



**THE
PATIO
GROUP**
RESTAURANTS

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Next Generation Executive Chef Jarrod Moiles Joins The Patio Group

SAN DIEGO, Calif. - The Patio Group (TPG) welcomes the new Corporate Executive Chef Jarrod Moiles, to lead its outstanding culinary team.

Chef Jarrod comes to TPG from his previous role as Executive Chef at Rancho Valencia. During his tenure, Rancho Valencia achieved multiple restaurant and resort honors, including AAA Five Diamond Hotel status and Four Diamond Restaurant recognition; Forbes Travel Guide Five-Star Hotel ranking and Four-Star Restaurant ranking for the first time; “America’s Best Culinary Hotel” from the Boutique Hotel Awards; Open Table “Diners’ Choice.” and Travel + Leisure “World’s Best Awards” as a Top 15 resort in the U.S. and Top 50 worldwide. Earlier this year, U.S. News & World Report ranked Rancho Valencia the top California Resort and top California Hotel; Best USA Resort (#5) and Best USA Hotel (#9).

As the Corporate Executive Chef at The Patio Group, Chef Jarrod’s goals are to refresh and reinvigorate the individual themes for each restaurant property, retaining what makes each unique while embracing fresh concepts and innovations for its guests.

Chef Jarrod focuses on the ways sharing meals brings people together, and creates memories. “We are in the business of people. You make memories with friends and family over a meal. It’s how Gina (Champion Cain, founder, president, and CEO of The Patio Group, a division of American National Investments) got started, by bringing people together. I’m about reinvigorating the focus on The Patio Group experience. The Patio Group stands for something special to our community,” said Chef Jarrod.

Embracing this philosophy, Chef Jarrod says he strives to “create harmony” among restaurant staff at all levels and in every role. “I get to know everybody. I want to be a mentor, a leader,” said Chef Jarrod. “There are chefs who lead through intimidating behavior, I decided long ago it wasn’t the way I wanted to be. Great restaurants become great when an entire team commits itself to working together to achieve success.”

“It is no small accomplishment to bring Chef Jarrod Moiles to The Patio Group,” said Champion-Cain. “There are plenty of executive chefs with first-rate culinary skills, and Chef Jarrod is one of them. What impresses us is his sense of community and teamwork, centered on the quality meals we share. His philosophy will refresh and enhance our menus and the experience of every guest at our tables.”

“The Patio Group never settles for the status quo,” adds Champion-Cain. “No matter how good our reviews are, no matter how well our restaurants are performing, we are committed to exploring the future together with our guests while never leaving what they love about The Patio Group behind: quality ingredients cooked with care in a welcoming environment with stellar service from smart, attentive staff.”

Chef Jarrod grew up in rural Massachusetts, where he and his three brothers learned from an early age the importance of fresh ingredients and the rituals of cooking and eating meals together as a family. “It was normal for me to be in the garden,” he says, and knew he wanted to be a chef from an early age.

Jarrod Moiles began his formal culinary training at Johnson & Wales University in Rhode Island, then worked over the next 13 years in a variety of increasingly complex roles at the finest restaurants in Massachusetts. He accepted his first Executive Chef role at the young age of 23 at the well-regarded Worcester Italian restaurant Tiano’s in 2000. By 2010, Moiles was established as Executive Chef at the modern American steakhouse Newton BOKX at the Hotel Indigo in Newton, Massachusetts. He achieved success in moving menu development forward, working with local farms, motivating the staff and creating positive working conditions, and implementing HAACP standards.

In 2012, Chef Jarrod drove across the country to San Diego without a job secured to explore new opportunities. He secured a position as sous chef at Rancho Valencia, and within a short time was offered the role as Executive Chef, where he worked with the owners to oversee a \$30 million refresh of the resort and updates of its two restaurants and catering operations. Rancho Valencia became the San Diego region’s number one resort with both a Forbes 5 Star rating and AAA 5 Diamond rating.

Chef Jarrod will oversee all culinary aspects of The Patio Group, from menu enhancements to efficient kitchen operations with his team of chefs and world class restaurant professionals.

When not in the kitchen, Jarrod Moiles is a devoted father and husband, and a fitness enthusiast enjoying the Southern California lifestyle.

About The Patio Group

The Patio Group is a division of the privately-owned real estate, hospitality and lifestyle company, [American National Investments](#) (ANI). Since 1997, ANI has focused on development, investment, and management of innovative real estate ventures, alongside being a leading innovator in the food and beverage industry. The Patio Group is rooted in community and family values, bringing each neighborhood it comes to a gathering place for all to come together to relax, enjoy and share. The various locations are known for their welcoming atmosphere, diverse selection of cuisine, happy hour, brunch, unique wine list, and more. Additional ANI restaurant concepts include [Fireside by the Patio](#), [The Patio on Goldfinch](#), [The Patio on Lamont](#), [The Patio Marketplaces](#), and more. For more information, visit www.americannationalinvestments.com.