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## Joshua Hollinger Executive Chef

As a child, Joshua knew he would either become a sea captain or a chef. His family owned a slaughterhouse in Pennsylvania, and his father was a passionate home cook. Growing up around food, Joshua discovered he was a natural cook. But he pursued his other dream first, graduating from the Seafarers Harry Lundeberg School of Seamanship in Piney Point, Maryland, and traveling through 22 countries as a merchant marine.

Ultimately, cooking called him back. Joshua joined Drew Nieporent's Myriad Restaurant Group (of which The Coach House is a part) as *chef de partie* at New York City's Tribeca Grill, then as consulting chef for Myriad's new property openings. After serving as executive sous chef of The Coach House in 2002-2003, Joshua cooked in Europe and San Francisco before landing in Florida. He spent three years manning the kitchens at Smokin' Martini in Palmetto and Beach Bistro (consistently ranked among Florida's best restaurants) on Anna Maria Island.

Joshua's inspired cooking style fits the bill at The Coach House: contemporary American with a focus on local ingredients. He is strengthening relationships with the island farmers, ranchers and fishermen that help make The Coach House the Vineyard's favorite New England brasserie. Joshua will continue the restaurant's famed cheesemaking and plans to smoke and cure fish and meat in-house. He oversees all other culinary operations in the hotel, including the Carlos Fuente Club House and catering and banquet services, providing casual bar diners, wedding guests and conference attendees with superior gastronomic experiences.

His seafaring days may be past, but Joshua still loves living and working near the water. He's in luck: the grand 114-year-old Harbor View Hotel is surrounded by blue, perched on the harbor overlooking Chappaquidick Island and the picturesque Edgartown lighthouse.