



**JEFFREY JAKE**  
Executive Chef  
Silverado Resort and Spa

A Napa native, Jeffrey Jake's passion for the culinary arts is fueled by the abundance of fresh local ingredients that abound in Napa Valley's winegrowing region. It is this approach to cooking that he brings to the California fare he offers at Silverado Resort and Spa as Executive Chef.

At Silverado, Jake oversees the menus for The Grill, a local favorite; The Royal Oak, a sophisticated wine country restaurant; the Main Lounge; and all catering and room service for the resort. His primary responsibility is managing the seasonally-changing menus created primarily from the region's bountiful array of top-quality produce, cattle ranches, and award-winning cheese producers.

Jake began his culinary career at the venerable Domain Chandon as Sous Chef. He then went on to serve as Chef de Cuisine at Sonoma Mission Inn, and as the Executive Chef at The Old Bath House Restaurant, which was named "Outstanding Restaurant" by the California Writers Association during his tenure. From 1998 to 2006, he served as Executive chef of The Lodge at Pebble Beach, where he played an integral role in organizing and executing prestigious, high-profile events including the AT&T Pro Am Golf Tournament and the Concours d' Elegance. Prior to his arrival at Silverado Resort, Jake was Executive Chef for The Carneros Inn where he oversaw three restaurants and catering for the property.

Throughout his career as a chef, Jake has garnered local and national recognition for his culinary excellence from *Condé Nast Traveler*, *Gourmet*, and *San Francisco Chronicle*, among many others. He has also conducted cooking courses at the Culinary Center of Monterey and taught California cuisine cooking classes in Japan.

The long and diverse culinary path of Chef Jeffrey Jake has come full circle. While his career has taken him throughout California, he is most at home in the Napa Valley. In his spare time, he can be found authoring his soon to be published cookbook that will include recipes from his life's work and innovative cuisine.

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**FOR MORE INFORMATION, OR TO SET UP AN INTERVIEW, PLEASE CALL WAGSTAFF**  
**WORLDWIDE AT 415.274.2510**