



Meet Sahalee's Executive Chef Jamie Wright



After beginning his culinary career in several fine dining restaurants, Jamie Wright joined Red Lion Hotels where he apprenticed and advanced to his first Executive Chef position at age 24. After seven years in hotel kitchens, he worked at some of the most prestigious private clubs in the Northwest.

While at the Multnomah Athletic Club in Portland, Jamie competed in many culinary competitions, ice carving competitions and attended Western Culinary Institute to become a Certified Executive Chef with the American Culinary Federation. For the MAC's centennial celebration, he created a multiple block ice carving over 15 feet tall.

In 1995, Jamie was appointed Executive Chef at the Seattle Yacht Club where he led their culinary team for over 10 years. While at SYC, he made numerous radio appearances, was featured in the Great Club Chef series of cooking classes at the Herb Farm, and orchestrated many superb culinary events including gourmet dinners for the Chaîne des Rôtisseurs—the world's oldest international gastronomic society.

In late 2006, Jamie came to Sahalee Country Club and is proud to have been a part of the 2010 US Senior Open.

Working in full service kitchens most of his career has brought Jamie diverse culinary experience. He has worked with chefs from around the world, experiencing a wide variety of international cuisines and techniques. Jamie has developed many signature recipes and applies his artistic passion and international flare to his culinary style.