
EXECUTIVE CHEF ROCKY DURHAM



Born and raised in Santa Fe, Rocky Durham began his career in the dish area of a French bistro. His first chef and mentor, Jean-Jacques Alexandre noticed a spark in young Durham and offered him an apprenticeship.

Durham went on to study classical French technique at the Western Culinary Institute in Portland, Oregon. Armed only with his knife roll, Durham traveled and worked in some of our nation's most desirable food capitals.

In 1999 he moved to London to head a small restaurant group named after his beloved home town. Within three years *Santa Fe* restaurants were established in 8 British cities. While in the U.K. Durham hosted two television series; "Plates From The States" and "South Of The Border." He has also appeared on "Bizarre Foods with Andrew Zimmerman" on the Travel Channel, and was a contestant on "Guys Grocery Games" with Guy Fieri on the Food Network.

Durham has worked professionally on five continents. He was formerly chef de cuisine at Santacafé serving upscale southwestern cuisine, and co-founder and executive chef of the Santa Fe Culinary Academy, where he trained chefs and culinary entrepreneurs.

Rocky has found a home as Executive Chef at the Blue Heron Restaurant at Sunrise Springs Spa Resort. There you can enjoy his particular brand of New American cuisine marked with an abundance of local ingredients, and Durham's playful nature.