



### ***Holden Jagger***

Co-Founder/Executive Chef of Altered Plates, ganjier, chef and cultivator, Holden Jagger, has a long, passionate relationship with both cooking and cannabis. After over a decade working in some of California's top kitchens (Maude, Soho House, Craft), the award-winning Chef decided to follow his heart back to his cannabis garden in early 2016.

As a cultivator, Holden has a unique relationship to the plant as an ingredient, and as a ganjier, he is an expert in matching the flavors in cannabis with the flavors in food. As a chef who cultivates, Holden also has access to the cannabis plant at many stages of its growth, and truly believes in looking at cannabis as a vegetable and exploring inventive uses for the non-psychoactive parts of the plant.

In 2016 Chef Holden and his sister, Rachel Burkons, founded Altered Plates, a Los Angeles-based creative culinary collective that brings together cannabis, food, beverage and good old-fashioned hospitality. From private cannabis pairing dinners and infused fine dining experiences, to CBD mocktails and brand education, Altered Plates is leading California's modern culinary cannabis industry into the future through education and high-end custom events and activations. The Altered Plates Dining Society offers the best culinary cannabis experiences available in California.



Holden's culinary explorations often end up on Altered Plates' menus, ranging from cannabis pollen-topped seared scallops and fermented cannabis leaf dolmas, to aromatic uses for cannasalt and cannasugar.

In the infused space, Holden is careful to offer fine-tuned dosage through a variety of techniques. He is also a passionate advocate for CBD and is on a quest to continue exploring the other cannabinoids in cannabis and their use in the culinary arts.

Awards include: Green State's Top Ten Cannabis Chefs in the Country; 2017 Award of Excellence. Zagat 30 Under 30. Follow him on Instagram @ChefHoldenJagger