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Erica Holland-Toll

EXECUTIVE CHEF OF THE STANFORD FLAVOR LAB
R&DE STANFORD DINING

Erica Holland-Toll is the executive chef of the R&DE Stanford Dining Flavor Lab, an innovation and research space where students and staff are invited to expand their knowledge and enhance their food, beverage and culinary literacy. There, she develops forward-thinking eating experiences, and new and exciting dishes for the Dining core menu.

She also serves as the chair of the Menus of Change University Research Collaborative (MCURC) Chefs Committee, an initiative co-founded by Stanford and the Culinary Institute of America to advance the principles of healthy, sustainable menus across campuses and organizations worldwide.

Since moving to the Bay Area in 1998, she has forged relationships with some of the Bay Area's most prestigious local farms and has spent time developing her culinary techniques by working for many esteemed chefs, including Jan Birnbaum at Catahoula in Napa Valley, Laurent Gras at The Fifth Floor, Traci De Jardin at ACME Chophouse, and Paul Arenstam at Americano.