

Chef David Hatfield's appetite for good, local, quality, healthy food can be traced back to his roots. Growing up in Seattle, Hatfield knew at an early age he wanted to showcase great Northwest cuisine.

Armed with a degree in Microbiology from the University of Washington and a degree in Culinary Arts from Seattle Central Community College, he began his culinary career at the Sorrento Hotel's Hunt Club. After a turn at the Waldorf Astoria in New York, Hatfield settled in Bend, Oregon where he worked at Merendas Wine Bar and the Awbrey Glen Golf Club.

In 2006 this chef turned proprietor when he opened Café 3456, leading the way in a new Central Oregon trend; a farm-to-table menu and a 'zero waste' philosophy. Chef Hatfield grew his own food; everything from nettles to horseradish to 100-pound squash, raised his own Tamworth pigs, and composted all his kitchen waste into a garden. In 2011 Café 3456 was a finalist for the Bend Environmental Center's annual sustainability award.

Chef Hatfield also took his vast experience into the community where he taught cooking classes at Sur La Table in Portland and in the Culinary Arts Program at Central Oregon Community College.

Chef Hatfield took over the Library Bistro/Bookstore Bar kitchen in December of 2011 where his passion for local ingredients and emphasis on fresh food are evident in his menus. Though classically trained in French, Italian and Asian cuisines, Chef Hatfield's unique style marries his love of Northwest flavors with the sophistication of fine dining and the simple essence of local fare.

When he's out of the kitchen, Chef Hatfield enjoys hiking, biking, traveling and spending time with his two sons.

