

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.

