

# CHEF JASON TALBOTT

Chef Jason has worked in restaurants for about 28 years, beginning his career as a sous chef in his early twenties. He has worked for the Palomino Euro Bistro, Rialto cafe, Slopeside Grill, Marno's Custom Catering, the Ore House at the Pine Grove, McCormick and Schmick's, and just before Crave Restaurant, Tommy Bahama. He attended the School of Culinary arts at The Art Institute of Colorado in Denver, graduated with honors and was later featured as a graduate on profile, which was a way to showcase alumni success stories. Chef Jason also did volunteer work with SOS, Project Angel Heart and 3 Square Food Bank. His cooking demonstrations have been featured on ABC, NBC, FOX, C8S, and in interviews in the Las Vegas Review Journal.

Chef Jason gets his inspiration from the owner of the Slopeside Grill, who has since passed away. The owner encouraged him to attend culinary school and personally sponsored his tuition. He modeled his culinary philosophy based on this experience - always use the freshest ingredients, teach with respect and have fun.

Salt, olive oil and all seafood are a must in Chef Jason's kitchen, along with his knives. His best advice for cooking at home is to touch, feel and ask questions when shopping for food. Always season your food and don't be afraid to take chances.

Because his area of expertise is fresh seafood and American food with an international twist, he believes the new trend is cooking with fresh, quality ingredients with an emphasis on simplicity.

When Chef Jason isn't directing Crave's kitchen he likes to RELAX by spending time with his family and being outdoors as much as possible. He has a ten-year-old son and 1 son on the way!