

JUSTIN L. CAMPBELL

PRIVATE ESTATE CHEF • CULINARY CONSULTANT

Ingredient-driven cooking.
Quiet, thoughtful service.

LOS ANGELES • AVAILABLE FOR TRAVEL





THE CHEF BEHIND THE SERVICE

For more than two decades, Justin Campbell has built a culinary career across private households, Michelin-caliber restaurants, luxury hotels and landmark events.

His approach is grounded in trust: learning how a household lives, honoring preferences without complication, and delivering food that feels personal, nourishing and beautifully considered.

Calm presence • Precise execution • Genuine hospitality

Food should feel personal, not performative.

A modern California point of view shaped by global travel, classical technique and deep respect for the ingredient.



A household’s rhythm comes first.

Menus, provisioning and service are designed around the people at the table, not around the chef.

Bespoke daily dining

Seasonal menus shaped around preferences, routines, children and changing schedules.

Wellness & dietary care

Gluten-free, dairy-free, plant-forward, anti-inflammatory, macro-conscious and allergy-aware cooking.

Entertaining

Warm family-style meals, polished plated dinners, holidays, celebrations and intimate events.

Travel-ready support

Advance planning, provisioning, kitchen setup and consistent service across residences or destinations.

A CULINARY RANGE BUILT FOR REAL LIFE

From clean weekday meals to celebratory dining, every menu is connected by balance, restraint and clarity of flavor.





WELLNESS WITHOUT SACRIFICING PLEASURE

Thoughtful food can meet a health goal and still feel generous, comforting and complete.

- Anti-inflammatory and ingredient-conscious menus
- Gluten-free and dairy-free adaptations
- Plant-forward, vegetarian and vegan cooking
- Protein-forward meals and gram-scale macro tracking
- Allergy awareness and careful cross-contact practices
- Children's meals that remain connected to the family table

Private service depends on quiet systems.

Justin brings an operator's discipline to the estate kitchen while remaining flexible, discreet and unobtrusive.

PROVISIONING

Trusted purveyors, farmers' markets, specialty sourcing and organized receiving.

KITCHEN READINESS

Inventory, labeling, sanitation, equipment care and a consistently guest-ready space.

DOCUMENTATION

Menus, preferences, dietary notes, receipts, purchasing records and clear household communication.

TEAM COORDINATION

Respectful collaboration with principals, estate managers, assistants, household staff and vendors.

The result: a culinary program that feels effortless to the household because the details are handled with care.

Private intuition, backed by serious scale.

A career spanning fine dining, innovation, luxury hospitality and high-volume event leadership.

PRIVATE FAMILIES	Private Chef & Culinary Consultant Los Angeles & Travel 2010–Present
THE BEVERLY HILTON	Senior Banquet Chef 2025–2026 VIP events and service for 1,000+ guests
PATINA CATERING	Executive Chef of Innovation 2023–2024
iNK MICHAEL VOLTAGGIO	Executive Sous Chef 2017–2018
ORSA & WINSTON JOSEF CENTENO	Executive Sous Chef 2014
WOLFGANG PUCK CATERING	Sous Chef / Private Events Chef 2010–2017 Six Academy Awards
THE BAZAAR JOSÉ ANDRÉS	Chef de Tournant 2008–2010
THE LONDON WEST HOLLYWOOD	Opening Team Gordon Ramsay 2008

MOMENTS OF TRUST

High-profile rooms taught the same lesson as private homes: preparation matters, discretion matters, and the guest experience is always personal.



