

For Immediate Release

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**CHEF BRUNO TISON APPOINTED EXECUTIVE CHEF
The Fairmont Sonoma Mission Inn & Spa**

Chef Tison returns to Northern California to join the celebrated Fairmont Sonoma Mission Inn and Spa from Fairmont sister property, New York's famed Plaza Hotel.

A 15- year veteran and the youngest appointed Executive Chef of the legendary Plaza, Tison's nouvelle cuisine has earned extensive critical acclaim. During his tenure in New York, he captured a number of awards including FOOD ARTS "Silver Spoon", a gold medal at the NY International Food Show Exposition and first prize at the NYC Hotel & Motel Culinary Olympics.

Chef Tison trained in the kitchens of several of France's legendary master chefs including Bernard Waterlot, Roger Verge, Michel Guerard and Alain Chapel. Under their watchful tutelage, Chef Tison developed and refined his own unique style. "My cooking is heavily influenced by my strong classical background and the use of fresh American products."

Prior to joining the Plaza in New York, Tison worked in some of America's most prestigious kitchens: He served as Executive Chef at "Beau Geste", New York, where a critic noted that "Chef Tison has a firm grasp of color, taste and texture that produces a wide range of interestingly flavorful tastes." Executive Chef of San Francisco's famed

Ernie's Restaurant, (one of the only restaurants in the US, rewarded with five stars by the Mobil Guide for 29 consecutive years). He served as Chef de Cuisine, overseeing all facets of Alain Chapel's first venture in the States, "Pierre" at Le Meridien, San Francisco. His background also includes stints as Chef Poissonnier at Alain Chapel, Mionnay, France, Chef de Cuisine of La Bastide Gascogne, Barbotan-les-Thermes and Chef Saucier at Les Pres et les Sources D'Eugenie, Eugenie-les-Bains for Michel Guerard, and Chef Garde Manger at Le Moulin de Mougins for Roger Verge. A native of northern France, Tison began his culinary education at Belgium's prestigious Institut Technique Des Metiers De L'Alimentation, where he graduated with highest honors.

Tison has expanded his cuisine well beyond the borders of his classical training and has created his own signature culinary style. He is sure to surprise and delight diners at the Inn's signature Sante restaurant with his innovative menus. His inspired menus will change seasonally, highlighting the Valley's famed local produce. "As a Chef in Northern California, it is impossible not to be influenced by the local produce, products and culture of this area." "The Fairmont Sonoma Mission Inn & Spa has an incredible reputation for the style of food and presentation it has served over the years, the chance to again work in this area is an unbelievable creative opportunity for me."

At the Fairmont Sonoma Mission Inn & Spa Chef Bruno will oversee a staff of 150, balancing his time between the creative and business side of the food and beverage operation, which includes Sante, the Inn's banquet activities and private dining.

Bruno is a member of La Chaine Des Rotisseurs and Societe Culinaire Philantropique. Tison and his wife reside in Sonoma County. An avid skier and fly fisherman, Bruno also enjoys a passion for luxury sports cars.

Renowned for natural mineral waters, unparalleled charm and gracious service, the Fairmont Sonoma Mission Inn & Spa, is located 40 miles north of the San Francisco Golden Gate Bridge at 100 Boyes Blvd. in Sonoma Valley, the heart of Northern California's wine country. A recipient of both the AAA-Four Diamond and Mobil-Four Star Award, the resort consistently provides the country's finest European spa experience. For reservations please call 1-800- 441-1414 or (707) 938-9000, or visit the Inn's website at www.fairmont.com/sonoma.

