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**CARLOS SANCHEZ**  
**Executive Pastry Chef**

Just as an exquisite dessert is key to an unforgettable dining experience, Parcel 104 would not be complete without Executive Pastry Chef Carlos Sanchez.

In 2001, Bradley Ogden; who along with Alice Waters, espoused farm to table cuisine before it became the foundation for today's culinary lexicon; invited Sanchez to open Parcel 104 as the restaurant's pastry chef.

When asked what dessert he craves when away from the kitchen, Sanchez simply says, "fruit – fresh, delicious fruit." It's not surprising that Sanchez casts local, seasonal ingredients in the starring role in his desserts.

**A WORLD-CLASS PASTRY CHEF**

Born in Colombia, South America, Sanchez has achieved worldwide acclaim. He cooked at New York's famed James Beard House in 2000, was one of 10 chefs to participate in Star Chefs' Inaugural International Pastry Competition in 2010 and returned to his roots to represent the United States in the Bogota Food & Wine Festival in 2014. Locally, the San Jose Mercury News named him Best Pastry Chef in the South Bay.

Sanchez's vacations consist of collaborating with culinary icons around the globe. In Spain, he worked with Juan-Mari and his daughter, Elena Arzak, named "The World's Top Female Chef" in 2012, at the family's eponymous 121-year-old restaurant in San Sebastian. She is guiding the three-star Michelin-rated restaurant to a simpler esthetic and a greater focus on produce.

Sanchez also has staged with the confectioner Jordi Roca, co-owner of the three-star Michelin-rated restaurant El Celler de Can Roca. In 2014, Roca won the inaugural "World's Best Pastry Chef" Award from *Restaurant* magazine.

Prior to joining Parcel 104, Sanchez opened nationally recognized Flying Fish Café at the Walt Disney Resort in Florida. During his tenure with Flying Fish Café, he was honored by readers of the Orlando Sentinel with the "Best Dessert" Award for three consecutive years.

Sanchez studied under the tutelage of Hans Egg for 11 years at Saddle River Inn, which then was recognized as one of the top 10 restaurants in New Jersey by Zagat.

Sanchez credits his mentor, Egg, for helping to shape his world view. "He taught me to be honest in my profession. Passionate, disciplined and gracious are the three pillars which define how I live and work," explains Sanchez.