



THE  
**BISHOP'S LODGE**  
RANCH RESORT & SPA

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**FOR IMMEDIATE RELEASE**

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*Santa Fe, NM* – Brian Shannon has been named the new Executive Chef at Las Fuentes Restaurant & Bar at The Bishop's Lodge Ranch Resort & Spa. For the past two years Shannon has worked as Sous Chef at Las Fuentes Restaurant.

Chef Shannon was born and raised in Santa Fe. His grandmother was an artist during the early years of the Santa Fe art scene and his father was a local potter. His own career began in restaurants and Shannon now has 20 years of experience in cooking for fine dining restaurants in Santa Fe.

Chef Shannon's cooking experience includes the Restaurant at the Inn of the Anasazi, and working as sous chef with Martin Rios at the Old House at the El Dorado Hotel, with Ming Tsai and David Sellers at Santa Café, and with Kelly Rogers at La Casa Sena.

"Running a large kitchen with big functions is akin to choreographing a ballet," Chef Shannon says. "There is never a dull moment. It is really satisfying to see it all come together with happy, satisfied customers."

**Q&A: An Interview with Chef Brian Shannon**

*Why did you want to be a chef?*

Watching Julia Child expertly chopping vegetables was very intriguing to me at six years of age.

*What is your cooking philosophy?*

I draw inspiration from the great chefs -- good technique, fresh ingredients and the satisfaction when it all comes together.

*What is your favorite ingredient?*

Garlic

*Name five items in your home refrigerator?*

Fresh fruit, yogurt, pesto, capers, assorted cheeses.

*What is your best food/cooking moment or memory?*

Getting a standing ovation after a successful wine dinner.

*What do you do on your days off?*

Record music in my home studio.

*What do you like about Santa Fe?*

The food and art scene, my friends and family.

*What is your most coveted piece of kitchen equipment?*

A sharp chef's knife.

*What advice would you give future chefs?*

Surround your self with talented competent cooks who take pride in their profession.

*Who or what do you watch for trends or ideas?*

The culinary masters who are pushing the envelope, whether it be health, spice, regional or seasonal cooking.

The Bishop's Lodge Ranch Resort & Spa is a classic, historic destination resort minutes from downtown Santa Fe. Ranked by Travel & Leisure magazine as one of America's premier retreats, the Bishop's Lodge Resort & Spa offers resort-style family vacations, weddings, and conference facilities.

Bishop's Lodge Ranch Resort & Spa is managed by Prism Hotels & Resorts, whose clients also include Marriott, Hilton, Radisson, Doubletree, and Holiday Inn. To make a resort or spa reservation, call 800-732-2240 or visit [www.bishopslodge.com](http://www.bishopslodge.com).

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