



Peter Schaffrath
Executive Chef

With more than 37 years of restaurant industry experience, Chef Peter Schaffrath was appointed as the Executive Chef at the historic Hay-Adams in January 2002. As Executive Chef, Mr. Schaffrath directs all culinary activities at the property including banquet facilities, in-room dining and at the elegant Lafayette Room, the hotel's onsite restaurant.

Mr. Schaffrath began his notable career in 1965 as an apprentice with the Catering College in Aachen, Germany. He then continued his training in Switzerland working in Zurich, Lausanne and Geneva as well as France.

He has participated in several chef competitions including the Hotel Olympia where he was twice awarded a gold medal and a challenge trophy. Mr. Schaffrath has also won Baron de Rothschild's prestigious Mouton Cadet Competition and Frankfurt Cooking Olympics. Most recently, he was featured on the Food Network's "The Best Of" segment.

In 1971, Mr. Schaffrath joined the Hotel Inter-Continental Geneva as Chef Garde Manger. In 1973, he transferred to the Portman Inter-Continental in London where he served as Chef Entremetier. Then in 1975 he moved to the Hotel Inter-Continental in London. There he served as Sous Chef and Executive Sous Chef.

In 1980, Mr. Schaffrath served as Executive Chef at the Plaza of the Americas Hotel in Dallas. He then came to the Willard Inter-Continental Washington, where he served as Executive Chef until joining the Hay-Adams in November of 2001.