



**Jason DeBriere**  
**Vista Hermosa Products LLC |**  
**Tacombi Taquerias**  
*Head of R&D and Culinary Director*

Through thorough research head of R&D and Culinary Director Chef Jason DeBriere respectfully pays tribute to Mexican culinary culture by highlighting traditional flavors and carefully sourcing the best local and sustainable products available. Inspired by his travels through Mexico, Jason specializes in creating traditional dishes that accentuate the flavor profiles of each ingredient, staying true to his "less is more" philosophy. At Vista Hermosa/Tacombi, Jason explores the depth and diversity of Mexican taco culture from sourcing and nixtamalizing his own corn from small Mexican farms to painstakingly recreating the traditional recados, marinades and salsas for each Tacombi taco.

Jason's NYC cooking career started at *Five Points* Restaurant, where he eventually worked as chef Marc Meyer's chef de cuisine. Here, he elevated and honed his cooking technique and gained experience sourcing local, sustainable ingredients. Jason also worked with chef Jonathan Waxman during the opening of *Barbuto* back in 2004. Most recently, Jason worked as the Chef de Cuisine at *Peels*.

Jason joined Tacombi in early 2014 as Executive Chef and Culinary director with the vision of creating the best tortillas, the cornerstone of the taco. Jason is now head of R&D for Vista Hermosa, a sister company of Tacombi, with the goal of sharing his passion for tortillas (corn and flour) on a larger scale, while holding true to the traditions of Mexican tortilla culture.

Jason resides in Maplewood New Jersey with his Shannon and two daughters, Coralie and Maisie.