

Samantha Riley is Courses Restaurant's new sous chef and is looking forward to the 2018 season.

Originally from eastern coast, where she graduated from the Culinary Institute of Canada, Samantha has now made the Okanagan valley her new home.

Since making the move Samantha has worked at world class wineries and finished at the top of her class when she graduated the red seal program at the Okanagan college.

Working with Chef Ben at the Old Vines Restaurant at Quails Gate and Kitchen Sync Catering will make moving to Courses Restaurant a confident transition.

When not in the kitchen Samantha can be seen rock climbing, hiking and at the local farmers market.