



THE TERRACE

academycafe

Meet Executive Chef John Bogarin

Chef John Bogarin has strong Bay Area culinary ties, cooking in award-winning restaurants such as French Laundry and Charles Nob Hill. He has trained under renowned chefs Gary Danko, Melissa Perello, David Lawrence, Thomas Keller, Hubert Keller and Ron Siegel.

What /who are your cooking influences?

My grandfather. He cured his own meats. Salami, prosciutto, sausages – it was amazing. He even made his own wine. I spent a lot of time with him eating these homemade cured meats, pairing with cheeses and olives and tasting olive oils. That's when I fell in love with charcuterie.

What's your regular comfort meal?

All foods comfort me! But if I have to choose, I love spending time with my family sitting around a barbeque, feasting on beef ribs or a juicy rib-eye steak.

What is the most essential item in your kitchen?

Truthfully, it's the people. If you work with great staff you can get through the hard days together and enjoy the great days together even more.

What excites you about cooking for the Academy's visitors on a daily basis?

It's a dream to work at an iconic institution like this one, in the middle of the greatest food and culture mecca that is San Francisco. The Academy brings together all kinds of people where I hope we can add to their experience with the joy of food.

How important is using sustainable ingredients when creating your menus?

I come from a family farm in Lodi where I was exposed to fresh produce and vegetables every day of my life. Understanding sustainable food was just a part of my upbringing. Interestingly, back then I just took it for granted, but I understand it now. Having fresh, local produce and sustainably-raised meats and fish improves the flavor and the quality. A local tomato that is grown to perfection makes any chef look like a genius. So when creating menus, I always look to use seasonal ingredients because I know the finished product will come out that much better.

What advice do you have for people who want to source ingredients more locally for their home cooking?

An easy thing to start with, if you don't have a plot of land available for a vegetable garden, is to grow your own herbs. You can have small pots by a kitchen window or some larger planters outside. Fresh basil, rosemary and thyme will elevate any dish. Also, make sure to visit your local farmers market. Most cities and towns have them now. You'll be able to purchase freshly picked produce and other local products like honey and cheese. It's a great way to support your local farmers and community.