

IVORY

ON SUNSET

ANDREW BICE EXECUTIVE CHEF



Andrew Bice has lived in many places but calls the kitchen his true home. Originally from Orange County, this Southern California native was formally trained in Arizona at the acclaimed Scottsdale Culinary Arts and the Le Cordon Bleu College of Culinary Arts. With a diverse culinary background acquired in some of the nation's leading restaurants, Bice finds his creative inspiration from his food-focused travels and the fast-paced environment of the restaurant industry.

Having worked alongside top Chefs such as Marc Forgione and the James Beard award-winning restaurateur and Chef Daniel Boulud, Bice is proud to bring nearly two decades of experience to the tables at Ivory on Sunset.

Bice first tied his Chef's apron on in 2007 as Executive Chef of McKay's Restaurant at the Radisson Hotel in Los Angeles. Responsible for opening 32 concepts in 24 months, Bice was an exemplary leader for his team and solely responsible for menu development and daily operations. In 2009, Bice then went on to sharpen his skills at the famed and iconic New York institution, The Plaza at The Oak Room. Promoted from Sous Chef to Chef de Cuisine, Bice maintained the long history of culinary excellence while managing the multi-million dollar sales of the restaurant.

Bice then accepted a role in 2011 as the Director of Culinary Development for a leading hospitality group, La Dolce Vita (LDV), responsible for 14 existing restaurants and 4 new openings. From Atlantic City to Miami, Bice opened several concepts ranging from an American-inspired steakhouse, a French seafood concept, and a high-end Italian coffeehouse.

Returning to his culinary homeland in 2013, Bice relocated to West Hollywood, CA to open the coastal-inspired Blue Plate Oysterette, designing a wide-ranging raw bar serving pristine seafood and shellfish. Creating the restaurant's first official recipe book, Bice's dishes were carried over to the Santa Monica location where they live in culinary fame today.

In 2014, moving inland and away from the Pacific shores, Bice was appointed as Executive Chef for Tavistock Hospitality at their signature concept, Napa Valley Grille in Westwood. Incorporating California's rich bounty, Bice's menu changed daily to highlight local and seasonal produce. Bice's plates were also paired with their extensive West Coast wine selection boasting over 150 bottles attracting wine enthusiasts both local and national. Then in 2016, Bice was offered a leading role with Border Grill Restaurants as Brand Manager and Director of Culinary as a consultant. Working directly with the founders of the gourmet Mexican-Latin concept overseeing the Los Angeles location, Bice leveraged his knowledge of authentic regional Mexican fare to bring a fresh and modern approach to the evolution of the Border Grill menu.

Recently appointed as Executive Chef at Ivory on Sunset, Bice brings years of culinary innovation, technique, and passion to his new role. Sourcing the utmost quality in both seafood and prime meats, Ivory on Sunset will have uniquely expressed cross-culinary dishes representing both land and sea.

When he's not on the line at Ivory on Sunset's kitchen, Bice can be found training for Ironman, strumming his acoustic guitar to the tunes of country and rock music.