

MARCH 19, 2010



JUSTIN VINEYARDS & WINERY

WELCOMES GUEST CHEF

Gerard Craft

of



H O R S D ' O E U V R E S
2008 JUSTIN Sauvignon Blanc

1 E R

Carrot Soup with Spiced Yoghurt
2008 JUSTIN Viognier

2 E M E

Pig's Head Faggotini
2007 JUSTIN Reserve Tempranillo

3 E M E

Stout Braised Beef Cheeks
Celery Purée, Cacao Nibs
2007 JUSTIN ISOSCELES

D E S S E R T

Whatchamacallit Semifreddo
2008 JUSTIN Obtuse

About Gerard Craft

Cool, Determined and Under 30—Executive Chef Gerard Craft left culinary school to open Niche in 2005. Chef Craft was named “Best New Chef 2008” by *Food & Wine Magazine*. “He’s a pioneer in terms of both food and location,” says *Food & Wine magazine*. The accolades just keep pouring in for Chef Craft. In 2009, James Beard Awards nominated Chef Craft for Best Chef Midwest. The Zagat survey listed Niche as the #1 restaurant in St. Louis, scoring 28 out of 30 for Food. Craft says, “The flavor of our food starts at the farm.” He is a regular at the farmers’ markets. His philosophy is to maintain the true flavor of the ingredients. He’s known as “a rebel behind the stove.”

NICHE Culinary Team

JUSTIN Culinary Team

Executive Chef ~ William Torres

Sous Chef ~ Alex Martin