



Chef David Teig's cooking career began at an upstate New York Buddhist ashram, giving him an early appreciation for fresh products and organic foods before it became mainstream. Further experiences led him to France, working at the Michelin three-star, Maison de Bricourt, followed by a number of private and hotel restaurants throughout Europe and the United States. Prior to settling at the Sheraton Fairplex, he traveled for Starwood Hotels, leading hotel openings and providing operational support.

At McKinley's Grille, the focus is on fresh market cuisine, using local and sustainable food sources. The menu revolves around seasonality and the Fairplex Fairview Farms, where the hotel organically grows produce ranging from stone fruits to citrus to herbs and vegetables.

## David Teig

### **MCKINLEY'S GRILLE AT SHERATON FAIRPLEX**

601 W. McKinley Ave.

Pomona

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**FRESH MARKET CUISINE**