

Cory Melanson

Chef de Cuisine

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Soft-spoken and diligent, Cory was promoted to Chef de Cuisine at Larkspur in 2009, after working his way through the kitchen stations for the previous three years. His restaurant philosophy is to 'use the best quality ingredients you can find, and treat food with the respect it deserves.'

Cory can't remember a time he wasn't interested in cooking and always helped out at home in Lynnfield, MA, just outside of Boston. He discovered professional kitchens at the age of 14 and decided to pursue a culinary career. While working part time at Holten-Brandt Foods, he received his Associates Degree in culinary arts from Paul Smith's College in New York in 2004.

Upon graduation he moved to Vail, CO to work at the Wildflower in The Lodge at Vail. An opportunity at Santé in the Fairmont Mission Inn and Spa sent Cory to Sonoma, CA in 2005. He was lured back to the rocky mountain lifestyle of Vail in 2006, and was discovered by Larkspur shortly thereafter.

Cory brings a quiet humility to Larkspur, always willing to learn from his co-workers, always keeping an open mind with an eye for presentation and an innate sense of taste. He enjoys mentoring new cooks who share his passion for food and cooking.

When he's not at the stove, you can find him snowboarding on Vail Mountain.