



Troy Gaurd

Executive Chef
TAG

Raised in both Hawaii and San Diego, Troy Guard spent much of his youth in either the ocean or the kitchen. Troy worked his way through college and onto the local culinary scene at San Diego's La Costa Resort. After college, he returned to his native Hawaii - a path that brought him to the door of legendary fusion chef Roy Yamaguchi. Within a year, Troy was sous chef at one of Yamaguchi's most popular restaurants, Roy's Kahana Bar and Grill in Maui.

"I learned how to work with fresh fish like Hamachi and Hawaiian Pink Snapper, and Pacific Rim ingredients like soy, cilantro, ginger and yuzu - ingredients I've grown to love. Troy joined Yamaguchi for his next culinary adventure, the launch of Roy's New China Max in Hong Kong. By age 25, he was responsible for several Roy's outposts throughout Asia.

Troy joined forces with developer-turned-restaurateur Jim Sullivan to embark upon a new enterprise that would showcase his innovative culinary personality - nine75. Guard and Sullivan followed this success with the opening of Ocean, a Denver eatery dedicated to uniting the freshest seafood with provocative flavors and preparations

Despite his international past, Try has fully embraced life in Denver with his wife and step-daughter. In addition to a thriving catering and consulting business, he is active in local philanthropic efforts and participates in a variety of cultural events, including Cherry Creek Arts Festival and the Telluride Festival of Arts. As a member of the Denver FIVE, he was proud to be part of a select group of local tastemakers chosen to represent the Mile High City at an exclusive private dinner.

His latest endeavor, TAG, opened in early 2009, combines his love for travel wit his flair for culinary innovation. Serving up a brand-new genre that he calls "continental social food," Tag is the realization of a lifelong dream for Troy.

