



The Inn at Dos Brisas Hires New Executive Chef
Jason Robinson Brings New Ideas and Culinary Approaches to Exclusive Country Retreat in Texas

HOUSTON (Oct. 13, 2005) – The Inn at Dos Brisas, one of Texas’ most exclusive countryside restaurants and hideaways nestled between Austin and Houston, has hired Jason Robinson as Executive Chef. He comes to Texas from Minneapolis where he was most recently Executive Chef at Goodfellows; previously he was Chef de Cuisine at TRU in Chicago for five years under the tutelage of star chef, Rick Tramonto.

The 300-acre property had been seeking to leverage and expand its growing reputation as one of the finest culinary experiences in the country and Robinson, with a passion for flavors and fresh ideas, promises to add to the burgeoning The Inn at Dos Brisas legacy.

“Jason’s talent and personality have won him the accolades of his culinary peers across the nation and his former employer said he was ‘hands down the best chef they ever had’,” said Michael Steinhart, Managing Director at The Inn at Dos Brisas. “We feel very fortunate that he has joined our family and know that our guests will be thoroughly delighted with what Jason, literally, brings to the table.”

As Executive Chef, Robinson will design and create the Inn’s signature five-and eight-course dinner menus with wine pairings and Sunday Brunch. He also will create custom gourmet lunches which can be enjoyed in the restaurant or pool area, in suite or as a picnic anywhere on the Inn’s lush, oak shaded acreage. Guests can expect French, Asian and American influences in every bite. Robinson believes in using seasonal organic ingredients and letting the flavor of the food speak for itself.

“By cooking to bring out the flavor in all the ingredients you create a culinary experience rather than just a meal and it will far surpass your guest’s expectations every time,” said Robinson. “I am looking forward to exploring the Inn’s organic gardens, using local farms and native ingredients and working to secure Dos Brisas as a world-class countryside restaurant and retreat.”

Robinson knew from early on that he enjoyed creating food to please his friends and family and began his career in Las Vegas as a prep cook at the Fog City Diner and subsequently, moved to Chicago to assist with the opening of its Fog City Diner. On his culinary journey, Robinson has participated in the James Beard House Dinner, New York City and the James Beard Dinner, Chicago. He also has assisted in recipe development for the Amuse Bouche and TRU cookbooks.

Outside of creating culinary masterpieces throughout the nation, 32-year-old Robinson enjoys spending time with wife Kimberly, a fellow chef, and Lucynda, their two-year old daughter.

About The Inn at Dos Brisas

The Inn at Dos Brisas is located at 9400 Champion Drive/FM 1155, Chappell Hill, Texas. Approximately one hour west of Houston or two hours east of Austin. Dining room seating hours are 6 – 9 p.m., Thursday – Saturday, and Sunday Brunch seating from 11 a.m. – 2 p.m. Room rates from \$365. For reservations or more information about weddings and special events, call

979-277-7750 or visit www.dosbrisas.com.