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BIOGRAPHY: WAYNE ST. JOHN, THE PINES RESORT CHEF DE CUISINE

Wayne St. John brings a wealth of regional cooking experience to his work as chef de cuisine for The Pines Resort's two on-site restaurants. In the position, he oversees menu development, purchasing and hiring for Ducey's on the Lake and Lakeside Grill. He also manages a staff of 30 and supervises kitchen operations.

St. John joined The Pines in 2007. He was involved in the 2008 restaurant remodel and menu overhaul at Lakeside Grill (formerly Ducey's Bar and Grill), which now features casual, affordable appetizers, sandwiches, salads and desserts. The classic order-at-the-counter café also offers convenient pool- and dock-side delivery for guests.

At Ducey's on the Lake, the resort's signature sit-down restaurant, St. John has expanded the menu selection while enhancing the dishes Ducey's is known for. Under his direction, diners can choose from an assortment of new seasonal dishes, pastas and salads plus already popular steak and seafood options.

"We now offer a more complete array of choices, from high-end steak and lobster meals to affordable seasonal items and lighter fare," says St. John. "My goal is to continue welcoming visitors while making Ducey's on the Lake and Lakeside Grill even more popular among our local residents."

A Bass Lake area native, St. John polished his skills working in several regional restaurants including the Narrow Gauge Inn, Broken Bit and former Amore Mio. His resume also includes a past five-year stint at The Pines Resort.