



AJ BUCHANIO

Chef de Cuisine, Magee Homestead



Chef de Cuisine, AJ Buchanio, leads the culinary team at the Magee Homestead for a 2nd year in a row. Prior to his time at Magee Homestead Chef AJ had a successful year as Sous Chef at the Lodge & Spa at Brush Creek Ranch. Chef AJ has taken great pride in creating an entirely new menu for the 2018 season with an emphasis on fresh, organic and responsibly sourced ingredients, and is proud to introduce a “pasture to plate” program, featuring Ranch-raised Akaushi beef, as well as a 6,480 square foot greenhouse.

“I am most excited about our new greenhouse which is right here on the property,” says AJ. “It will provide us with over 100 different items – including fruits, vegetables, flowers, honey, herbs, and teas. The possibilities are endless and I love that our guests can visit the greenhouse and see exactly where the ingredients in their meals are being grown.”

Chef AJ has a wealth of experience working in both front-of-house and back-of-house capacities across the country, including roles as Executive Chef at the True Food Kitchen in Denver, Colorado and as Chef de Cuisine at the Evergreen Lodge in Yosemite, California.

As an intimate retreat with only nine cabins, dining at the Magee Homestead promises to be a delightful and specifically tailored experience that guests will remember for years to come. “I love that I am able to personally welcome and chat with each one of our guests,” says Chef AJ, “That is rare and truly special in the culinary world.”