

JUSTIN *2010 Guest Chef Series*

VINEYARDS & WINERY AT JUSTIN VINEYARDS & WINERY

Since 1990, JUSTIN Vineyards & Winery has celebrated the joys of food and wine by inviting some of America's most celebrated chefs to visit the winery and display their talents at the winery away from their restaurants. Reservations are available to Wine Society members first and then opened up to the general public. Dinners typically fill up months in advance, **please call us at 805.238.6932 ext. 3224 for reservations.** Following is our spectacular 2010 line-up:

GERARD CRAFT OF NICHE RESTAURANT, ST. LOUIS, MISSOURI—FRIDAY, MARCH 19,

Paso Robles Zinfandel Festival



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."

JUSTIN ERMINI OF MAYFLOWER INN & SPA, WASHINGTON, CONNECTICUT—FRIDAY,

Paso Robles Wine Festival



CIA graduation led to Le Meridien hotel French Quarter, New Orleans; San Francisco at Wolfgang Puck's Postrio; New York City's three-star Michelin-rated restaurant, Jean Georges and Michelin starred restaurants in Florence, Italy. Prior to Executive Chef at the Mayflower he was Sous Chef at yet another Michelin starred restaurant The Water Grill in LA. Rave reviews from Vanity Fair, Condé Nast, and Travel + Leisure coupled with 5 Star and 5 Diamond ratings honor this Relais Chateaux property as he and they create an authentic "Connecticut Experience" that earned them #1 Spa in America by Good Morning America.

AMAR SANTANA OF CHARLIE PALMER, COSTA MESA, CALIFORNIA—FRIDAY, JULY 9, 2010

Central Coast Wine Classic



This Dominican Republic native immigrated to the US at 13 and by 16 was training at the famed Chanterelle restaurant in NYC. While still in high school he won a competition landing him at Le Cordon Bleu in London and ultimately a full scholarship to the CIA. He started at Palmer's flagship NYC restaurant Aureole upon graduation quickly rising to Sous Chef. After helping to open Charlie Palmer restaurants in Nevada and Texas he took the helm of Charlie Palmer at Bloomingdales South Coast Plaza on its opening in 2009 quickly earning honors as Restaurant of the Year (*Riviera Magazine*) and 5 Stars (*Orange County Register*).

DANIEL ZEAL OF GEORGIAN ROOM, THE CLOISTERS, SEA ISLAND, GEORGIA—FRIDAY,

JUSTIN Wine Society Gala



On graduation from the CIA this Florida native commenced internship at Ritz Carlton Amelia Island, Florida. Distinguishing himself there he moved on initially as Sous Chef and eventually Chef de Cuisine at the elegant and much acclaimed (5 Stars Forbes and Mobil, Top 10 US Resorts T + L) Sea Island Resorts. There in 2006, Zeal opened the Georgian Room earning a coveted Mobil Five-Star award within just eighteen months and inclusion in Esquire's Best New Restaurants. In 2009, Chef Zeal received another well-deserved Mobil Five-Star (awarded to only one other restaurant in Georgia) and named Best Restaurant Georgia (*Georgia Trend*). *Travel + Leisure* list Sea Island as one of the Top 100 Hotels in the World. Flavors are always clean and authentic, built on the perfection of ingredients that his "farm-to-table" enthusiasm is destined to procure.

MELISSA CRAIG OF BEARFOOT BISTRO, WHISTLER, CANADA—FRIDAY, OCTOBER 15,

Paso Robles Harvest Wine Weekend



Executive Chef Melissa Craig began her career in the world-renowned Culinary Arts Program of Malaspina University College, BC. Upon graduation she was the first female (and only twenty!) to win the prestigious National Apprentice Competition. After training at Malaspina, Chef Craig moved to the southern tip of Vancouver Island and finished her apprenticeship at Sooke Harbour House—an establishment regarded by many as one of the finest restaurants in the world. Craig traded Vancouver Island for Princess Royal Island in 2003 when she was appointed Sous Chef at King Pacific Lodge, A Rosewood Resort. Most recently, Craig was awarded the coveted gold award at the impressive culinary event—2008 Gold Medal Plates' Canadian Culinary Championships—arguably the most prestigious culinary event in Canada. Today Craig commands a team of twenty in the open and electrifying show kitchen of the Bearfoot Bistro. Her menu is best described as Modern Canadian Cuisine and boasts a unique blend of West Coast and international ingredients, immaculate presentation and simple yet passionate artistry.

ALL GUEST CHEF DINNERS ARE HELD AT JUSTIN VINEYARDS & WINERY IN PASO ROBLES, CA