

**Marcelo Salinas**  
**Executive Chef at Fairmont San Jose**



Chef Marcelo Salinas' love and appreciation for new world cuisine began in his early childhood when he was growing up in one of the most diverse neighborhoods of Queens, New York. A son of immigrants from Bolivia and Argentina, Marcelo grew up with exposure to flavors from around the world.

Recognizing that his passion for food needed to become his profession, he enrolled at the Westminster College of London to study Hotels and Catering at the young age of 16. He began his culinary career at the historic Fairmont Hotel in San Francisco, followed by international experiences at the 2 Star Michelin restaurant La Brasserie and the famous Rosewood Lanesborough Hotel in London.

Continuing his experience in high-end establishments, he joined the Four Seasons Hotel group at the Beverly Wilshire Hotel in Beverly Hills and followed with progressive culinary roles at the Four Seasons Hotel in New York City, the Ritz Carlton in New York, the iconic Fontainebleau Hotel and the Intercontinental Hotel Miami.

His passion for travel then led him to pursue roles overseas, allowing him to further explore international cuisines, cooking techniques and flavors. He held Executive Chef roles at the Fairmont Grand Hotel Kiev in Ukraine, the Fairmont The Palm in Dubai and the Marriott Cairo in Egypt before coming back to the states and settling in the Bay Area.

In his new role as Executive Chef at Fairmont San Jose, Marcelo focuses on highlighting the local flavors and cultures that influence the area's cuisine, ensuring that the menus at the hotel's dining outlets reflect the authentic spirit of San Jose.