

# DAVE PACIFICO

## Private Chef

Chef Dave Pacifico is a private chef specializing in live-fire, wellness-driven, and globally inspired cuisine for UHNW families, estates, yachts, and private events. A Culinary Institute of America alum with 15+ years of experience, Dave is known for discreet service, disciplined sourcing, allergen-aware menu design, and seamless execution from intimate dinners to large-scale celebrations. His cooking blends seasonal farm-to-table ingredients, clean Mediterranean influence, refined comfort, and exacting food-safety standards.



PALM BEACH, FL

### CUISINE EXPERTISE

American | French | Italian | Mediterranean | Japanese | Mexican | Wellness

### SPECIALTIES

Live-fire grilling | Estate & yacht service | Seasonal farm-to-table sourcing | Private tastings & wine pairings | Allergen-aware menus | Discreet private household service

### WHAT I ATE GROWING UP

Simple New York comfort food, backyard grilling, roasted meats, seasonal vegetables, rosemary potatoes, and garden herbs.

### WHAT I'M MOST PROUD OF

Serving UHNW households with discretion, consistency, and calm execution — from intimate family dinners to 500-guest estate events.

### SAMPLE MENU

- **APPETIZER**  
WOOD-GRILLED PRAWNS / CITRUS-CHILE / CHARRED SCALLION / PRESERVED LEMON / HERB OIL
- **APPETIZER**  
HEIRLOOM TOMATO / STONE FRUIT / TAHINI-LABNEH / BASIL OIL / SUMAC / MARCONA ALMOND
- **ENTRÉE**  
ORA KING SALMON / SHALLOT-HERB CRUST / MEYER LEMON / CHARRED ASPARAGUS / ALMOND PICADA
- **ENTRÉE**  
DRY-AGED STRIP STEAK OVER EMBERS / GREEN PEPPERCORN JUS / ROSEMARY POTATOES / BITTER GREENS / GARLIC & MEYER LEMON
- **DESSERT**  
DARK CHOCOLATE BUDINO / SEA SALT / OLIVE OIL / POACHED SEASONAL FRUIT / CHANTILLY / MARCONA CRUMBLE

