

# Renowned Executive Chef, Lenard Rubin Joins The Country Club at DC Ranch

Written by Amanda Savage

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Locally loved Chef Lenard Rubin is the new Executive Chef at The Country Club at DC Ranch. Rubin brings 32 years of experience and awards to The Club at DC Ranch and is highly regarded by culinary experts from around the nation.

His career includes: Ritz Carlton Boston, Hotel Inter-Continental New Orleans, The Boulders Scottsdale, Ritz Carlton Phoenix, The Phoenician: Executive Chef, Mary Elaine's, Nevsky Palace Hotel (St. Petersburg, Russia) & Rosinter Restaurants (Moscow, Russia), Executive Chef of Marquesa at The Fairmont Scottsdale Princess Resort, Bi-Property Executive Chef and Director of Food and Beverage at The Pointe Hilton Tapatio & Squaw Peak Resorts and The Vig & The Vig Uptown: Executive Chef.

Chef Rubin is probably best known as the Executive Chef and Owner of Medizona. Medizona was named one of Esquire Magazine's Top 22 Best New Restaurants in America for 2000, as well as being selected as one of the top 10 restaurants for Phoenix/Scottsdale by Zagat in 2002.

A two-time James Beard House invitee, Chef Rubin was inducted into the Arizona Culinary Hall of Fame in 2001. More recently, Rubin was named the American Culinary Federation Chef of the Year in 2006 for the Greater Phoenix Chapter and a National semi-finalist in 2011.

Arizona Foothills Magazine spoke with the Chef about where his passion for food began and what flavors he couldn't live without.

## AFM Q & A with Lenard Rubin

### Where are you from?

Born in Boston area, grew up in Bethel, Connecticut.

### If you could only eat one thing for the rest of your life, it would be:

Fresh Produce.

### Favorite hobby (besides cooking)?

Photography, computers and traveling.

### Wine, beer or spirits? Which is your favorite?

Wine.

### When did you first start cooking? Why?

1981 at The Ritz Boston. Needed a summer job between semesters at college.

### What kinds of foods do you remember first working with?

Scrod, scallops, steak, tartare, caviar, profiteroles, peach melba, Chateaubriand — classical French cuisine.

### What foods, smells and flavors are nostalgic to you?

Old-fashioned charcoal briquettes, freshly baked rugelach, fresh basil, spicy beef on rice.

### When did you know you wanted to pursue cooking as a career?

After my first month working at The Ritz Boston.

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### **What major events lead you from that decision, to where you are today?**

Found out that I had an aptitude and blossoming love for cooking.

### **How would you describe your cooking style?**

I enjoy cooking and eating all cuisines, but have an affinity to Southwestern Cuisine and the use of local products and indigenous ingredients.

### **In what ways do you plan to blend your unique style into the current style of the DC Ranch menu?**

Creating a menu that emphasizes the use of local and indigenous products in dishes that are bold in flavor, yet uncomplicated and easily approachable by all palates.

### **What are the key elements to the perfect dish?**

Love, care, balance, fresh ingredients, proper seasoning and practiced technique.

To learn more about membership opportunities at The Country Club at DC Ranch, visit [www.ccdcranch.com](http://www.ccdcranch.com) or call [480-342-7246](tel:480-342-7246).