



## DANIEL KENNEY

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### Executive Chef

Executive Chef Daniel Kenney brings his culinary passion, innovation and expertise to CLINK. (located at The Liberty Hotel in Boston, Massachusetts). As Executive Chef, Kenney lends both his local sensibilities and innovative ideology to cultivate a creative ingredient-driven philosophy at CLINK., with an unrivaled passion to support the region's local farms and fisheries.

Stepping into the Executive Chef role in October 2017, Chef Kenney oversees the entire CLINK. culinary team, lending his extensive knowledge and epicurean acumen to the position. In addition to CLINK., he also oversees all banquet, catering, and in-room dining menus at The Liberty Hotel. He brings new ideas and flavors to CLINK., which is known by both hotel guests and Boston locals alike for its locally-sourced menu that evolves seasonally with its farm- and ocean-to-table influence.

Chef Kenney boasts more than 20 years of experience as a professional chef and is a graduate of Johnson & Wales University in Rhode Island. Kenney honed his culinary talents through his experience at a variety of luxury hotels and fine dining establishments in both New England and beyond. His culinary career began at the Boston Harbor Hotel; following his tenure at this property, Chef Kenney held Executive Chef positions at an impressive list of hotels including The Le Meridien Hotel Boston; The Langham Boston; Willard Intercontinental Hotel/Willard Room/Café du Parc; the Four Seasons Resort (Costa Rica); and the Harborview Hotel (Edgartown, Massachusetts).

At CLINK., Chef Kenney oversees a menu that showcases his classically-trained technique coupled with the freshness of in-season local ingredients. Chef Kenney's culinary style is sophisticated yet approachable, and reflects the finest ingredients and in-season flavors.

Kenney has appeared on numerous television and radio programs throughout his culinary career, and is active within the James Beard Foundation.