



LONDONHOUSE

CHICAGO

Jacob Verstegen
Executive Chef



Executive Chef Jacob Verstegen oversees and leads the culinary team at LondonHouse Chicago, including LH Rooftop's tri-level restaurant and bar and Bridges in the hotel's lobby. In 2017, Verstegen was named one of *Hotel Management's* "30 under 30" in the hospitality industry.

With an eclectic background, Jacob builds creative menus that focus on the best produce and ingredients available from around the world. He works under a philosophy that food and beverage blend well to create a full experience. His menus at LondonHouse Chicago pay homage to the building's history via reimagined American cuisine, showcasing an innovative culinary style that blends classic French training with Asian cooking techniques.

Verstegen brings more than ten years of experience to LondonHouse, having worked in restaurants across the globe, including KoKotxa in Spain and the famous D.O.M. in San Paulo, Brazil. Upon moving to Chicago in 2011 from Wisconsin, Verstegen cooked at the Peninsula Hotel. After that, Verstegen served as Sous Chef at the well-known Telegraph Wine Bar, a nominee for Best New Restaurant by *Food and Wine*. Most recently, he was the Chef De Cuisine at Kai Zan, sushi restaurant, voted Best New Restaurant in 2013 by Chicago Magazine. There, he oversaw menu development and assisted in managing the wine list and sake list.

Additionally, Verstegen is a believer in protecting the environment by running a sustainable kitchen using eco-friendly ingredients.