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## **CHEZ PHILIPPE INTRODUCES CHEF JASON DALLAS, MAKES OTHER CHANGES**

**MEMPHIS, TN – November 18, 2010** – The Peabody Memphis has announced the addition of Jason Dallas as Chef de Cuisine in its signature dining room, Chez Philippe. With the addition of Chef Dallas, the only Forbes 4-Star, AAA 4-Diamond restaurant in the Mid-South will return to “classical French” cuisine and change its hours of operation to include a late night, tapas-style menu served to patrons of the hotel’s Lobby Bar.

Chef Dallas comes to The Peabody with 10 years culinary experience, having trained with four James Beard Award winning chefs, including Todd English and Jean-Marie Lacroix, in some of the finest restaurants in Philadelphia and Seattle, like Susanna Foo’s Chinese Cuisine and The Herb Farm. He has also cooked at two historic luxury hotels, The Fairmont Olympic Hotel and the Sorrento Hotel, where he was Executive Chef. Dallas is only the fourth chef in Chez Philippe’s 28-year history.

With the addition of Chef Dallas, Chez Philippe will return to its origins as a traditional French restaurant serving classical upscale French cuisine. The restaurant will also change its hours of operation to Wednesday – Saturday, 6 p.m. – 10 p.m., with a late night, tapas-style menu served Friday – Saturday, 9 p.m. – 12 a.m. in the lower tier of the restaurant and in the hotel’s Lobby Bar. Called “Petit Philippe,” the menu will offer a selection of eight appetizer-sized dishes, some of which are reduced versions of items on Chez Philippe’s regular menu. Among the dishes on the Petit Philippe menu are Escargot “A La Bourguignon,” Shrimp and Salmon Terrine, and Filet of Beef. Petit Philippe dishes cost \$8 - \$12 each.

Chez Philippe recently was awarded the Four-Star Award for 2011 by Forbes Travel Guide (formerly Mobil Travel Guide). This is the 22<sup>nd</sup> consecutive year that the restaurant has received the award. Chez Philippe is one of only three Forbes Four-Star restaurants in the state of Tennessee, and one of only 152 in North America.

### **ABOUT CHEF JASON DALLAS:**

#### Professional:

Chef Dallas earned a Culinary Arts degree from The Restaurant School in Philadelphia, PA.

While attending culinary school, Dallas interned at Susanna Foo Chinese Cuisine, a 5-Star restaurant helmed by the two-time James Beard Award winner and one of America’s top Chinese

chefs, Susanna Foo. While there, he was promoted to cook. He also interned in the kitchen at The Ritz Carlton, Philadelphia.

One his most influential culinary experiences was a two week tour of France with Chef Jean Marie Lacroix, the James Beard Award winning chef that made Fountain Restaurant at the Four Seasons Hotel Philadelphia and Lacroix at The Rittenhouse Hotel famous. Dallas and several other culinary students toured the French countryside, Champagne, Burgundy, Beaune, and Paris with Lacroix, learning about wine making, cheese making, and charcuterie. They went to Dijon and learned about making mustard and to Epernay to learn about champagne.

In 2002, Chef Dallas moved to Seattle and began working at The Herb Farm under another James Beard Award winner, Chef Jerry Traunfeld. The 4-Star, 5-Diamond “destination restaurant” only offers a few dozen dining opportunities a year with 9-course dinner events that showcase the freshest of what’s available on the farm, paired with regional wines.

He then joined Marriott Hotels as a Sous Chef. After working with celebrity chef Todd English to open Fish Club at the Seattle Marriott Waterfront, Marriott tapped him to help open Meritage in the Redmond Marriott Hotel.

Later, Chef Dallas would cook at The Fairmont Olympic Hotel, a Forbes Four-Star hotel that opened in 1924, as Restaurant Chef and then Chef Garde Manger and at the Sorrento Hotel, a boutique luxury hotel that opened in 1909, as Executive Chef over banquets, room service and restaurants The Hunt Club and the Fireside Lounge.

#### Personal:

Chef Dallas was raised in Memphis from the 4<sup>th</sup> grade. He attended Dogwood Elementary School, Germantown High School, and Memphis State University.

An avid bicyclist and member of Memphis’ Los Locos Triathlon Team, Dallas was participating in an American Lung Association, cross-country ride from Seattle to Washington, DC, when he met his future wife, Mari. She lived in Philadelphia, so he moved there and began working toward a Culinary Arts degree at The Restaurant School.

Their careers took them from Philadelphia to Seattle, and back to Memphis when Mari, a Pediatric Oncologist, accepted a position at St. Jude’s Children’s Research Hospital.

Jason and Mari have two daughters, ages 5 and 3, and live in Germantown.

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