

**Randy Goodell**  
**Executive Chef, Asada Desert Grille**

Executive Chef Randy Goodell brings a passion for the diverse flavors of the Southwest to Asada Desert Grille, the exciting new restaurant at Xona Resort Suites in Scottsdale. Goodell played an integral role in developing the Asada Desert Grille restaurant concept, and now, as executive chef, manages all aspects of the restaurant's day-to-day functioning, including menu development and kitchen operations. Goodell also oversees the resort's catering and in-room dining menu development.

Goodell's passion for grilling and his commitment to fresh, local flavors serve as the foundation for Asada's menu of delicious, straightforward dishes that artfully blend Southwestern culinary influences with classic grilling techniques.

Goodell's career began with an externship at The Wigwam Golf Resort and Spa for the Culinary Institute of America. The externship led to a job offer, and Goodell quickly rose through the ranks to become the country club's chef de cuisine, responsible menu development, kitchen and banquet staffing, and cost control.

Goodell left Wigwam Golf Resort and Spa in 1993 and went on to open the restaurant at the Ancala Country Club in Scottsdale. Goodell next served as executive chef for a number resorts and hotels in the Scottsdale area prior to taking the position as executive chef for Xona Resort Suites in 2002.

Randy Goodell currently resides in Peoria, Arizona. When he is not in the kitchen at Asada Desert Grille, he enjoys outdoor cooking and traveling the world looking for new flavors to incorporate into his cuisine.