



EXECUTIVE CHEF WES COFFEL

Fifteen-year old, Wyoming native Wes Coffel's first job was at a steakhouse, and within months he was promoted to line cook. Two years later, he moved on to fine dining, cooking for a hotel in Jackson Hole, Wyoming under trained chef, Chef Elissa Robbins, who convinced him that he had the talent and the passion to attend culinary school. Wes attended The Western Culinary Institute in Portland, Oregon and graduated with honors, remaining in Portland to serve as assistant pastry chef at the Portland Hilton. He returned to Jackson Hole a year later to work as a pastry chef, sous chef and finally executive chef at the four-star Alpenhof Lodge. Wes began incorporating local, naturally grown meat and produce into his creations, joining a culinary movement of "farm-to-table" and sustainable dining, and emerged as a chef to watch.

Deciding to explore other regions and cuisines, Wes moved to Maui, where he worked as executive sous chef at Chef Jean Marie Josselin's award winning A Pacific Café under Corporate Chef George Gomes. Wes was introduced to new ingredients, Hawaiian culture and Asian-influenced cooking styles of the Pacific, but he never forgot his commitment to using locally grown and harvested food.

Chef Jean Marie Josselin approached Wes to assist in launching a new restaurant at Caesars Palace in Las Vegas, 808, which opened in 2000. Over the next seven years, 808 achieved several awards, including being named The Las Vegas Review Journal's best seafood restaurant. Chef Coffel was voted "Room Chef of the Year" by the National Tasting Institute in 2002, and in April of 2004, The Wine Spectator named 808 as one of the top ten restaurants in Las Vegas. Chefs Josselin and Coffel also traveled to New York to represent 808 at The James Beard House. His experience with Chef Josselin expanded Wes's knowledge of ingredients, cuisine styles and customer service.

Chef Coffel missed the Rocky Mountains and searched for a position where he could share his lifelong love affair with food, and continue to provide the same high standard of food and service to his clientele – which brought him to The Resort at Paws Up. At Paws Up, Chef Coffel shares his philosophy of using sustainable, locally-grown products, using the best natural ingredients possible and using cooking techniques that bring out the most in each ingredient.

It's a style we call Seasonal American. But you'll just call it delicious.