



# INN ON THE TWENTY

*Niagara's First Wine Country Destination*

## BIOGRAPHY



### **Jason Williams**

*Executive Chef | Inn On The Twenty*

Chef Jason Williams is a native to the Niagara region and has 20 years of experience working in the food and beverage industry. Williams received his education through Niagara College's Culinary program. After college, Williams traveled to Ireland where he worked at the Trident Hotel and Mount Wolseley. In 2001, he returned to Niagara-on-the-Lake to work at the Oban Inn with Andrew Dymond. After 3 years he joined Stephen Treadwell at the Queen's Landing Inn.

In 2004, Williams traveled to England where further notable training took place: he worked alongside Chef Michael Caines at both Gidleigh Park (2 Michelin star) in Chagford and the Royal Clarence Hotel (4 AA Rosette) in Exeter.

Williams returned to Niagara in 2006 and joined Stephen Treadwell once again as Sous Chef and was later named Chef de Cuisine at Treadwell Cuisine. Williams comes to On The Twenty Restaurant from Peninsula Lakes Golf Club in Fenwick. Chef Williams believes in creating exceptional cuisine with simplicity and using fresh ingredients from the bounty of Niagara. We look forward to Chef Jason Williams' endeavours here at On The Twenty Restaurant.

