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St Julien Hotel & Spa

Jason Rogers, Executive Chef and Culinary Director

2005, Boulder, Colo., ... In October 2005, Jason Rogers joined the St Julien Hotel & Spa staff as executive chef and culinary director. As a distinguished member of Preferred Hotel Group, the St Julien Hotel and Spa is proud to welcome Rogers' extraordinary culinary pedigree to the table.

Roger's responsibilities include the management and execution of the 200-room luxury hotel's culinary division. He is in charge of orchestrating the menus and managing the culinary teams for Jill's restaurant, T-Zero Bar & Lounge, all in-room dining, the banquet department, terrace and spa.

"What an exciting opportunity I have encountered being able to join Jill's, T-Zero and the St Julien team. It is a privilege to join my experience and expertise with the already thriving management team, as we all position the St Julien as a world class resort," Jason Rogers said.

Prior to joining the St Julien team, Rogers developed and worked as executive chef at Specchio, Ombra and Risi Bisi, three famed Italian restaurants at the Borgata Casino and Spa in Atlantic City, N.J. As the man behind the restaurants, he was in charge of menu development, as well as staffing management and food and labor cost control. While working at the Borgata, both Specchio and Ombra received the 2004 Wine Spectator's Award of Excellence.

Rogers is no stranger to Colorado; he worked as the executive chef from 1999-2003 at the St. Regis Hotel and Spa in Aspen, where he designed and executed menus for the Olives Restaurant, room service, banquets, lobby lounge and off-site catering. Other credentials

include interning at the Vail Cascade Resort and Spa in Vail, Colo. and the Whitehall Hotel in Chicago, Ill.

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Culinary excellence is of the utmost importance to Rogers. "My work extends far beyond the operation of the food and beverage division of a hotel. I strive to showcase the knowledge and talents of our culinary team through participation in special events and organizations." In the past, Rogers has found opportunities to "step out of the kitchen" for such things as the Food Network's four episode series "Follow That Food," as well as participating in James Beard's specials each year from 2001 - 2004.

Press materials as well as hi-res photos of the St Julien Hotel & Spa are available in a downloadable format at www.kruzic.com, or by contacting Kruzic Communications by phone at 303-329-6229 or via email at amy@kruzic.com or allison@kruzic.com. Additional hi-res photos are available by contacting allison@kruzic.com.

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The St Julien Hotel & Spa, a member of Preferred Hotel Group features 200 guestrooms and suites, a 10,000 square foot spa and fitness center, 11,000 square feet of indoor meeting space, 12,000 square feet of outdoor meeting space, and a restaurant boasting Colorado fresh fare. The St Julien offers the most comprehensive professional services for the business traveler, with attentive service and inviting accommodations, as well as a pool and full-service spa to enhance every guest's peace of mind. Located in the heart of downtown Boulder at 900 Walnut Street, the St Julien is proud to be Boulder's Gathering Place and Denver's Playground.