



Sebastien Archambault Executive Chef

Park Hyatt Washington & Blue Duck Tavern Executive Chef Sebastien Archambault, is a French-trained chef, who has worked under such luminaries as Alain Ducasse, Jean-Francois Rouquette and Guy Savoy.

Archambault was born in Lubbock, Texas, where his parents owned and operated a small restaurant, Crepe Suzette, before returning to their home in Le Bugue, France. It was here Sebastien developed his love of food while working in his family's restaurant, which then ultimately led him to attend culinary school in Paris. In 2000, he graduated from the two-year French cooking and hospitality program of ESCF – Ferrandi. During his culinary training, he also worked at award-winning restaurants including Restaurant Les Bouquinistes, under the direction of Guy Savoy, and at Restaurant Alain Ducasse.

Then from 2000 to 2003, Sebastien worked in Paris for Jean-Francois Rouquette, Executive Chef of Park Hyatt Paris-Vendome, at Restaurant la Cantine des Gourmets, starting as a line cook and then moving up to sous chef. Rouquette became an important mentor for Archambault, guiding him to accept a position as the executive chef at Restaurant Champs-Elysees in Mexico, where he remained for two years, quickly learning Spanish to excel in his new location. From 2005 to 2008, Sebastien relocated to Corsica, working first at Restaurant Le Pirate, which earned one Michelin star during his tenure, before going on to launch his own chef consulting business with his wife, assisting restaurants in both Paris and Corsica.

Jean-Francois Rouquette next recommended a move to Los Angeles for Archambault in 2008, to serve as the executive chef of the Andaz West Hollywood hotel and its RH Restaurant. At RH, Archambault's mantra was "fresh, seasonal, local." He worked closely with local farmers, fishermen and purveyors to create simple, expertly prepared seasonal "market to table" cuisine. It was here that he met Executive Chef Brian McBride of the Park Hyatt Washington, who assisted Archambault with the opening of RH. McBride recognized Park Hyatt Washington and Blue Duck Tavern's farm-to-table, sustainability approach as an excellent fit for RH, which led to similarities in both kitchens.

In March 2011, Sebastien accepted an opportunity to be the executive chef and partner in a new concept restaurant and store in Los Angeles, L'Epicerie Market, where he remained until December. When Brian McBride decided to leave the Park Hyatt Washington to partner in his own restaurant venture, Archambault immediately came to mind for carrying out Blue Duck Tavern's mission.

"Sebastien is certainly the ideal choice for my successor at Park Hyatt Washington & Blue Duck Tavern," says Brian McBride, former executive chef of the Park Hyatt Washington. "He is not only an incredibly talented chef, but also a friend who I have had the pleasure of working alongside in many kitchens – from sharing menu ideas and new dishes to collaborating together at the esteemed Masters of Food & Wine event in Buenos Aires. Sebastien's culinary vision and commitment to sustainability mirrors the spirit and concept of Blue Duck Tavern and he will work closely with Chef de Cuisine John Melfi to bring the true flavors of seasonal ingredients to the table."