

## **NEW CHEF DE CUISINE AT SALISH LODGE & SPA RETURNS TO HIS ROOTS**

*Chef Jack Strong Heads North to Family, Friends and the Iconic Pacific Northwest Lodge*

**Snoqualmie, Wash.** (April 22, 2009) – Salish Lodge & Spa announces the appointment of Jack Strong as the new chef de cuisine of The Dining Room. Strong, who hails from Siletz, Ore., and the Confederated Tribes of the Siletz, looks forward to returning to his friends, family and the farm-fresh, native ingredients of the Pacific Northwest.

With nearly 20 years of experience in the culinary industry, Strong most recently excelled as chef de cuisine at the AAA Five Diamond and Mobil Five-Star rated Kai Restaurant in Chandler, Ariz. During his tenure at Kai, the restaurant emerged as the state's highest rated restaurant, receiving top marks in local and national media including *The Wall Street Journal*, *Phoenix Magazine* and *The Arizona Republic*. Just prior to Strong's departure, Kai was rated "Best Restaurant in the Valley" by Zagat.

"As a seasoned veteran of the restaurant and fine dining industry, Chef Strong will be an exemplary addition to our world-class culinary team," said Lenny Zilz, general manager of Salish Lodge & Spa. "His Pacific Northwest roots and Native American heritage are a natural fit here at the lodge and we look forward to sharing his talents with our guests."

Prior to his work at Kai, Strong served as sous chef for the Windows on the Green at The Phoenician in Scottsdale, Ariz., where he was responsible for all aspects of the culinary program. It was here that he developed a strong foundation for southwestern cuisine.

Strong spent eight years at Adam's Place Restaurant in Eugene, Ore., where he held various positions in the kitchen eventually working his way up the ranks to become co-executive chef. It was at this Tilth-certified organic restaurant, now called Adam's Sustainable Table that he developed an understanding of fine dining and Spanish cuisine, laying the foundation for his career under the mentorship of an executive chef with strong French and Asian influences.

Strong is a graduate of the culinary program at Lane Community College in Eugene, Ore. In 2008 he was nominated for the James Beard Award long list, "Best Chef: Southwest." When he's not cooking, Strong enjoys playing basketball and golf.

### **About Salish Lodge & Spa**

Consistently ranked among the best small resorts in the world, the AAA Four Diamond Salish Lodge & Spa overlooks the 268-foot Snoqualmie Falls. This iconic Pacific

Northwest lodge offers regionally-inspired treatments at the world-renowned spa, Chef Jack Strong's indigenous northwest cuisine, an award-winning wine list and a variety of recreational activities. Nestled in Washington's picturesque Cascade Mountains, each of its 89 guest rooms has a wood-burning fireplace, two-person whirlpool tub, goose-down comforter, feather bed and balcony or window seat. The resort is located 30 minutes east of downtown Seattle and within 40 minutes from Seattle-Tacoma International Airport. Salish Lodge & Spa is managed and operated by Seattle-based Columbia Hospitality, Inc. For more information or reservations, please call 800-2-SALISH or visit [salishlodge.com](http://salishlodge.com).

**Columbia Hospitality, Inc.**

Columbia Hospitality, Inc. (Columbia), a Seattle-based hospitality management and consulting firm with a growing portfolio of award-winning hotels, spas, conference centers and unique hospitality venues, was founded in 1995 by John Oppenheimer. Columbia creates memorable experiences for guests and team members while achieving phenomenal results for owners. The company's continued success has led to an international expansion of the consulting division and more than 80 hospitality projects in the western United States, Canada, Portugal and the United Kingdom. For more information about Columbia and a full list of properties visit [www.columbiahospitality.com](http://www.columbiahospitality.com).

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