



Frank Estremera Bio

Currently, Frank Estremera is the Executive Chef at The National Conference Center. In this role, he is responsible for all food and beverage aspects of the front and back of the house at The National and its special event center, West Belmont Place.

He is advancing the creative culinary experience being delivered at The National and looks forward to introducing seasonal, interesting and farm-fresh food that is nutritious and well balanced to the National's and West Belmont guests, through all outlets at The National. He is passionate about food in general and looks forward to expanding The National's ethnic and cultural experiences as well.

Born in Lima, Peru, Frank began working in his family's Peruvian restaurant at the age of 11. Since then, his love for cooking has flourished.



At the age of 18, Frank and his family immigrated to the United States. In 2001, Frank began working at Benchmark Hospitality at Lansdowne Resort. During his tenure, he moved up the ranks from Prep Cook to Lead Cook to Sous Chef for the Resort's fine dining restaurant, On the Potomac. Frank joined Lockheed Martin's Center for Leadership Excellence (CLE) preopening team in November 2008 as Sous Chef and was quickly promoted to Chef de Cuisine in February 2009. In April 2012, he was promoted to Executive Sous Chef and a year later promoted to Executive Chef. His last position with CLE was the Director of Food and Beverage.

Frank resides in Leesburg, Va. with his wife, Nataly, daughters, Sofia, and Fabiana.