



**Executive Chef/Owner Jason Wilson
Bio**

Chef Jason Wilson, named one of the 10 Best New Chef's 2006 by *Food & Wine* magazine, is the owner and executive chef of the critically acclaimed Crush Restaurant in Seattle. Arguably one of Seattle's hottest restaurants and most innovative dining experiences, Crush offers Modern American Cuisine in a contemporary setting with professional service and personal attention. Jason's seasonally changing menus highlight the highest quality ingredients, and showcase the best that the Northwest and American farmers, producers, and fisherman have to offer. The Crush dining experience continues to arouse diners' senses at every turn.

A 1995 graduate of the esteemed California Culinary Academy in San Francisco, Wilson's passion for culinary knowledge and experience brought him to some of the most influential kitchens and patisseries in California, Singapore and France before eventually settling in Seattle. He opened Crush in 2005 with business and real life partner, Nicole Wilson, as part of a lifelong dream.

Married on a private estate in Carnation, WA, during the 2001 crush, the name of their first restaurant was pre-determined. Decorated in colors reminiscent of their first venture together at an espresso bar, the exterior walls are a rich cappuccino with milky white trim. Crush is the perfect the expression of their love for each other and the perfect showcase for Wilson's food.

His modern approach to cooking, using seasonally fresh, local, organic, and sustainable ingredients, is one that is focused on creating the best experiences for his guests with the best products possible. A personal style of "Crush" cuisine has emerged that can be described as "a dining experience that arouses your senses."

A wine list that focuses on quality wines from around the world with emphasis on California, the Northwest, France, and Italy balances food offerings with great pairings, a breadth of vintages and hard-to-find gems from small producers and notables alike.

In addition to the numerous accolades and awards that have been bestowed upon the restaurant, Wilson takes great pride in his industry beyond the doors of Crush. He is active in the culinary community and serves as the spokesperson for Piñata Apple and has developed new flavors for the popular DRY Soda company. No stranger to the media, Wilson has appeared on Rachel Ray's Tasty Travels, has been a guest on Martha Stewart's show, and has been featured on the Fine Living Network's "I Want Your Job."

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