

Chef Jason Parsons

Executive Chef and Restaurant General Manager

Peller Estates Winery Restaurant

Since Chef Jason Parsons' arrival at Peller Estates Winery Restaurant, it has gained recognition as the leading dining destination in Niagara-on-the-Lake, Canada's premier Wine Region. The restaurant has been awarded the CAA Four-Diamond rating, Three Stars in *Toronto Life* magazine, the Golden Plate Award from Le Clefs d'Or as well as being recognized with *Zagat's* highest rating for food – "Extraordinary". The winery was delighted to receive the prestigious honour of being awarded Canada's Winery of the Year by the International Wine and Spirit Competition sponsored by the Rothschild family in London, UK.

Parsons has brought over twenty years of culinary experience to the Peller Estates Winery kitchen that he has gathered from some of the world's most renowned restaurants. Parsons' resume boasts six Relais & Châteaux properties, two Michelin Star restaurants and numerous *Leading Hotels of the World* destinations. He was part of the opening brigade at Langdon Hall Country House Hotel, Cambridge, ON and then headed overseas to the Chewton Glen, a Michelin restaurant, and Cliveden Hotel, one of Britain's most luxurious hotels. He has also held positions at Waterloo House in Bermuda, at Hillebrand Winery Restaurant in Niagara-on-the-Lake and Executive Sous Chef at Biff's in Toronto. Prior to coming to Peller Estates Parsons was the Executive Chef of the Millcroft Inn, Alton, ON where he elevated the dining experience to new levels. Rounding out his experience, Parsons completed stages with renowned chefs Charlie Trotter in Chicago, Albert Roux in Amsterdam and Gordon Ramsay in New York City.

You may recognize Parsons as a familiar television personality. For over seven years Parsons has been a Guest Expert on CityLine, a popular Canadian daytime talkshow, working alongside some of Canada's top design, fashion and culinary experts to entertain and inform viewers across Canada. His highly successful appearances sparked Jason to co-author *3 Chefs: The Kitchen Men*, Winner of the 2011 Cuisine Canada Taste Canada Gold Medal for Best English Language Cookbook award.

Continuing to build upon his legacy Chef Parsons was honored with an invitation to cook and the renowned James Beard House in New York City. Jason showcased his wine focus cuisine for eighty guests and followed in the path of some of the world's most celebrated chefs.

Coming into his tenth year at Peller Estates Jason continues to focus on awakening the palates of those that dine in his restaurant.

"I am eager to continue our constant pursuit of excellence," said Chef Parsons, "I am excited to further develop one of Canada's most talented culinary teams and continue my passionate journey of awakening the palate with the art of pairing wine and food."



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