

## *Operator & Chef*



Overseeing 95 Cordova, renowned Executive Chef DeJuan Roy leads a team of outstanding service and culinary staff working in perfect concert to create an outstanding fine dining experience.

Chef DeJuan previously served as executive chef of The Plantation Room at the Celebration Hotel in Celebration, Florida. As a graduate of the Cooking and Hospitality Institute of Chicago and receiving specialized training at Central Texas College in Europe, Chef DeJuan brings almost 20 years of culinary experience to the hotel. He honed his international hospitality expertise in kitchens everywhere from Europe to Chicago creating banquet menus and dining concepts for private clubs, AAA Five-Diamond and Mobil Five-Star restaurants and inns.

Chef DeJuan puts his many years of experience to use at 95 Cordova with his delectable menu creations. Using only the freshest local and finest imported ingredients and dazzling plate presentations, Chef DeJuan and his culinary team create signature entrees, appetizers, salads, soups, and desserts that stir the senses and excite the palate. 95 Cordova's menu consists of New World Eclectic Cuisine, a masterful blend of American, Asian, Mediterranean, Caribbean, and Moroccan influences, highlighting the region's freshest local seafood, meats, and outstanding produce.

Also overseeing the direction and operation of Casa Monica Hotel's culinary department is Rene Nyfeler, Director of Culinary Operations of the hotel. Rene leads the Casa Monica Hotel in his vision of offering an incomparable fine dining experience in every area of culinary service. Formerly the Executive Chef of 95 Cordova, Rene was born in Biel, Switzerland as the son of a Swiss pastry chef. As a young boy, he dreamed of seeking new adventures and exploring different cultures through a culinary career. After apprenticing at Ruschli, a Michelin five-star restaurant, he went to the Suvretta Hotel in St. Moritz, cooking for clients such as Prince Charles, Roger Moore and Tina Turner.