



Terry Boston



Terry Boston
Executive Chef
Des Moines Golf & Country Club
West Des Moines, Iowa

*Keeping the Passion in
Wine Programs*

Tuesday, March 7

Starting out as a dishwasher in a small-town café in his hometown of Atlantic, Iowa, Chef Terry Boston has been working in kitchens since he was 14 years old. The Bavarian Haus restaurant in Des Moines, Iowa was his next step in the food industry, where he was employed as the kitchen manager while attending the Iowa Culinary Institute.

Confirming his Iowa roots, Chef Boston settled in at Des Moines Golf and Country Club as its Sous Chef in 1986. He was then promoted to Executive Chef in 1990, and in that role he has continued his passion for the creative arts while marking a total of 31 years at the club.

Chef Boston's career highlights while working for Des Moines G&CC have included the 1999 U.S. Senior Open and the 2017 Solheim Cup, which will be coming to the club this August.

On a daily basis, Chef Boston oversees the club's formal and casual restaurants and its 350-person capacity for banquets. Total annual food-and-beverage sales are \$3.8 million.

Chef Boston has developed and executed over 100 wine, craft beer and spirit-pairing dinners over the last 15 years for the club. He has a passion for smoking a variety of foods and favors charcuterie. His culinary team prepares 100-plus pounds of pancetta annually, along with guanciale and brined and smoked salmon. This year, he added maraschino cherries to the list, and they have been a hit in the club's casual bar.

Chef Boston has continued his education by taking classes at the Culinary Institute of America and by attending the Club Chef's Institute at The Greenbrier several years in a row. He has been an attendee at six Chef to Chef conferences. He is currently an active member of the Chaîne d Rôtisseurs and the Société Mondiale du Vin.

Volunteer activities that are close to his heart include fundraising for the Leukemia Lymphoma Society Events and the March of Dimes Chef Auction.

Chef Boston is active with his alumni culinary program and sits on the Iowa Culinary Institute's Advisory Board for Curriculum Development, as well as the Advisory Board for the Waukee (Iowa) High School Pro-Start Program.

Chef Boston resides in Urbandale, Iowa and enjoys fishing, being outdoors and spending time with his three children and two grandchildren.