



Tyler Sloan
The Lodge at Sun Ranch Chef

New Lodge at Sun Ranch chef Tyler Sloan's culinary history includes an unusual stint as a rock and roll chef. Sloan came to Montana from San Diego when he landed a job as backstage cook for bands and VIPs at then "Rockin' the Rockies" (now "Rockin' the Rivers"), a professional move he refers to as "the coolest gig of my life. I got to meet the band members of Cheap Trick, Los Lobos, Sammy Hagar, and many others," says Sloan. "I created a 'rock-n-roll' menu with dishes named after different songs—many after the bands who were playing there." One of Sloan's favorite moments on that job was a dish he concocted in response to Cheap Trick's contract rider, which stated the band wanted four vegetarian meals, each with at least seven different fresh veggies. "I made them a classic Kentucky Burgoo, which has four meats—chicken, pork, beef, and lamb—and called it 'Eye Want Ewe to Want Meat,'" he remembers with a laugh.

Celebrity chef-dom aside, Sloan ended up falling in love with Montana and staying, in large part because of what the state lacks: traffic, pollution and crowds—which makes his new position on Sun Ranch's 26,000 acres feel like paradise.

A classically trained chef from the prestigious Culinary Institute of America in Hyde Park, N.Y., with nearly 20 years of experience, Sloan comes to The Lodge at Sun Ranch from Chico Hot Springs, in Pray, Mont., where he served as Executive Chef. Sloan's background includes positions as head chef, banquet chef, and executive sous chef at restaurants in Kentucky, California and Montana. In addition, Sloan was the recipient of the Golden Prosciutto Award – Caterina de Medici Restaurant at the Hyde Park C.I.A.

Sloan is excited to be at the forefront of the "eco" movement at The Lodge at Sun Ranch, creating the dining room's innovative menu of sustainable Western bistro cuisine. "I believe strongly in sustainability and am very proud to be working for a company with such strong visions in this area," he says.