

# Spotlight on Chef Dan Fox of the Madison Club

By [MadisonDining.com](http://MadisonDining.com)

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Chef Dan Fox and the Madison Club play host to this year's American Liver Foundation's The Flavors of Madison event.

The Madison Club is celebrating its 100th birthday of offering private club services to Madison. They specialize in incorporating a fine dining feel into both their private dining and their banquet facilities. Taking pride in being a scratch kitchen, the Madison Club bakes all their breads on the premises, and offers specialty dinners, tastings, and even kids cooking classes.

Chef Fox got his start in culinary arts at the age of fifteen. After 3 1/2 semesters of traditional college courses, Chef Fox found that his passion was in culinary arts. He switched to Kendall College, a top-notch Culinary School in Chicago. His internship was spent at the world-class Everest Restaurant, also in Chicago, working under Chef Thierry Tristch, who Chef Fox considers to be his mentor. He then spent time training in Provence and Austria and naturally gravitates towards Northern French, German and Austrian cuisine. He's also worked in an Asian-inspired restaurant in Chicago, which brings some Asian influences to his culinary view as well.

Chef Fox has spent the last 3 1/2 years at the Madison Club, bringing his globally inspired cuisine to the diners. He is passionate about local foods and building a farmer/chef connection. He feels that the Dane County Farmers' Market is the best in the country, and he has a seat on the REAP board, an organization dedicated to local, sustainable food.



This passion has caused Chef Fox to embark on a new, exciting project, and this spring he will be starting an acre plot of produce for the Madison Club at Fountain Prairie Farms. "We've designed



down to every row exactly what will be grown," said Chef Fox, "The produce will go to both the fine dining and banquet menus."

Chef Fox believes that the most essential ingredient in the kitchen is salt, and, when pressed he will admit to a dislike of deep-fried bar food done badly.

*Photos courtesy of [SucculentPhotography.com](http://SucculentPhotography.com)*