



### **ABOUT EXECUTIVE CHEF BRIAN SCHEEHSER**

Trellis Restaurant's award winning Executive Chef Brian Scheehser wears many toques: farmer, cheesemaker, brewer, budding winemaker and seasoned artisan foodie. Hand-tending an 18-acre plot at the South 47 Farm in Woodinville, he supplies the fresh produce that is showcased on his contemporary up-to-the-minute menu. "Immersing myself in the earth has given me a unique understanding of food's inherent flavor and texture," says Scheehser.

Trained at the Culinary Institute of America - Hyde Park, Brian has over three decades of culinary experience. Following his graduation, he started as an apprentice to Chef Lucien Verge at Chicago's L'Escargot, remaining at the restaurant for 11 years. He then moved to Chicago's Hotel Nikko restaurant and later joined the Sheraton. Scheehser was drawn to Seattle when an opportunity presented itself, and he spent more than ten years as executive chef of the Sorrento Hotel's renowned Hunt Club.

He has appeared on the PBS Emmy nominated Chefs of Field series as well as Bon Appetit, Travel Leisure, Gourmet, Sunset, Alaska Airlines and Seattle magazines. Chef Brian has been nominated for the James Beard Award Best Chef Northwest and named Best Green Chef by Seattle Magazine. Scheehser has also been featured at the James Beard House in New York City as part of its Best Hotel Chefs in America series and annually hosts an out-of-house dinner for this prestigious culinary organization.

### **For the Love of Community**

Chef Scheehser also channels his love of food into his spirit of giving, supporting charities such as James Beard Foundation, FareStart Seattle, Camp Corey Fundraiser, Auction of Washington Wines Picnic and Gala, Share Our Strength, Star Chefs March of Dimes, Fred Hutchinson Premier Chefs, American Liver Foundation Chefs of Seattle Culinary Gala. He is a member of Slow Food and involved in events sponsored by the Washington Wine Association.