



hotel nikko san francisco

PHILIPPE STRIFFELER
Executive Chef and Food and Beverage Director,
Hotel Nikko and Restaurant ANZU

As Executive Chef and Food and Beverage Director, Philippe Striffeler oversees all culinary operations at the Hotel Nikko San Francisco. In 1999, he opened Restaurant ANZU, known for its innovative Asian-inspired Californian Cuisine.

Born in Switzerland, Striffeler's early culinary career is distinguished by working with renowned chefs Jean Troisgros of Restaurant Troisgros in Roanne, France; Roger Vergé of Moulin de Mougins on the French Riviera; and Norbert Ziojen of Norbert Restaurant in Lausanne, Switzerland. After learning under these masters, he landed a coveted position at Switzerland's acclaimed Restaurant du Cerf in Cossonay.

As well as California fare, Striffeler is also celebrated for his finesse with Asian cuisine. He was named Marriott's "International Region Executive Chef of the Year" for his valuable contributions to culinary excellence. In the World Culinary Championship in Taiwan, he received the silver medal as the captain of the American team in 2009.

Striffeler regularly lends his culinary talents to philanthropic events, as the host chef for "Hope to Japan", he played a pivotal role in raising \$100,000 for 2011 Japanese tsunami recovery efforts, and he also participates in fundraising efforts for Glide Memorial Church, Food for Hunger, California Culinary Educational Foundation, Aid to Tibet, and Chefs Without Borders.

In 2008, the Hotel Council of San Francisco honored Striffeler with the "Hotel Hero Lifetime Achievement Award." He was also recognized as "Outstanding Manager of the Year" by the California Hotel and Lodging Association.

He and his wife live in San Rafael, and when he is not in the kitchen, he enjoys travelling, playing golf, hiking and fishing.