



Jason Wagner

Executive Sous Chef Boston Back Bay

Chef Jason Wagner began his culinary career completing Internships while he studied Culinary Arts, Hospitality Management and Business Administration in Kansas City. His Internships included experience in the kitchens at Mansion on Turtle Creek in Dallas, French Laundry in Yountville, Calif., and American Restaurant and Phillips' Hyatt Hotels in Kansas City. In 1999, he joined Hyatt Hotels International in a Sous Chef position. After several years with the company, Wagner relocated to the Mango Room in Kansas City as Executive Sous Chef.

By 2006, Wagner's culinary career took a different path as he began working as a Personal Chef—first for the family of Tony Bakker, who owns two of the nation's Top 20 restaurants as well as being

known for his vineyards in Argentina, and then for the family of Jay Cashman, long known for his huge civil works projects. Extensively traveling with the families, Wagner sourced the freshest local ingredients in each global market to plan and prepare flavorful, perfectly cooked meals three times each day, whether prepared in an office, at a private estate or on a yacht. These experiences as a Personal Chef for such affluent families helped Wagner hone his wine pairing skills and completely immerse his menu with fine dining.

Wagner joined the Smith & Wollensky team as Executive Sous Chef in 2011. He continues to create perfectly plated meals full of flavors and textures to satisfy every guest.

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