

MEET OUR PASTRY CHEF



SHANE GOETTLICHER

Over the past 20 years, Shane Goettlicher has taken the role of pastry chef at the Ronald Reagan Building and International Trade Center to the next level. With each dish he prepares he has displayed remarkable talent and passion for pastry and baking.

Shane began cultivating his pastry skills at an early age while working at his grandfather's German-style bakery. He quickly developed an interest in baking and knew he wanted to turn his passion into a career.

Over his 35 years in the culinary industry, Shane has perfected his craft at prestigious establishments including Mansion on Turtle Creek and Crescent Court Hotels in Dallas, Texas where he worked alongside renowned chefs such as Dean Fearing, Wolfgang Puck, Paul Prudhomme, as well as pastry pioneers Norman Love, Thomas Worhach, Stanton Ho and many others.

During his time in Washington, DC, Shane quickly entered the fine dining scene, honing his skills at prominent restaurants including I Ricci, 701 Pennsylvania and The Capitol Hilton Hotel.

At the Reagan Building, he constantly challenges himself to develop innovative recipes and find creative ways to display his desserts all while being in tune with various dietary restrictions and special requests. An integral member of our catering team, he continues to surprise Washingtonians and visitors from all over the world with his delicious and unique creations.

Visit www.rrbtc.com/catering to learn more.