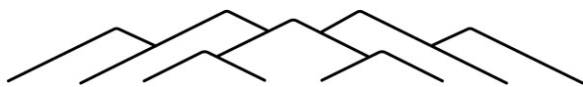


# AMATERRA



## Restaurant Team



**Jami Flatt**  
**Executive Chef**

Jami Flatt is the Executive Chef at Amatterra and brings with him over 20 years of professional industry experience. He earned his degree from Arizona’s Scottsdale Culinary Institute and has worked in prestigious establishments such as The Ritz-Carlton, Silver Queen Restaurant, The Nines Hotel, Urban Farmer, and Departure. Having held the roles of chef de cuisine, executive sous chef, and executive chef, he has built meaningful relationships with peers in Portland’s vast culinary scene. Jami’s menus exemplify his passion for using high-quality, seasonal, locally grown food and his profound respect for farmers and the bounty of the Pacific Northwest.

**Paige Bellamy**  
**Food & Beverage Manager**

Paige thought chemistry was her calling until she began bartending in college, leading her to change her career path to hospitality, now 14 years strong in the industry. She began working at Amatterra in October of 2022. Prior to that, she worked in wine country at the Raptor Ridge vineyard and tasting room and The Allison Inn & Spa. She loves making connections with others about food and wine and thrives in Amatterra’s atmosphere. She is most proud of the meaningful relationships she’s formed with her fellow teammates and the guests of Amatterra. When she’s not stealing bites of the banana brulee cheesecake from our pastry team, she’s hiking with her border collies Walker and Khaleesi, or skiing with her fiancé Spencer.

