



Originally from the Virgin Islands, St. Croix-born Executive Chef Digby Stridiron was lured into the culinary world when his passion for this industry and for food was undeniably recognized at an early age. His journey into the culinary world began under the watchful eye of Chef Mark Bartles at The Terrace restaurant at The Buccaneer Resort on St. Croix while he was still in high school. After Digby's graduation he proudly served in the United States Army. When his military tenure was over Digby returned to St. Croix working at various resorts and private restaurants reconnecting with his first love... food. It was at The Mahogany Room under Chef Luciano's mentorship that Digby began to understand the dedication, passion and integrity that would be required of him to become a chef. When his dream of becoming a chef turned into a goal, Chef Digby relocated to North Carolina to pursue his culinary journey. He studied at the prestigious Johnson and Wales with a concentration in the Baking and Pastry Arts. Upon completing his education Digby went on to become Chef de Cuisine at Creekside Terrace in Winston Salem North Carolina.

But it was his decision to return to St. Croix in 2007 after accepting the position of Chef de Cuisine at The Shores restaurant that sparked the culinary firestorm that would later become The Stridiron Group. At The Shores Digby's career began to take off. His innovative, eclectic and no fear approach to tackling the island style cuisine created a buzz and stirred the pot of St. Croix's culinary world forcing everyone to take notice of the rising star.

From 2007 to 2008 Chef Digby worked alongside The Chenay Bay Beach Resort management team assisting in redeveloping and revamping the restaurants image. He cultivated a distinct dining menu that reflected his haute cuisine and integrated his vision into the aesthetics of the front of the house.

While at The Shores, Digby began to lay the groundwork for what is now The Stridiron Group. He was afforded the opportunity through his friendly and professional networking style to offer his personal cheffing services to the many diverse clientele he came in contact with. Chef Digby gained a wonderful reputation for his upscale events which were notorious for their exquisite celebrity and VIP areas. Digby has had the pleasure of doing events for the likes of Vivica Fox, R&B singer Mario, NFL star Kerry Rhodes, fashion icon and food critic BJ Coleman and many other high profile clients.

In 2011 Chef Digby found himself on the road working for recording artists Katy Perry and Nicki Minaj until he decided to return to the fine dining scene where he went on to spend time at Norman Van Aken's award winning restaurant Norman's in Orlando Florida. It was here in Florida that The Stridiron Group would begin to flourish starting with being hired to do events for cast members of Basketball Wives of LA such as NBA player Matt Barnes and numerous "Farm to Table" events. Digby began to work under Chef Brandon Glamery's highly acclaimed restaurant Luma on The Park in 2012. It was at Luma where Digby was able to fully tune in to what it would take to become a world class chef! While at Luma, Digby was able to cook private dinners for the like of Michelin rated chefs Paul Bocuse and Daniel Boulud as well as for Emeril Legasse while he featured Luma on Park on his tv show. In 2013 Chef Digby began his official launch of The Stridiron Group.

Digby's culinary philosophy and passion reflect the growing trend towards a healthier lifestyle. His farm to table approach finds him seeking out the finest in regional and local organic produce. It is the essence of his cuisine. His preference is to handle the food with the utmost care, use precise cooking techniques and to let the natural flavors of food express itself on the palate. He will soon be an author as he is working on his first book focusing on molecular gastronomy, and his haute, new world cuisine with a West Indian twist.