

Jason Reaves, Executive Pastry Chef, Salamander Resort and Spa

Jason Reaves is a graduate of the Culinary Institute of America in Hyde Park, NY with a degree specializing in baking and pastry. Cited for his many contributions to tourism in his contacts with visitors to Market Salamander and Salamander Resort, his mentoring of Loudoun culinary students and his charitable work in the community, Jason is a significant member of the Loudoun community. Jason was awarded the 2008 front-line Tourism Employee of the Year award by the Loudoun Convention & Visitors Association.

Jason is a three time competitor on Food Network for shows that include Food Network Challenge “Lego Cakes” for which he was the \$10,000 winner, Sugar Dome “Extreme Amusement Park Cakes”, and a third new (still unnamed) competition show that is set to air summer 2014!

Before joining Salamander, Reaves worked at Lansdowne Resort, Postrio in San Francisco, and as Pastry Chef on board Norwegian Cruise lines of Pride of Aloha, and Pride of America. Along with running the Resort pastry operations Jason Reaves specializes in custom wedding and special occasion cakes for many of the area wineries, manor houses, and hotels.