PRESIDENT BARACK OBAMA

Fundraising dinner, 2012



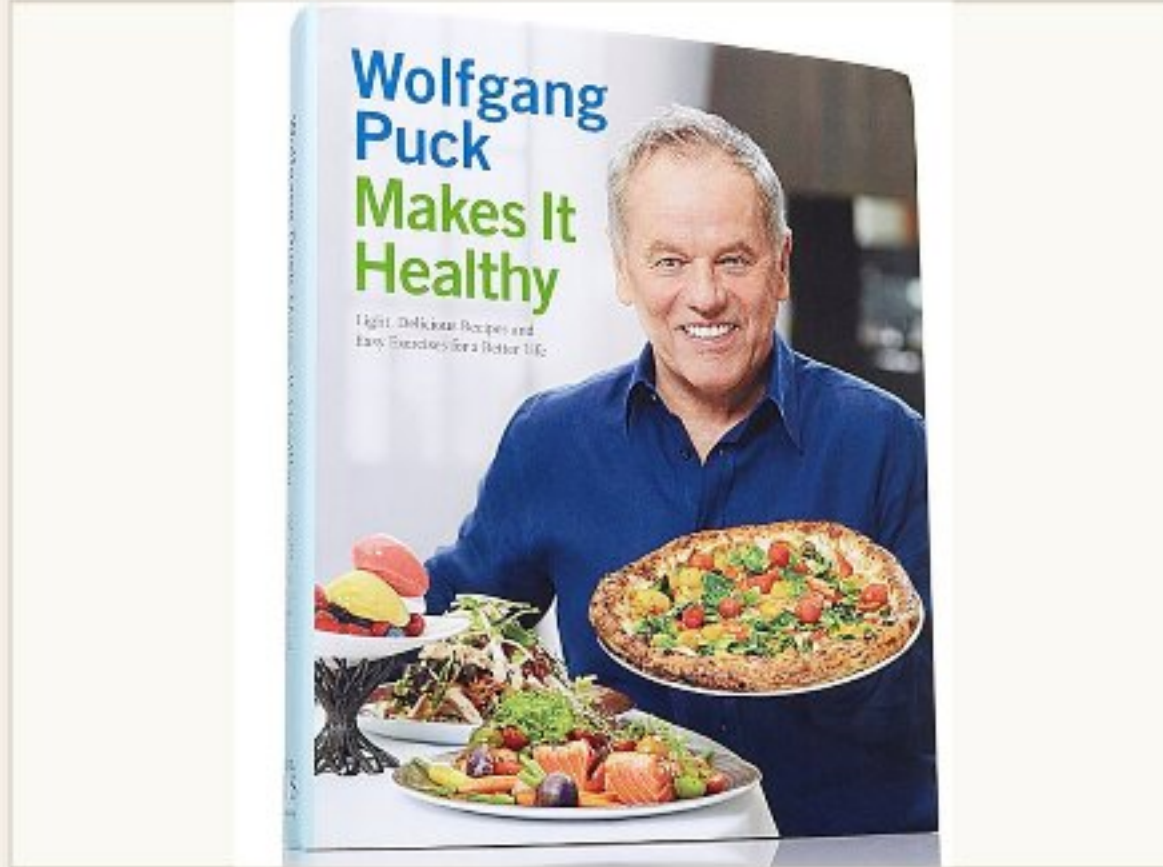
THE ACADEMY AWARDS

Six Oscars with Wolfgang Puck Catering



BREAKING BORDERS

Travel Channel with Michael Voltaggio



CRAFT, CURIOSITY & COLLABORATION

From contributing to Wolfgang Puck Makes It Healthy to cooking for Ferran Adrià at Boston's Museum of Science and collaborating with Michael Voltaggio, Justin's career reflects an enduring willingness to learn, evolve and share ideas.

Technique in service of flavor.



CARAMELIZED HAMACHI

Crispy rice • sesame • Fresno chile



MODERN SHRIMP COCKTAIL

Mexican shrimp • soft herbs • frozen cocktail sauce



FROZEN COCONUT

Mango sorbet • crispy rice • lime

“Chef Justin consistently demonstrated an exceptional level of talent, professionalism and passion. His attention to detail is unmatched, and he handles every aspect of the job with efficiency and care.”

TONY CRAGO

Private household professional reference

Additional professional references and full letters are available upon request.



THE RIGHT FIT IS BUILT ON TRUST.

Justin is seeking a long-term private household opportunity where culinary excellence, discretion, stability and genuine service are equally valued.

JUSTIN L. CAMPBELL

Los Angeles, California • Available for travel
209-518-7184 • hello@justinthymehospitality.com
[linkedin.com/in/justinlcampbell1984](https://www.linkedin.com/in/justinlcampbell1984)

PRIVATE ESTATE CHEF • CULINARY CONSULTANT