



Table for Ten 2021

HONORARY CELEBRITY CHEF

JESSICA ROY

Jessica Roy

- JESSICA BRINGS 10 YEARS OF PROFESSIONAL CULINARY EXPERTISE TO THE TABLE. JESSICA'S LOVE OF COOKING GOES WAY BACK TO CHILDHOOD WHERE SHE SPENT SUMMERS IN THE GARDEN WITH HER GRANDPARENTS AND COOKING AT HOME WITH HER MOTHER.
- JESSICA STARTED TAKING COOKING SERIOUSLY IN HIGH SCHOOL WHERE SHE DISCOVERED IT AS HER PASSION COOKING FOR HERSELF AND VOLLEYBALL TEAMMATES.
- SHORTLY AFTER GRADUATING COLLEGE SHE LANDED A JOB AS COOK FOR FAIRMONT HOTELS AND RESORTS. DURING HER TIME THERE SHE GREW FROM AN ENTRY LEVEL ON CALL COOK TO THE LEAD KITCHEN COOK 1 HAVING MOVED UP 5 POSITIONS IN 4 YEARS. DURING THIS TIME SHE LEAD THE RESTURANT KITCHEN AND SET THE BAR FOR PERFORMANCE, CLENLINESS, LEADERSHIP, AND MENU DEVELOPMENT.
- JESSICA'S PASSION TO PUSH BOUNDARIES AND HERSELF LEAD HER TO THE OPPORTUNITY TO PILOT A NATIONALLY TELEVISED COOKING COMPETITION SERIES CALLED "ON THE MENU" WHERE SHE COMPETED AN WON \$25,000 FOR HER ORIGINAL KOREAN BBQ PIZZA SHE DESIGNED FOR CALIFORNIA PIZZA KITCHEN NATIONWIDE. SHE DUBBED THE WINNING DISH "CALIFORNIA SEOUL" WHICH LANDED ON CPK MENU'S NATIONWIDE.
- JESSICA TOOK HER WINNINGS AND INVESTED THEM BACK INTO HER CAREER. SHE LANDED A SPOT IN THE THREE MICHELIN STAR KITCHEN OF ALINEA IN CHICAGO, ILLINOIS. IN THE TWO YEARS SPENT THERE SHE GREW FROM HER POSITION AS A COMMIS TO CHEF DE PARTIE WHERE SHE MANAGED AND WORKED THE TOUGHEST STATIONS IN THE KITCHEN. ALSO DURING HER TIME AT ALINEA SHE OPENED ALINIA IN MADRID, SPAIN, MIAMI, FLORIDA, AND DID SEVERAL POP-UPS IN CHICAGO AND TEXAS. SHE WAS ALSO ON THE OPENING CREW FOR THE NEWLY REMODELED ALINEA 2.0. DURING THIS TIME SHE WAS THE ONLY FEMALE CHEF WORKING IN THE KITCHEN ALSO APPEARING ON 2 DOCUMNTARIES INCLUDING CHEFS TABLE THAT WERE FILMED DURING HER TIME THERE.
- AFTER HER WORK IN CHICAGO WAS DONE SHE CAME TO BACK TO SOUTHERN CALIFORNIA WHERE SHE CALLS HOME. SHE TOOK A POSITION AS THE RESTAURANT CHEF OF RENAISSANCE NEWPORT BEACH. JESSICA WORKED WITH LEADERSHIP TO CONCEPTUALIZE, MARKET, AND EXECUTE HER EXITING COASTAL CALIFORNIA MENU THAT EMPHASIZED LOCAL SEAFOOD AND FARMERS MARKET PRODUCE. DURING HER TIME AT THE RENAISSANCE SHE WAS CHOSEN BY KRISTEN MARTIN TO PARTICIPATE IN TABLE FOR TEN CULINARY EXTRAVAGANZA WHERE JESSICA GOT TO RELAIZE ONE OF HER OTHER DREAMS OF USING HER SKILLS FOR A GOOD CAUSE. IT WAS BECAUSE OF HER PARTICIPATION IN THESE EVENTS THAT CAUGHT THE ATTENTION OF FOOD NETWORK AND WAS CAST ON GUYS GOCERY GAMES. SHE WENT ON TO WIN THE EPISODE "BATTLE AMERICA" AS THE WEST COAST CHEF TAKING HOME THE WIN FOR HER UBER CALIFORNIA STYLE FOOD.
- JESSICA'S CURRENT POST IS AT CAFÉ JARDIN WHERE SHE AND CHEF PASCAL OLHATS BRING WHAT PASCAL DUBBS AS "TRADITION MEETS INNOVATION." TOGETHER THEY TAKE CLASSICAL FLAVORS AND PASCALS SIGNATURE DISHES AND CREATIVELY RE-THINK THEM WITH MODERN APPROACHES.
- JESSICA SEEKS TO CREATE AND CURATE A MEMORABLE DINING EXPERIENCE THAT CENTERS AROUD THE HIGHEST QUALITY SOURCED INGREDIENTS, UNFORGETTABLE FLAVORS, AND HIGHLY CREATIVE APPLICATIONS THAT MAKE IT UNFORGETTABLE.