

Biography

Eric Gruber, Executive Chef

As executive chef of Shore Lodge and Whitetail Club, Eric Gruber oversees all culinary operations for the property, including the resort's acclaimed dining venues, Narrows Restaurant and Lake Grill.

A native of Santa Barbara, he started his culinary career when graduating with top honors from the Scottsdale Culinary Institute in 1995. After completing two additional internship programs at the Culinary Institute of America, Gruber was recruited by the Mayflower Park Hotel known as one of Seattle's finest luxury hotels in the downtown area.

Following his time at the Mayflower Park Hotel, Gruber then spent 2 years at the acclaimed Bellevue Club, which still holds the title of being a 4 star 4 diamond property, before returning to southern California where he spent 2 years at the La Jolla Country Club and 5 years at Rancho Santa Fe Golf Club.

Along with a lifetime of passion for cooking, Chef Gruber brings over 20 years of culinary experience and knowledge to Shore Lodge. His philosophy of seasonal and regional ingredient driven cuisine is showcased most notably in Narrows Restaurant, Shore Lodge's fine dining restaurant and lounge. Locally sourced products such as grass fed lamb from eastern Idaho and mountain huckleberries from right here in McCall are highlights to the menu. "If you take the philosophy of finding the best, local products and building a menu around those items, you really can't go wrong."

Gruber has been at Shore Lodge since September 2008, introducing his Continental style and focus on Northwest ingredients and influences with popular dishes such as *Grass fed lamb from eastern Idaho with McCall picked huckleberries*.