

A LEGACY OF CULINARY EXPERIENCE

CHEF SHAWN BENSON JOINS TRAVIS CLUB AS DIRECTOR OF CULINARY

Shawn Benson's passion for cooking began at a young age, shadowing his mother in the kitchen while helping prepare meals for a family of seven. What started as creativity and curiosity grew into a lifelong career built on excellence, leadership, and a love for sharing food that brings people together.

Before joining Clear Creek Tahoe in 2020, Shawn spent 14 years at Glenwild Golf Club & Spa in Park City, Utah where he rose through the ranks to Executive Sous-Chef while also supporting its sister DMB club, Kukuiula, in Kauai. He later served as Executive Chef at Cottonwood Club in Salt Lake City before bringing his wealth of experience and leadership to Clear Creek.

At Clear Creek Tahoe, Shawn elevated every event with his exquisite menu selections, dedication to using fresh ingredients, homemade desserts, and thorough work ethic, ensured each gathering felt more memorable than the last. From the Comstock Tournaments to 4th of July Celebrations, intimate dinners at Twin Pines, holiday gatherings, and the Summer Solstice, Shawn brought a special touch to every occasion. He also introduced new culinary experiences to the membership, including the Omakase Experience, Food & Wine Series, and Après Ski Parties, each of which quickly became a member favorite. He was also responsible for starting a pastry department and bringing in a Pastry Chef to enhance the dessert experience.



Shawn's creativity shined through in his elevated buffet-style dining, where members enjoy spreads that combine freshness, comfort, and refinement. His commitment to sourcing the finest meats and produce allowed him to craft menus that delivered a culinary experience unlike anything else in the world. His time in Hawaii exposed him to a deep appreciation for island-grown ingredients and diverse culinary traditions, while working alongside kitchen staff from around the globe broadened his perspective and technique. He has also collaborated with several Napa Valley sommeliers with refined palates for wine, cheese, and luxury food items, further enriching his ability to pair world-class flavors with unforgettable dining experiences.

Shawn can be seen featured in several publications around the country including in [Tahoe Quarterly's, "THE HOME OF 'CASUAL ELEGANCE'"](#), [Forbes.com](#) and [Golf Central Magazine](#) in their "Cuisine on the Green" feature.

Beyond the plate, Shawn dedicates himself to cultivating a family-oriented, uplifting kitchen environment where teaching, learning, and collaboration thrive. His thoughtful approach and ability to blend refined technique with approachable creativity left a lasting mark on Clear Creek Tahoe's dining program and the team he mentored. We're thrilled to have Shawn join the Travis Club family as our Director of Culinary and know he will bring the same level of passion, creativity, and leadership to our kitchen.

