“When people ask me what is my favorite dish to cook, I can’t give them one answer,” says Andrew Court, Executive Sous Chef at Beverly Wilshire, A Four Seasons Hotel. “It all depends what mood I’m in.” His menus may vary, expertly adapting to the needs of each individual diner, but the focus on sustainability, fresh ingredients, and innovation runs consistently through everything.

Court’s culinary career began in his native Birmingham, England, at the Birmingham College of Food and has sent him all over the world, from Germany to Madeira, to Antigua, Canada, and Mexico until landing in San Francisco as the Executive Chef at the world-renowned Fairmont San Francisco.

Court has held memberships with Chaine de Rotisseurs Canadian Federation of Chefs & Cooks, and British Columbia Chefs Association, for which he was named 2005 Chef of The Year. A trained beekeeper, Court has helped tend to the beehives at his last two properties in Toronto and San Francisco, and believes in giving back to the industry by being on the Board of Directors for North Shore Culinary School which provides nonprofit culinary and life skills for disadvantaged youth and adults.

Citing a favorite George Bernard Shaw quote, “there is no love sincerer than the love of food,” Court feels very grateful to have a career that fulfills multiple aspects of him lifelong culinary passion. He enjoys teaching and collaborating with his team to develop new dishes and techniques, and despite over three decades of experience, he considers his own culinary education “a work still in progress.”