



HOTELS • RESTAURANTS • SPAS

Morgan Plant
Vice President of Food and Beverage

Morgan brings two decades of experience in the restaurant and hotel industry to her role as vice president for food and beverage at Joie de Vivre. She first came to the company to launch the food and beverage program at Americano Restaurant & Bar at the company's San Francisco flagship, Hotel Vitale. She then moved into a regional director of operations role and helped launch the burgeoning Joie de Vivre restaurant collection, lending her operations savvy to implement creative, timely concepts for the brand's more than 20 boutique restaurant and lounges. Her background includes posts as general manager and corporate wine director of Mistral Restaurant and Avenir Restaurant Group, general manager of Blue Chalk Cafe's flagship property, and wine director for Kimpton's Red Star in Portland, Oregon. Morgan also worked with the Gordon Biersch Brewing Company in both its Seattle and San Francisco locations. A trained sommelier, Morgan also oversees the beverage program at Joie de Vivre.

“Our restaurants have a strong sense of place and are frequented by locals as well as our hotel guests,” said Plant. “Each has core values reflecting their communities – whether it be sustainable seafood at Aquarius in Santa Cruz or buying only from California and within 100 miles at Grange.”

Morgan has a bachelor's of science in Biological Sciences from the University of California, Irvine; a master's degree in Biology from San Jose State University; and has completed a post baccalaureate program in Psychobiology at Stanford University. She is also a certified sommelier by the Court of Master Sommeliers.