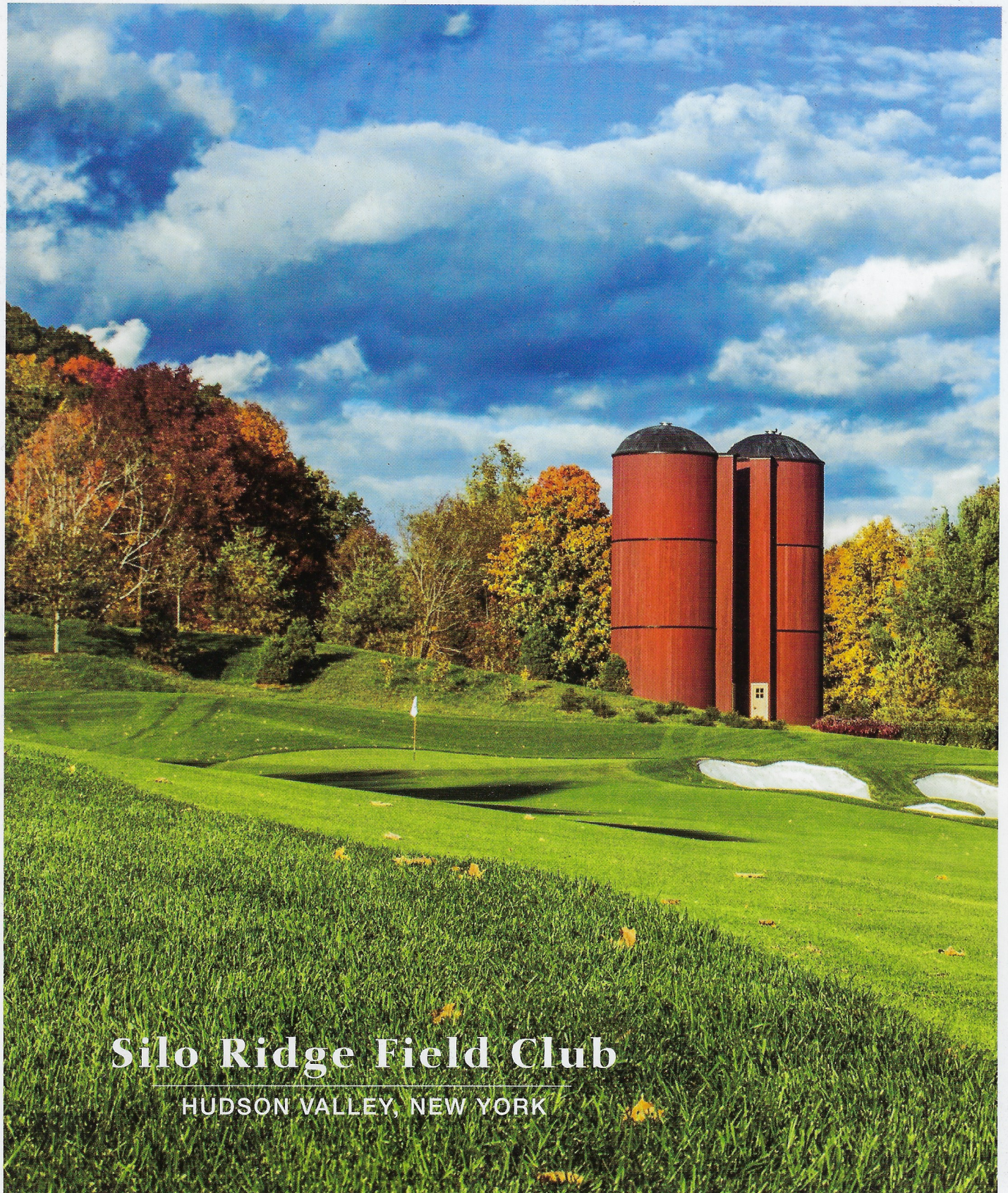


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Silo Ridge Field Club

HUDSON VALLEY, NEW YORK

JONATHAN WRIGHT, CULINARY DIRECTOR AT SILO RIDGE, has worked and consulted for some of the most recognized resorts and restaurants in the world, including the famed Rainbow Room in New York City's Rockefeller Center.



"I've been involved with farming and gardening from a young age and as a professional chef, I've worked closely with farmers and developed kitchen gardens for luxury hotels.

"Silo Ridge has cultivated a fruit and vegetable garden, established an apiary, and built a wood-burning smokehouse and grill. Soon, we will add vineyards and livestock, such as goats and hens. The farm-to-table spirit will extend to classes in cooking with local foods, canning, and even foraging.

"We are blessed with land and fertile soil at Silo Ridge. Our menu is partially dictated by our use of heritage breed seeds, the growing season, and ultimately our organic garden's production.

Summer begins with strawberry season, then blueberries, followed by the apple and pumpkin harvests in the early autumn. Many of New York City's best chefs would clamor over the opportunity to participate in our holistic approach to food. With restraint and technique, we create dishes wherein many of the ingredients have been in soil only a matter of hours earlier. Even our bread is baked in our wood-burning oven using wild red wheat, honey, and rainwater all produced on-site." – JONATHAN WRIGHT



Silo Ridge organic garden