



### **Pastry Chef Shane Goettlicher**

Shane began cultivating his confectioner's skill decorating donuts in a German production bakery when he was 16. He quickly moved to mixing, cutting, forming and baking delightful treats.

At 19 years old, he moved to The Mansion on Turtle Creek Hotel, in Dallas, where he quickly became first pastry cook and received the Employee of the Month distinction. That same year he moved to Washington, DC, where he worked as pastry chef for Sfuzzi Restaurant, I Ricci Restaurant and 701 Pennsylvania Restaurant.

In the spring of 1996 he moved to the Capital Hilton Hotel where he was given the Management Commitment Award. In 1999, Shane joined the Ronald Reagan Building and International Trade Center, where he continues to delight Washingtonians and visitors alike with his delectable desserts.