



JOSHUA DRAGE

Executive Chef, The Ranch at Rock Creek



Executive Chef Josh Drage joined The Ranch at Rock Creek, Relais & Châteaux in 2009. From his ranch kitchen nestled among 6,600 pristine acres on the banks of blue ribbon trout stream Rock Creek, Chef Drage welcomes guests to the world's only Forbes Travel Guide Five-Star guest ranch during every season of the year.

Chef Drage began cooking at just 12 years old in his mother's kitchen in a small cabin outside of Anchorage, Alaska. Professionally trained in the culinary arts, Chef

Drage is celebrated for creating unique Montana ranch cuisine. At The Ranch, he focuses on real food from local producers offering organic and sustainable meats and produce. Chef Drage continues to push the envelope with bold flavors and healthy ingredients, while taking inspiration from working kitchens in cattle-producing regions.

Passionate about cooking food that reflects the spirit and lifestyle of Montana, Chef Drage changes menus on a daily basis to provide guests with unforgettable dining experiences in The Ranch's idyllic setting. Ranch life is about adventures in the outdoors - world travelers delight in cuisine that is nourishing and healthy for active people on a ranch.