

Rodney Worth

Entrepreneur ❖ Chef ❖ Restaurant Owner

Growing up in Northern California, Rodney Worth had the love of warmth, comfort, and good food ingrained in him. That stayed with him and transferred to his dream of owning a restaurant.

Beginning his career with a local grocery chain, he quickly learned the business of food. Following a stint in the technology field, he decided to go back to his roots and learn how to instill the concept of “Good food that makes you feel good”. Rodney attended Diablo Valley College and received his degree in Culinary Arts.

Working at Wente Vineyards, Rodney learned the importance of quality, precision, and high-end ingredients. These lessons coupled with the impeccable professional environment were the foundation of his journey as a chef. He used his free time to hone his culinary abilities by working with local catering companies. This further developed his understanding of the business of food.

Making the move to working in San Francisco at the famous eatery Bizou, Rodney found himself in the high-fashion world of cooking for celebrities, dignitaries, and sharing the kitchen with Chef Loretta Keller. This experience taught him the fast-paced and high-energy cooking with a European flair.

In 2004, Rodney was ready to start out on his own. He opened The Peasant and the Pear in a small space in San Ramon, California. Rodney soon had crowds lining up outside for the dinner service he offered only three nights a week. His menu was exciting, cutting-edge, and amazed his customers. In 2006, he moved the restaurant to a larger location in Danville, California and garnered the first of his Diablo Magazines “Best of” awards capturing the “Best New Restaurant of 2006.”

The areas love of Rodney Worth and his venue that creates “Mediterranean comfort food” has only grown. Part of that growth is attributed to Rodney’s familiar laugh as he chats with diners at their table during a meal. In 2008, Rodney again won Diablo’s Best of Award, this time for “Best Chef of the East Bay.”

Rodney helps the local area by donating food, time, and creating a love of food in the student body of Pleasanton and San Ramon schools. His creativity brought Bon Appetit to Rodney’s door to run one of his recipes in their magazine.

Taking his diners to the next level Rodney has made The Peasant and the Pear a completely green restaurant. He also follows the Monterey Bay Sustainable Seafood program that keeps the caliber of his seafood at the pinnacle. Further, Rodney finds his ingredients at all local suppliers.

Rodney is living his dream and helping his customers discover the joy of good food paired with true passion and delight.



Travels from:
Danville, CA

Restaurant:

The Peasant and the Pear
267 Hartz Avenue
Danville, CA 94526

Awards:

Diablo Magazine “Best New Up and Coming Restaurant”
2005

Diablo Magazine “Best New Restaurant”
2006

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Best Paella, Pleasanton,
2005

Diablo Magazine "Best Chef of the East Bay" 2008

Press:

Diablo Magazine
Valley Lifestyles Magazine
Tri-Valley Magazine
Bon Appetit

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