



L'AUBERGE de SEDONA

L'AUBERGE DE SEDONA ANNOUNCES RYAN SWANSON AS EXECUTIVE CHEF

SEDONA, Ariz. (July 17, 2023) – [L'Auberge de Sedona](#) has announced the appointment of Ryan Swanson as Executive Chef. In this position, he will bring skilled expertise and a renewed imagination to the resort's flagship restaurant, [Cress on Oak Creek](#).

Featuring an exclusive creekside dining experience along the banks of Oak Creek, and a beautiful indoor dining room with floor to ceiling windows, Cress on Oak Creek offers a distinctive culinary concept designed to infuse the idyllic creekside location into each guest's dining experience. The restaurant boasts a Chef's Tasting dinner menu showcasing creative and refined fare, an all-day à-la-carte menu and Sunday Brunch. All menu items are inspired by the produce of the seasons, though the signature Chef's Tasting menu includes dishes influenced by Chef Ryan's previous homes of Rhode Island and Phoenix.

Swanson brings a wealth of knowledge about Arizona cuisine and its ingredients – foraged and cultivated – to the fine-dining scene. After spending the last two years living in a seaside village in New England, on the culinary leadership team at Ocean House in Rhode Island, he is inspired to be home in Arizona, spearheading L'Auberge de Sedona's culinary programming while observing the almost 40-year history of the property and driving Cress on Oak Creek into its next chapter.

Swanson has over 20 years of experience in the luxury hospitality industry. Growing up in Phoenix, Arizona, he developed a passion for cooking early on, often spending time making meals with his family. He began working in professional kitchens at the age of 16 and felt an immediate connection to the culinary world. Prior to joining L'Auberge de Sedona, Swanson served as executive chef of Kai Restaurant at the Sheraton Grand at Wild Horse Pass.

During his tenure at Kai, he helped maintain Arizona's only Forbes Five-Star and AAA Five-Diamond dining experience for six years and secured placement on La Liste for four years. Swanson worked closely with local Native American communities to honor their culture through the dishes he created with the use of ancient cooking techniques and native heirloom ingredients. His commitment to Arizona's native community and fine dining prowess got him noticed by the James Beard Awards and he earned a nomination in the "Best Chef – Southwest" category in 2020.

Chef Swanson was at the helm of kitchens early in his career and in 2012, he was specifically recruited to assist the opening team of The St. Regis Aspen Resort's Chefs Club. Always on the hunt for inspiration, the source of Chef Swanson's creativity can be credited to nostalgic childhood meals and foraging trips for nature's culinary gifts.

For more information, visit [lauberge.com](#). Image of Chef Ryan Swanson available [here](#).

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About L'Auberge de Sedona:

Nestled on the banks of Oak Creek in Sedona's renowned Red Rock region, L'Auberge de Sedona features 62 luxury cottages, 21 traditional lodge-style guest rooms and a beautiful, stand-alone five-bedroom Creekhous. Several of the property's luxury Cottages include an outdoor, open-roof cedar shower that allows guests to enjoy the warmth of rain-head shower water, while feeling refreshed from the cool outdoor air and enjoying the starry night views. The property offers a distinctive dining experience with Creekside culinary concept, Cress on Oak Creek. Complementing the property's transcendent natural beauty and level of luxury, L'Auberge de Sedona's culinary program features everything from nationally recognized fine dining to naturally immersive Creekside fare. The resort's L'Apothecary Spa allows guests to become closer to the earth's essential, native benefits through creating custom body care blends with local ingredients or interacting with the environment through earthing-inspired spa treatments. Guests are invited to partake in the resort's immersive experiences that include the metaphysical and signature art experiences. Curated by Goldenstein Gallery, the resort hosts a natural art gallery of pieces in various mediums around the property and offers the opportunity for guests to interact with local artists as they work on their craft. The resort taps into the studies of the metaphysical with locally-inspired immersive classes including: Crystal Introduction and Meditation, Sound Healing, Welcome Reading and Astrology, Intro to Vortexes- Energy Sedona, and Intro Reiki, Chakra, and Energy Healing. Minutes away, the treasures of Sedona await with numerous art galleries and boutiques as well as outdoor activities including golf, hiking, horseback riding, jeep or helicopter tours, fishing, and hot air balloon rides. L'Auberge de Sedona is approximately 90 min. from Phoenix Sky Harbor International Airport.

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