



Pusch Ridge Provisions

CURATED MENU · NO. 06

FROM \$4,500 PER EVENING

Engagement pricing structured to property and cadence

The Residency

A multi-day chef-in-residence engagement
at hospitality properties and private estates.

Different menu each evening,
designed around the property and the week's guests.

TWO TO FOUR EVENINGS

6 to 20 guests per evening · Menus designed in advance with the property

Wine pairings designed on request — bottles property- or host-provided

Tucson, Arizona

puschridgeprovisions.com



THE RESIDENCY

THE FORMAT

What a Residency Looks Like

The Residency is built for hospitality properties — boutique hotels, ranches, private estates — that want a chef on-site for two to four evenings of distinct, designed dinners. We arrive in advance with our own kit. We work alongside the property's existing team where one exists, and as the kitchen ourselves where one does not.

Each evening is a different menu. The first might be The Long Table — family-style, candlelit, drawn-out. The second a Tasting — paced, plated, six courses. The third a casual roast for a guest group that's traveled together. The cadence is built with the property in advance.

Guests of the property dine at our table without leaving the grounds. The property's hospitality continues uninterrupted; the kitchen becomes ours for the duration of the residency.

WHAT'S INCLUDED

- **Chef in residence** all evening service across the engagement
- **Menu development** designed with the property in advance — different each night
- **Food cost & sourcing** ingredients procured locally, prep-ahead and à la minute
- **Kit & equipment** knives, sauté pans, plating tools — anything not in the property kitchen



Pusch Ridge Provisions

THE RESIDENCY

The chef, the craft, the calm —
so the property can host without hesitation.

FOR PROPERTY PARTNERSHIPS

hello@puschridgeprovisions.com

puschridgeprovisions.com