

Chef 10

Jason LaBarge CCC, CS



Years as Chef: 19

Cuisine Style: French based modern American

Phone: 509.591.8339

Bio: Jason LaBarge began his cooking career more than 20 years ago preparing Italian food. His first adoration for food was balancing flavors; this became his underlying focus throughout the years. Jason realized after a short period the importance of education and mentorship. While going to culinary school, he found a mentor at Waverley Country Club learning not only the cooking aspect of the kitchen but also professionalism. After graduating top of his class from Le Cordon Bleu in Portland, OR, he continued his education at CIA in Hyde Park, Hawaii, and Los Angeles to name a few. When his family moved to Kennewick, Washington, he saw the need for a strong network of chefs like he had seen in larger cities so with the help of two other chefs he started a chapter of the American Culinary Federation and has served on its board since its inception. Jason spent the last 6 years as Executive Chef at two different clubs before opening his first restaurant - Veritas. His most important focus is fresh food utilizing local ingredients and classic techniques in a contemporary approach.

Reed Construction

Kitchen 10

Kitchen Style: Contemporary Craftsman

Cabinets: Alder Wood

Countertops: Granite

Appliances: Wolf & Sub-Zero

Flooring: Hardwood

Details: This beautiful sophisticated kitchen provides top of the line appliances for the most discerning chef. Its contemporary craftsmanship allows everyday cooking to be a truly enjoyable experience!



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