



*The Marine Room*  
LA JOLLA, CALIFORNIA

**RON NACHMAN OLIVER**  
Chef de Cuisine

**La Jolla, California** - Chef Ronald Nachman Oliver began his culinary odyssey after high school when he traveled throughout the United States and Mexico tasting, savoring, and noting foods of the various regions he visited. Upon his return, he knew he had made his career choice and enrolled at Johnson & Wales University where he received an Associate of Science in Culinary Arts degree.

Oliver's first job took him to the Peabody Hotel in Orlando, Florida, where he served in the Garde Manger kitchen and then as sous chef of Dux, the hotel's signature restaurant and the only Mobil-rated four-star restaurant in Central Florida. Honing his skills, Oliver returned to California where he worked for world class chef Roy Yamaguchi at Roy's Restaurant in Monterey. He then returned to Dux where he took on the lead role in the kitchen.

His desire to return to his Southern California roots brought him to La Jolla's Marine Room as chef de cuisine. Here he has fine tuned his global style which caters a sophisticated, well traveled diner who appreciates exotic food flavors and combinations.

Chef Ron's culinary style is modern and creative but also driven by many ethnic influences. Years of travel and research have given Chef Ron a great understanding of how to utilize unique global ingredients and preparations in a way that tantalizes the American palette. Examples of Ron's favorite discoveries are lemon myrtle oil from Australia, annatto seed from South Mexico, and sour plum powder from China.

In contrast to the global nature of his spices and condiments, Chef Ron is a big supporter of locally grown, organic food products and sustainable agriculture. He has built a relationship with local farmers and is involved in teaching the benefits of responsible farming. "A farmer can pick vegetables out of the ground in the morning, deliver them to our door in the afternoon, and they are on the table being shared and talked about that evening." Chef Ron also founded the San Diego Food Artisan Collaborative, where local talented food producers combine their talents.

Chef Ron's main goal is to provide a dining experience that is unique, memorable, and valuable. "My cooking is vibrant. I love the flavors and colors of food and try to shine the spotlight on them. Together with Chef Bernard, we try to give people a new experience or a new variation on something already familiar and the dishes are still approachable enough to be enjoyed often."

The Marine Room offers diners global cuisine rooted in the French classics. Its spectacular views, exemplary service and outstanding wine list make it San Diego's premier dining destination. The Marine Room is located at 2000 Spindrift Drive in La Jolla and is owned and operated by the La Jolla Beach & Tennis Club, Inc. For more information and reservations, call (858) 459.7222, or visit [www.MarineRoom.com](http://www.MarineRoom.com).

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