



Tyler Wiard

**Executive Chef
Elway's**

The road to the Elway's kitchen for Executive Chef Tyler Wiard began in Boulder, Colorado working alongside local chef legends John Platt and David Query on the line at Q's Restaurant in the Hotel Boulderado. After a stint at Jax Fish House Boulder, another Query restaurant, famed Denver restaurateur Cliff Young recruited Tyler as the opening executive chef of his Napa Cafe where Tyler's imaginative, exciting and superbly balanced food drew raves from critics.

Two separate stints as executive chef at Mel's the brainchild of wine man and consummate maitre d' Melvyn Master and his wife Janie, provided Tyler with the chance to experience the culinary world while doing guest chef work at Aqua with Michael Mina, Citronelle with Michael Richard and Wolfgang Puck's Postrio with David and Stephen Rosenthal. Separated by his two years at The Fourth Story, Tyler's seven year stretch at Mel's came during it's lofty position as Cherry Creek's hottest spot and Tyler twice scored Top Denver Chef honors from 5280 Magazine for his exquisite menus and flawless execution. Two invitations to cook at the James Beard House were amongst the highlights of his Mel's experience.

While at the helm at Elways's Tyler has garnered numerous accolades including critical acclaim in nearly all of Denver's print publications, multiple television appearances and even a feature in Food Network chef's Paula Deen Magazine. In 2008, he was again invited to cook at the prestigious James Beard House with four of Denver's top chefs and beat out 22 other chefs from across the country to take top prize in the 19th Annual Taste of Elegance, a national competition sponsored by the National Pork Board. A tireless supporter of local charities, Tyler appears in numerous fundraising events each year on behalf of Elway's.

