

SkyCity at the Needle Executive Chef Jeff Maxfield | Bio

While most kids his age were playing with toys, SkyCity Executive Chef Jeff Maxfield was drawn to play with egg beaters and bowls. Growing up in Seattle, he was constantly exposed to comradery-filled family meals, an abundance of fresh produce and seafood from the Puget Sound area, and the allure of shellfish. This was especially true during his numerous trips to Hood Canal with his grandfather where he learned to shuck oysters and could often be found on the beach with a fresh lemon and a bottle of Tabasco.

His career began in high school as a line cook at the Seattle Tennis Club, while attending the Sea-Tac Occupational Skills Center's culinary program. He continued to cultivate his passion for locally-sourced, in-season, all things "Pacific Northwest" gastronomy under the guidance of chef, mentor, and author Greg Atkinson at Canlis – where at age 19 he became the youngest Sous Chef in the history of the restaurant.

Chef Jeff further honed his craft and philosophy as Executive Sous Chef at The Five Palms Beach Grille in Kihei, Maui, Hawaii, and then as Chef de Cuisine at Seattle-area restaurants Chez Shea and The Golf Club at Newcastle, before joining SkyCity for the first time. He later teamed with the Southbridge Restaurant Group in Scottsdale, Ariz, where as Executive Chef he opened the first of three full-service restaurants and created a high-end European-style marketplace menu focused on sustainable, local, organic products.

Chef Jeff is now a rising star and leader within the acclaimed Seattle food scene, and is taking the SkyCity experience to new heights. He has created an inspired menu infused with regional influences. Along the way, he has cultivated strong relationships throughout the area to assure that many of the raw ingredients utilized in the SkyCity kitchen are hand-selected and sourced from local farmers and fishermen. Salmon harvested from local waters, fine-aged meats grown in Toppenish, berries picked in the Skagit Valley, mushrooms foraged in nearby forests and other gastronomic treasures unique to each season, are just a few of the items that Chef Jeff and his team insist on using to deliver the culinary vision of SkyCity and the Pacific Northwest.

Chef Jeff has an Associate's Degree of Applied Science/Culinary Arts from South Seattle Community College. He is a proud member of Chefs Collaborative and supporter of Seattle's FareStart and the Make-A-Wish Foundation. He resides in Renton, Wash., where he and his wife, Christal, recently welcomed their first-born baby girl, Samantha.

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