



THE ADOLPHUS

Joe Garza The Adolphus

Joe Garza is Executive Pastry Chef of both The Adolphus and The French Room. He holds the prestigious chocolate art and sugar art certifications from the famed Dekor and Pastry School in Munich, Germany. This is his second tour in The French Room, where he was Executive Pastry Chef from 1991 to 1994. He later served as Assistant Pastry Chef of The Adolphus from 1995 to 1997, after a European tour that included a pastry chef apprenticeship at the Grand Hotel Regina in Grindelwald, Switzerland.

In 1997, he joined the culinary team of Little Palm Island, an awarding-winning Relais & Chateaux resort. As Executive Pastry Chef of Little Palm Island, he prepared exquisite confections for a galaxy of celebrities and corporate titans.

He represented The Adolphus at the James Beard House in New York, gaining a following among the Big Apple's elite.