

Chef Rob Borden

Chef Rob Borden, a New York native, discovered his love of the kitchen at the age of thirteen while working with his father in a family owned restaurant upstate. Here, it was illustrated how the quality of the food is crucial to good living...and quality living.

After completing high school, Chef Rob decided to embark upon a journey of stages at many renowned restaurants throughout New York City & California: Le Cirque, Restaurant Daniel, WD-50 and The Ranch in Malibu, CA. To add global wherewithal, he completed numerous work shops including Albert Adria of El Bulli, Pastry Chef Andre Renard's Sugar art School in Sedona, Az and Pastry Chef Vincent Mary of Lenote just to name a few, Chef Rob attended Continuing education at the Cornell University, Culinary Institute of America and The French Culinary Institute.

With this experience, he opened two successful restaurants upstate, 1995 Le Bistro Laliberte, 2001 R-Chocolate and 2003 Lumiere Bistro & Wine Bar and taught courses at Paul Smith's Culinary College. Chef Rob then entered the realm of private chef, cooking for many notable personalities though out the world, from the West coast of America to Europe, Switzerland, New Zealand and beyond.

Chef Rob's future goals are cook books, TV and opening another restaurant.