



JASON ABEL, MASTER CHEF
TANYARD COUNTRY CLUB

- 1986 Started his culinary career at *Burger King*.
- 1987 Assumed the position of porter/steward at *Stallone's Family Restaurant*.
- 1989 Enrolled in the Culinary Institute of America in Hyde Park, NY.
- 1989 Worked at the *La Grange Inn* in West Islip, NY.
- 1990 Served his externship at the *Mountain Laurel Resort* in White Haven, PA.
- 1991 Completed his Associates Degree at the Culinary Institute of America.
- 1991 Married Dawnmarie, they now have four children; Steven, Krystal, Jonathon and Daniel.
- 1991 Served his apprenticeship at the *American Bistro* in Kings Park, NY where he served under two chef instructors of the New York Institute of Technology.
- 1991-97 Worked at *Bruzelle's*, a 130 seat restaurant in Great Neck, NY where he started on the hot line and was promoted to Sous Chef after three years.
- 1997-00 Sous Chef at *Barney's*, a 55 seat "special occasion" restaurant in Locust Valley, NY.
- Zagat's Survey 1999-00 "Barney's is a cozy, romantic converted firehouse serving tasteful, well prepared American/Continental fare. For any occasion it's worth the price."
- Took a short hiatus to help open *Intermezzo*, a 200 seat Italian restaurant in St. James, NY w/chef from *Bruzelle's* where he served as Executive Sous Chef responsible for staffing and menu development.
- 2000-04 Returned to *Barney's* as Chef de Cuisine responsible for training and maintaining kitchen

staff, maintaining workable food costs and developing all menus and specials.

Zagat's Survey 2001-04 "Barney's is a quaint country inn with New England ambience, renowned for inventive, sophisticated French/New American cuisine featuring a chef who is not afraid to experiment, exquisitely presented by a terrific staff." In food and service categories, *Barney's* was ranked 2nd in Zagat's 2003-04 Long Island Restaurants Survey.

2004-06 After developing his reputation at *Barney's* he took on the project of re-opening a former "landmark" the *Mohawk Station*, a 200 seat family style restaurant in Utica, NY as chef/partner where he managed both back and front of the house. Unfortunately, for Utica but fortunately for Louisa, the *Station* was forced to close due to poor economic conditions in the area.

2006 Jason assumes his present position as Master Chef/Restaurant Manager at Tanyard Country Club in Louisa, VA. Jason is 37.