

FOR IMMEDIATE RELEASE

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Campbell's Resort Welcomes Executive Chef Jayson Thompson

After months of searching, Campbell's Resort is excited to introduce you to their new Executive Chef; Jayson Thompson.

Back in July, Campbell's previous Executive Chef of 17 years, Troy Nesvacil, announced he was interested in pursuing other opportunities. Troy was a part of the Campbell's Resort family for 25 years and we appreciate all of the contributions he made to our culinary program.

During this transition, we started interviewing in earnest, knowing exactly what we were looking to attract; the right mix of energy, enthusiasm, and experience to elevate this 120 year program. We screened chefs from across the country and ended up bringing a handful of candidates (and their families) here for a multi-day interview process including a coursed tasting. The message to these chefs was simple: cook food that shows what you're about (leveraging elements from the valley). The ultimate hope was to give them the freedom to show a true sense of who they were as a chef but also to see how their style of cooking could truly highlight the bountiful elements of our valley.



Immediately, Jayson impressed us with his professionalism, leadership, and culinary talent. He is a chef cut from a fine dining cloth but he also isn't afraid to put a jumbo tater tot on the menu. We felt that any chef that moved here must bring both serious culinary skills and the ability to instantly become part of a tight-knit community. Not to mention, the tighter-knit family business that embraces genuine hospitality and cuisine with equal fervor. We are excited to share his ultimate vision; to elevate the historic Campbell's Resort culinary identity with hyperlocal ingredients, inspired plating, and innovative menus.

Thompson started his culinary journey working in kitchens throughout Southern California, and attending Le Cordon Bleu College of Culinary Arts (Pasadena, CA), where he was introduced to different styles of cooking on kitchen lines throughout Southern California. Jayson later served as the Executive Chef at Nordstrom, opening restaurants around the country. Following that role, Jayson served as the Sous Chef at the Grand Hyatt Kauai, then the Executive Sous Chef at the art-driven Hotel Andaz in

Scottsdale, AZ. Just before moving to Chelan, Jayson was the Executive Chef at the Princeville Resort (former St. Regis) in Kauai, HI.

Chef Thompson reported for duty at the beginning of November and has been completely immersed in the business, whilst navigating through the current pandemic and restaurant closure. He's been working hard to integrate Campbell's past, present, and future into his own style of cooking that will ultimately interface with the classics that reflect our restaurant's history.

Please welcome Jayson and his son Bishop, to the Chelan community. We are thrilled to embark on this new culinary chapter at Campbell's Resort.