

Bryce Murphree Executive Chef

AUSTIN, TX (February 12, 2007) -- From Austin to Aspen and back again is how Chef Bryce Murphree describes his culinary journey back to Texas. This prodigal son will take the helm in the kitchen at the legendary Lakeway Resort and Spa this week.

Chef Murphree grew up in Victoria, Texas and arrived in Austin to pursue a degree in Biology at the University of Texas. Along with his studies, he entered in the restaurant world in several of Austin's most popular watering holes that included the Cloak Room and Shady Grove. After graduation, Murphree and a friend packed up a Suburban with all their belongings to pursue the dreams of endless powder in Aspen. A single season stretched into ten years and a career in the kitchens of some of Aspen's more remarkable restaurants, including Little Nell and the Aspen Mountain Club.

Murphree's early front-of-the-house position at Aspen's Hard Rock Café morphed into a two-week trial on the line, and he eventually became the kitchen manager. From there, he assumed responsibility for the on-mountain catering operations at the three facilities at Snow Mass Ski Area for the next four years.

It was at the Little Nell, the five-star, five-diamond Relais & Chateaux hotel that Murphree really developed his passion for food. "The change from cheeseburgers to fine dining was where my big-time fascination with food really took off," said Murphree. "Executive Chef Paul Wade introduced me to an amazing combination of flavors in intricate dishes that were prepared from scratch."

After holding the position of sous chef at the hotel, in 2001, Bryce was promoted to sous chef at the exclusive private Aspen Mountain Club, an extension of the Little Nell, under Executive Chef John Brand. After another

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Promotion made him the Club's executive chef for the next three years. In that position, he taught cooking classes and created memorable winemaker dinners while meeting the rigors of creating a fine dining experience for the members between 11:30 and 2:00 -- in time for the last run of the day before the lifts stopped running.

"The Aspen Mountain Club had been an Alpine Bistro but for me it is a blank canvas. I really began to refine my philosophy of respect," said Murphree. "It is respect for the food, the ingredients, the processes and the techniques. I believe strongly in the concepts of sustainability, making sure that the food we enjoy will be around to enjoy in the future."

Applying his culinary philosophy to his menus, Murphree has experimented with influences from the Gulf Coast to whimsical versions of the chicken and dumplings his grandmother served in Texas.

Murphree and his wife, Margaret, returned to the Lone Star State in 2006, when he took the position of chef de cuisine at the Crescent Club, a private club at The Crescent Court Hotel, in Dallas. Then came the call that would bring him back to Austin.

Lakeway Resort and Spa General Manager Jeff Burns contacted his college friend and invited him to be part of the rebirth of the legendary resort. The property, located on the banks of Lake Travis, has undergone a major transformation in recent months, adding a glass-enclosed ballroom, full-service spa, multi-tiered swimming pools, luxury villas and more.

"I enjoyed cooking on top of a mountain," said Murphree. "Now, I will have the pleasure of cooking on the shores of Lake Travis in my home state. I want to be part of the transformation of Lakeway, and I hope to bring my philosophy of respect to *Travis*, the resort's fine dining restaurant. It is important to keep some of the traditions in place but I want to put my signature on the things that make sense."

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