



Heartwood Resort & Conference Center Exceeds Expectations with Executive Chef

Heartwood Resort & Conference Center is excited to have Chef Ken Hall on the management team. Chef Ken has spent 40 years perfecting his craft, always being inspired to create spectacular food with dazzling presentation and international flare. After working around the country at an amazing array of food venues, from hotels to restaurants to cruise ships, Chef Ken has the experience and talent to impress any diner.

Chef Ken knew at a very young age he wanted to pursue his career as a professional chef. After graduating from the Culinary Institute of America in Hyde Park, New York, he traveled around the country practicing different culinary styles through positions at local diners, executive hotels, distinguished country clubs and exquisite fine dining restaurants. Chef Ken has worked in locations such as the Ritz Carlton in Marina del Rey, California; Glacier Bay Tours & Cruises in Seattle, Washington; and as the corporate chef of Sentry Insurance, among other well-known venues. He was also featured regularly in cooking segments on WLUK TV's "Living with Amy" in Green Bay.

After his last position in Pennsylvania, Chef Ken's heart called him back to Wisconsin, the state he considers his home. "I couldn't be more thrilled to be at Heartwood, where my skills, combined with the team in place, can make such an immediate difference in exceeding the expectations of our guests." He is in charge of the catering menu of the conference center and the menu of the Pine Lodge Restaurant. The Pine Lodge Restaurant is open for dinner Wednesday through Saturday 5-9pm and breakfast on Saturday and Sunday 7-11a.