

PAUL J. LYNCH

Executive Chef RADISSON PLAZA HOTEL MINNEAPOLIS

UTILIZING CREATIVITY and Heartland-inspired menus to create his signature regional flavor, Chef Paul Lynch showcases the natural, sustainable flavors of regional ingredients as Executive Chef of Radisson Plaza Hotel Minneapolis. Lynch has received a number of awards and accolades for his body of work, including the prestigious Carlson Fellows Lifetime Achievement Award for creativity and innovation. Lynch has won national recognition for his reputation for scouring the Midwest for carefully selected regional products, artisan producers of cheeses and fresh greens, freshwater seafood and small farms—to provide ingredients that give his creations their signature natural, indigenous flavor.

To this end, Lynch became a founding member of the Heartland Food Network, an organization that aims to increase the availability of regionally and locally grown and produced foods.

Since 2004, Lynch has been featured in countless regional and national food industry publications and was most recently honored by *Minneapolis St. Paul Magazine* when the magazine named Chef Lynch one of its 2007 “Restaurateurs of the Year.”

