

In Every Issue - *Chef Chat* with Jeff

By: Ginger Michaud



Chef Jeff's passion for bold flavor combinations, impeccable service, and ability to create an unforgettable dining experience have cemented his name as The Rogue Chef of Branson.

His journey began as a child watching cooking shows. Young Jeff Woodward was enthralled by the intricacies and challenges of commanding a kitchen. Creating a delicious meal for those close to him became a driving desire which set his professional and personal path. After years of grinding in local kitchens, Jeff "put paper to passion" with his culinary arts degree. As the first student to win the American Culinary Federation (ACF)'s scholarship twice, Jeff honed his skills at OTC, Top of the Rock, Silver Dollar City, and more.

While at Silver Dollar City, he developed several recipes and concepts that are still used today. One of which is at Whitewater. Chef Jeff served celebrities such as Peyton Manning, Mark Wahlberg, Kid Rock and others as he blazed his path to become the chef he is today. Chef Jeff made the decision to strike out on his own to bring his extensive experience, Rock n Roll edge, and desire to serve, straight to your table. What is his 'rock n roll edge'? His patrons say it is his ability to take traditional food and give it a twist that will tantalize your taste buds, and make you beg for more. The Rogue Chef's menu is delightfully daring yet deliciously grounded. Try his signature Grilled Lemonade to experience the artful way Jeff surprises and delights his patron's palettes.

Impress your guests, elevate your events, and treat your family to the ultimate dining experience with The Rogue Chef's catering. Peruse his signature dishes on TheRogueChefBranson.com where Jeff goes the extra step to connect and educate through insightful blog articles such as, Which Private Chef Service Is Right for You?, Fancy Words for Common Foods, and How to Support Local Businesses Without Spending Money.

