

Jenn Riesman
Executive Pastry Chef, Hotel Emma

Jenn Riesman is the executive pastry chef for Hotel Emma, the stunning 146-room hotel located at the Pearl in downtown San Antonio, Texas. Riesman is the pastry chef for the entire Hotel Emma property, which means making delicious pastries, pies, and cakes for Larder, the hotel's gourmet market, as well as recipe development and pastry production for Supper, Emma's fine-dining American eatery. As the head of the pastry team, she leads a team of talented and passionate staff not only making tasty desserts daily, but also designing and creating custom wedding cakes for customers.

Prior to Hotel Emma, Riesman was executive pastry chef at Keswick Hall & Golf Club in Keswick, Virginia, where she oversaw production of all restaurant, banquet, and custom desserts, among other duties. During her stint in Austin, she also worked as bakery manager at Delish Bakery in Austin, where she was responsible for churning out delicious cupcakes, specialty cakes, gluten free products, and other baked goods. Prior to Delish Bakery, she was pastry sous chef at the popular contemporary Mexican restaurant La Condesa. Her duties included production of delicious dessert menu items, plating for lunch and dinner service, assisting in menu development and management of the pastry staff. She got her start working with pastries and desserts in San Antonio while at Omni La Mansion and Mokara Hotel and Spa.

Riesman lives in San Antonio, Texas, where she drinks as much coffee as possible and spends time with her pet leopard tortoise named Popcorn.