



Roy Harland

A Professional History

Before moving to Fresno in 1978, Roy had already served four years playing trumpet in the USAF Band, traveling and entertaining throughout the Southeastern US & Japan. He had learned about French cooking when, as a hobby, he volunteered to prep for European-trained chefs that cooked at the various Officer's & NCO Clubs in the Air Force. He had already, spent more than a decade working in Yosemite National Park, first at Yosemite Lodge, managing the Lodge Cafeteria and Mountain Room Broiler, under the great chef Fred Pearson, completed a couple of seasons at the Ahwahnee & Wawona Hotels, managed two restaurants in Palo Alto, ran an upscale kitchen at a resort in the Tehachapi mountains and worked the front of the house for a Certified Master Chef from Greece.

This was all before he moved to Fresno in 1978 to help open the Ripe Tomato Restaurant in Fig Garden Village. By the summer of 1982, he was ready for a move. He took a crash course at Wolfgang Puck's Ma Cuisine cooking school in Los Angeles and opened the first Harlands in mid-town Fresno. The restaurant was designed by Roy & his wife Joanne. The result, in spite of the limited budget, created quite a buzz. The food was not the usual meat & potatoes that had been the norm in the area. Both the food and the atmosphere broke new ground and the word quickly spread. Joanne, who is also an accomplished cook, quickly became well known for her tantalizing home-style desserts. With her talent and support, the restaurant soon became known for quality food & service. From there, three years later, Roy attracted investors that financed his "dream" restaurant. The new restaurant was a hit from day one, The new Harlands won countless awards for its post modern interior design and creative cooking. Harlands played host to many celebrities, including two heads of state, several high-profile politicians and dozens of movie & television personalities.

After twelve years Roy was ready for a change. Four years as Executive Chef at Max's Bistro provided him with experience managing a kitchen that offered upscale take-out as well as café dining. After Max's Roy returned full circle to fine dining at Slates. He helped design and nurture the restaurant from its planning stages in 2003. Slates won many honors and awards during his nearly five years there as Executive Chef.

Now at a new crossroad, he's found new inspiration at Bentley's Fresh Market & Bistro. He has just accepted a position as Director of Culinary Services. His duties include responsibility for all recipes, products and quality control in the markets' catering and take-out departments, cooking demos, training of staff, quality control and working with the Bistro chef and manager to create a world class dining destination. "I've found an exciting new challenge. The groundwork is in place and I believe I can make great things happen here. The facility, the team, the concept, and its creators, all seem the perfect fit for the times. I'm very excited", says Roy.

It's hard to imagine a job more suited to Roy's long and varied experience in the hospitality industry. Expect another important addition to the Valley's dining scene.