



Chef Todd Aarons

Todd Aarons, Executive Chef of *Tierra Sur*, is a 1993 graduate of the California Culinary Academy. While attending the Academy, Todd further developed and refined his culinary crafts at the renowned *Zuni Café* in San Francisco under the supervision of Chez Panisse alumna and chef/owner Judy Rogers.

After two years at Zuni, Todd headed east and joined chef/owner Peter Hoffman at *Savoy* in New York City's SoHo. As chef of the twenty-five seat upstairs dining room, Todd created innovative, seasonal four-course menus based on available ingredients from local purveyors and farmers of the Tri-State area. Todd recreated Tuscan-influenced menus with dishes prepared in *Savoy's* wood-burning fireplace based on first-hand experiences in Italy. At *Savoy*, Todd's work was reviewed by Ruth Reichel of *The New York Times*, and his menu items were featured in *New York Magazine*.

During a year long sabbatical from *Savoy*, Todd lived and worked in Tuscany, Italy. He worked at four restaurants while in Tuscany, but one establishment, *Restaurante Da Delfina*, stands out. Located in Artimino, Italy, Todd worked with the chef/owner Carlo Cioni. An enduring fascination with Tuscan culture and cuisine continues through dishes on the menus at *Tierra Sur*.

In 1999, Todd was selected to attend an exclusive post-graduate program with Madeleine Kamman at Beringer Vineyard's School for American Chefs in Sonoma County, California. A dream come true, this valuable time spent with Madeleine instilled and developed a working knowledge of food and wine pairing that continues to influence his cooking today.

Later, as a consultant to Italian coffee company Cremcaffe of Trieste, Todd developed Italian/Mediterranean menus for new cafes in Netanya and Tel Aviv, Israel. While in Israel, Todd was immersed in the eclectic cuisine of Israel and the dietary laws of Kashrus. Through this miraculous trip, he is now devoted to creating the highest levels of kosher cuisine available.

In 2002 Todd opened his own upscale Glatt Kosher French Mediterranean restaurant/bistro named *Mosaica* in Vauxhall, New Jersey. *Mosaica* received a "very good" rating from *The New York Times* and is continually praised by their devoted clientele.

At *Tierra Sur*, Todd's global travels and expert experiences culminate in a flavorful, rustic cuisine reminiscent of the Mediterranean with seasonally available ingredients from the area's best farmers and purveyors. *Tierra Sur* was dubbed by *Los Angeles Times* food critic S. Irene Virbila as "one of the best restaurants in Ventura County".