



*For Immediate Release*

## **Tahoe Donner Hires Matt Hale as New Executive Chef**

*Introducing fresh menu items to The Lodge Restaurant & Pub, Chef Matt Hale will provide guidance over all of Tahoe Donner's culinary operations while spicing things up for guests to enjoy. Chef Hale's new summer menu at The Lodge debuts on June 22, 2022.*

**Truckee, Calif.** (June 16 , 2022) – Tahoe Donner announced today the hiring of Matt Hale as its new executive chef with a primary focus on serving [The Lodge Restaurant & Pub](#), Tahoe Donner's award-winning and friendly neighborhood bistro. Former Chef Lew Orlady recently retired from Executive Chef for The Lodge Restaurant & Pub after 17 years working for Tahoe Donner.

Bringing over 20 years of experience, Hale will oversee the menu selection and kitchen operations at The Lodge Restaurant & Pub while supporting other Tahoe Donner restaurants, including Pizza on the Hill and Alder Creek Cafe. Hale will debut his new summer menu at The Lodge on June 22.

"As the newly appointed Executive Chef for Tahoe Donner, I am thrilled to continue providing the high-level quality our members and town expect of us," said Hale. "I'm looking forward to introducing some new entrees and keeping the menu creative for all to enjoy."

Growing up in Sierraville, California, Hale learned to grow fresh crops while perfecting his skills in the kitchen. Working in several restaurants from South Lake Tahoe to Truckee to Mendocino and Washington, Hale served as executive sous chef for multiple restaurants at Squaw Creek Resort including Six Peaks at Squaw Creek, where he received several awards for the autumn food contests and Truckee Rib Cook-off.

Most recently, Hale spent seven years at [Skamania Lodge](#) in the scenic Columbia River Gorge as executive chef, where he used a variety of inspiring ingredients to create his menus, drawing creativity and inspiration from many diverse cultures. He sources local, seasonal, and organic ingredients whenever possible and seeks out the best natural meats and sustainable seafood on the market.

"With Matt's passion and expertise with fresh, high-quality, locally sourced ingredients, all of Tahoe Donner's food and beverage offerings will improve greatly," says Steve Turner, director of food and beverage. "I'm looking forward to all our changes, improvements and culinary elevations to come – and I know the community is too."

(MORE)

(CONTINUED)

In addition to more sharable items and seafood options, more vegetarian and gluten-free options will be available to cater to a wider variety of interests and dietary restrictions. Hale looks forward to bringing wine-maker dinners and beer-tasting receptions to Tahoe Donner restaurants in the near future.

The Lodge Restaurant & Pub is currently open for dinner service Wednesday through Sunday from 5 to 8:30 p.m. The Pub opens at 4 p.m. for drinks with [happy hour](#) offered 4:30-6PM. During the summer, The Lodge Pavilion is open for lunch to satisfy golfers and members alike.

A high-resolution photo of Matt Hale and The Lodge are available to [download here](#).

###

**About Tahoe Donner:**

Tahoe Donner is one of California's largest resort communities, with nearly 6,500 properties and 25,000 members enjoying over 7,000 acres in the Sierra Nevada. Located 18 miles from Lake Tahoe in Truckee, California, Tahoe Donner operates a wide variety of recreational facilities, including a recently renovated and award-winning championship golf course, a family-friendly downhill ski resort and a renowned cross country ski center with a state-of-the-art base lodge—all of which are open to the public. In addition, Tahoe Donner operates several member-only facilities, such as a beach club marina, recreation center and pools. These amenities can be explored in detail at [tahoedonner.com](http://tahoedonner.com). For more information on Tahoe Donner and its recreational facilities and events, visit [tahoedonner.com](http://tahoedonner.com) or call (530) 587-9400.

**Media Contact:**

Derek Moore  
Tahoe Donner Association  
Ph: (530) 587-9422  
[dmoore@tahoedonner.com](mailto:dmoore@tahoedonner.com)