

## Benjamin Riggs named executive chef at Salish Lodge & Spa



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Salish Lodge & Spa in Snoqualmie announced today that Benjamin Riggs has been appointed as executive chef. With 18 years of culinary experience, Riggs will lead the hotel's food and beverage team, providing the dining experiences at The Dining Room and The Attic, as well as ongoing culinary programming in the Chef's Studio.

Previously, Riggs served as a sous chef at the Salish for two years, where he oversaw catering for groups, events and weddings. Prior to joining Salish in 2015, he served as general manager and executive chef at Fall City Roadhouse and Inn in Fall City, and as chef de cuisine at Russell's Barn and Russell Dean Lowell Catering in Bothell.

"Ben has been an integral part of the culinary team since coming to Salish," said Alan Stephens, general manager at Salish Lodge & Spa. "Considering his extensive creativity, mastery of Northwest ingredients and proven leadership in and out of the kitchen, we're excited to see what he will accomplish in his new role."

"I am thrilled for the opportunity to lead a hardworking team and to build on the solid foundation that's already in place," said Riggs. "I look forward to pushing the envelope to create special dishes and menus, memorable events and dynamic culinary classes for our guests."

Riggs grew up in Pullman, where he graduated from Washington State University with a degree in philosophy. Throughout his career, Riggs has refined his skill at foraging and cultivated long-standing relationships with local farmers and producers, allowing him to source only the highest-quality ingredients.

For more information, visit [www.salishlodge.com](http://www.salishlodge.com) or call 800-272-5474.