



***Le Cordon Bleu Graduate Joshua Marshall joins Sonnenalp Hotel in Vail
as Executive Chef of Culinary Operations***



[Hi-Res Images](#)

Vail, Colorado (September 9, 2020) - The family-owned [Sonnenalp Hotel](#) in Vail Village is pleased to announce their new Executive Chef of Culinary Operations for the hotel, Joshua Marshall. A graduate of the Le Cordon Bleu Culinary Program and Scottsdale Culinary Institute, Josh has over 15 years of experience working internationally at top luxury hotels.

“I am thrilled to be joining the Sonnenalp Hotel and bringing my international culinary experience and unique cooking style to their world renowned property and restaurants,” shares Joshua Marshall.

A well traveled foodie, Joshua has sharpened his knives at many luxury properties including the Waldorf Astoria in Naples, Florida, St Regis Resort, Dana Point, CA, W Hotel in Taipei, Taiwan, Sofitel in Guangzhou and the Four Seasons in Denver and Jackson Hole. The new menu at Ludwig’s will feature locally sourced ingredients and regionally inspired items with little twists of tastes from the American Southwest and Asia.

About Sonnenalp: The Sonnenalp tradition of hospitality goes back nearly a century to Bavaria, where the Faessler family opened a hotel that epitomized the finest in personalized service in beautiful surroundings.

The spectacular mountain setting inspired the Sonnenalp name – “Sun on the Mountains” – a moniker that translated perfectly when the Faessler family first fell in love with Vail and opened their second hotel in 1979. Five generations after their humble beginnings, the Sonnenalp is a thriving part of the family of Sonnenalp hotels, offering the same warmth and hospitality as the original Bavarian farm house in a setting of true luxury.

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