

Armando Navarro

Executive Chef

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Armando Navarro relocated from Mexico to Monterrey, CA in 1981, leaving family behind in hopes of pursuing a profession and securing a future. He was immediately drawn to the vast restaurant scene, reminding him of the food and work ethic he grew up with on the family ranch.

A natural talent, he worked his way through various kitchens, refining his new skills with precision. His appetite for learning and inherent gift for cuisine led to the decision to enroll in the Napa Valley Cooking School in 1995.

Upon graduation, Armando secured a line position at the prestigious Auberge du Soleil in Rutherford, California. The next five years, he steadily worked his way up as one of the most

promising talents. As the executive sous chef, Auberge provided opportunities to travel to Badrutts Palace in St. Moritz, Switzerland and Palmetto Bluff in South Carolina.

After such exposure, Armando wanted to elevate his career to new heights by working for some of the best in the business. In New York, he secured apprenticeships at such restaurants as Le Bernardin, Jean Georges, Daniel Boulud, and The Essex House.

After honing his craft with master chefs and acquiring a taste of city life, Armando moved to San Francisco. There he continued to challenge himself by working in Jardiniere and accepting the executive sous chef position at Masa's.

In November of 2005, Armando made a full circle returning to Napa Valley. He opened Redd, in Yountville, as the chef du cuisine. He held his role through May 2008 when meeting Thomas Salamunovich led to an offer as the executive chef at Larkspur Restaurant in Vail, Colorado. Armando was eager to step up and lead his own kitchen and crew.

Armando's future is bright at Larkspur as the guests rave about his cuisine saying "Armando has raised the bar at Larkspur." After considerable time invested in the industry, Armando has cultivated a style uniquely his own, rooted in seasonality and sensibility.