



SOUTH PERRY

LANTERN

Executive Chef Alex Szambelan brings his expertise experience and passion to the South Perry Lantern. Chef Alex was born and raised in the Pacific Northwest. At an early age, he had a passion for the culinary world and cooking has always been a part of Chef Alex's life.

After Graduating WSU with a degree in Criminal Justice, he could never turn his back from the culinary world and pursued his degree in Culinary Arts from the Inland Northwest Culinary Academy.

Chef Alex was voted Student of the Year and was awarded a scholarship from the International Wine and Food Society that he used towards an ACF Competition, where he took the Bronze for fruit carving. A bit about Alex's passion for things he personally loves

to do in the kitchen; Alex favors the French Garde Manager culinary style, which translates roughly to "keeper of the food". These are all of the techniques developed prior to refrigeration, to preserve and utilize food and include some of the following techniques; smoking, curing, pickling and fully utilizing all of the food you have. He loves crafting terrines, roulades and being

creative with foods and as he states it "turning practically nothing into something wonderful". South Perry Lantern is one of six establishments under the Tangen Hospitality umbrella here in Spokane, Washington. We are very honored to have Chef Alex Szambelan as a part of our team.

[lanternspokane.com](http://lanternspokane.com) | 509.473.9098

## ALEX SZAMBELAN EXECUTIVE CHEF

