

CHEF JASON NELSON

- Chef Jason Nelson grew up in Lansing, Michigan and was lured into the culinary world when his passion for the industry and for food was recognized at an early age. Jason went on to study Culinary Arts in Rhode Island at Johnson and Wales University graduating with honors, where he learned to develop his own unique style and flair. He continued with his career at the Grand Hotel, Mackinac Island, MI; La Casa Del Zorro, Borrego Springs, CA; Executive Chef-Chemung Hills Country Club, Howell, MI; District Executive Chef at Compuware World Headquarters, Pfizer, Domino Farms; and Senior Executive Chef-Frasier, Boulder, CO.
- Over the years, Jason worked under influential leaders of the American Culinary profession who helped shaped his style and depth of knowledge. Chef Jason joins our team with over 25 years of experience. Jason's Culinary philosophy and passion reflects the growing trend towards a healthier lifestyle and working with neighboring farmers to seek out the finest in regional and local produce as the essence of his cuisine.
- In addition to cooking, Chef Jason's passion is to develop aspiring cooks to discover their own talents in the same way that he was encouraged.

