PRG with Splichal and Valenti at the helm. Since 2012, Splichal has also served as an advisor for the board of well-known healthy restaurant chain, Tender Greens.

In the midst of orchestrating multiple business matters, Splichal stays dedicated to his craft, evident in numerous personal accolades including induction into the James Beard Foundation's "Who's Who of Food & Beverage in America," the organization's coveted title of "Best California Chef," and two nominations for "Chef of the Year." *Bon Appétit* named him "Restaurateur of the Year" and one of the country's "Legendary Chefs," and former Los Angeles Mayor Richard Riordan, in conjunction with Central City Association, dubbed the chef a "Treasure of Los Angeles." *CSQ* recognized Splichal as a "Culinary Visionary in L.A.," *BizBash* acknowledged him as one of the "Most Innovative People in Meetings and Events," and *Restaurant Hospitality* bestowed him the Richard Melman Innovator of the Year.

The enterprising chef's restaurants have garnered similar critical acclaim. The Michelin-starred Patina relocated from Hollywood to Walt Disney Concert Hall in 2003, emphasizing Splichal's commitment to art institutions and Downtown L.A. The restaurant has received a rare four-star review from the *Los Angeles Times* and earned a place among *TIME*'s 101 Best Restaurants in America. *Esquire*'s John Mariani dubbed Ray's & Stark Bar at the Los Angeles County Museum of Art and Lincoln Ristorante at New York's Lincoln Center two of the country's Best New Restaurants.

For more than 20 consecutive years, PRG's prestigious catering division has earned the opportunity to cater the Creative Arts Ball and Primetime Emmy® Awards Governors Ball—the largest annual seated meal catered in North America. Splichal's team also clinched the opportunity to cook for Prince William and Kate Middleton during their 2011 visit to L.A., and received invitation to cater for the prime minister of Japan. In 2016, PRG added the 58<sup>th</sup> Annual GRAMMY Celebration® to its catering repertoire.

When Splichal is not in a PRG kitchen, he finds numerous ways to impart culinary wisdom on the world. He has appeared on numerous television programs, including Gordon Ramsay's "MasterChef" and "Hell's Kitchen." During the '90s, he developed dining programs for Windstar Cruises, which operates exclusive luxury yacht tours around the globe. In 2014, his recipes also make their way aboard All Nippon Airlines flights departing LAX, feeding travelers a seasonally rotating four-course meal. In addition, Splichal wrote two cookbooks: *Feeding Baby: Simple, Healthy Recipes for Babies and Their Families* and *Patina Cookbook: Spuds, Truffles, and Wild Gnocchi*, co-authored with food historian and former *Los Angeles Times* staff writer Charles Perry.

Splichal is just as active philanthropically, providing funds, food, and presence to various charitable organizations and events around the country. The Joachim Splichal Family Foundation gives to many outlets, including USC's Keck School of Medicine Research for Atrial Fibrillation, and Splichal himself looks forward every year to attending New York's City: Meals on Wheels chefs' tribute. Splichal supports numerous arts and social service organizations, too, including the Los Angeles County Museum of Art, the Los Angeles Public Library, the Children's Hospital of Los Angeles, the Center Theater Group, and many others.

As Splichal looks toward the future of his culinary empire, he focuses on tackling contemporary issues like environmental consciousness, primarily through reducing waste in the kitchen. He also broke into the wine business with the purchase of 400 acres in Provence, dubbed Domaine de Cala, which produced its first rosé in 2015, hitting shelves and tables in early 2017.

With so many active endeavors, Patina's lead chef never loses sight of his hospitality tenets. "When guests come to our restaurants I want them to walk out and say, 'Now *that* was an unforgettable culinary experience. I cannot wait to come back and see what's next,'" he says. As PRG continues to grow and innovate, Splichal instills these values in the company's rising chefs and leaders, along with another piece of guiding wisdom: "Hospitality is about consistency, consistency, consistency." Combined with his culinary acumen, these principles have led Splichal to become one of the country's foremost culinary masters, and an integral force behind the growth of L.A. into a premier international dining paradise.

Joachim Splichal resides in the Pasadena area of Los Angeles where he spends his spare time playing tennis and collecting cars, art, and wine. He also enjoys traveling, preferably with his twin boys, who currently attend college in Northern California.

---

**WAGSTAFF  
WORLDWIDE**

---

**For more information or interview requests, please contact  
Lisa Cohen or Marcella Thompkins at Wagstaff Worldwide  
[lcohen@wagstaffworldwide.com](mailto:lcohen@wagstaffworldwide.com)  
[marcella@wagstaffworldwide.com](mailto:marcella@wagstaffworldwide.com)  
323.871.1151**