

The Voyage

Daniel Lagana's passion for culinary arts is embedded deep within his blood lines as well as his soul. He began cooking with his parents and grandparents at the age of four following in the footsteps of his paternal grandparents, who owned a restaurant.

Daniel embarked on his culinary career in 1988, at the tender age of fourteen. His first job was that of a utility/bus-boy in a nearby seafood restaurant. Daniel's desire to become a chef continued to strengthen in intensity as he gained valuable experience in several free-standing restaurants.

After graduating from high school, Daniel attended the prestigious Culinary Institute of America (CIA) in Hyde Park, New York before performing his associated internship at the Ritz-Carlton Hotel in Houston, Texas. As he worked with and studied under the executive chef there, Daniel learned volumes, laying a rich foundation for his future success as a chef.

Daniel graduated from the Culinary Institute of American in November of 1996. He then continued to work for the Ritz-Carlton Hotel Company at their exclusive property in Naples, Florida, as a Line Cook. Within two months Daniel was promoted to a Supervisory Chef position.

Daniel's passion for food and creativity exploded when he became a Chef at the Audubon Country Club in Naples, Florida. There he developed many of his culinary creations that are still part of his current repertoire.

The Culinary Arts field has led him to Minneapolis, and then to Austin, Texas, where he continues to apply his passionate creativity to his career as a Personal Chef while he nurtures his young family.

Chef Daniel Lagana loves his role in an emerging industry because it allows him more time to spend with his family, while affording him the freedom to express and to share his culinary skills with others so they, in turn, may spend quality time with their loved ones too.