

## 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 culinary talents 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 2011 line-up:



### **FRIDAY, MARCH 18, 2011 – PASO ROBLES ZINFANDEL FESTIVAL** **Chef Kent Rathbun of Rathbun's Blue Plate Kitchen – Dallas, TX**

**About the Chef:** Kent Rathbun is a Beard Award-nominated American chef and restaurateur. In 1997, Rathbun decided to follow his dream, draw on his eclectic and distinctive style, and establish his own world-class restaurant. Rathbun's Blue Plate Kitchen, the newest restaurant creation of Abacus and Jasper's Executive Chef and Partner Kent Rathbun, is already on its way to establishing itself as the Mecca of affordable, casual cuisine for the Dallas area. A new dimension to the Rathbun family of highly-esteemed restaurants, his Blue Plate Kitchen is inspired by traditional family recipes and the Chef's desire to establish a new conduit in food preparation and execution.

### **FRIDAY, MAY 20, 2011 – PASO ROBLES WINE FESTIVAL** **Chef Barbara Lynch of No. 9 Park – Boston, MA**



**About the Chef:** James Beard Award-winner Barbara Lynch is regarded as one of Boston's, and the country's, leading chefs and restaurateurs. During her early twenties, Barbara worked under some of Boston's greatest culinary talents including Chef Todd English. She became Executive Chef at Galleria Italiana, bringing national acclaim by capturing *Food & Wine's* "Ten Best New Chefs in America" award. In 2003, The James Beard Foundation named her "Best Chef Northeast" and Travel 7 Leisure proclaimed No. 9 Park one of the "Top 50 Restaurants in America." No. 9 Park provides an intimate, European-scale setting in which to enjoy Chef Barbara Lynch's refined cuisine.

### **FRIDAY, JULY 8, 2011 – CENTRAL COAST WINE CLASSIC** **Chef Pascal Hollaender of the Lyford Cay Club – Nassau, Bahamas**



**About the Chef:** A native of Alsace, France, Chef Pascal Hollaender began his culinary journey working under Michelin Three Star Chef, Emile Jung in Strasbourg, France. After gaining experience in some of France's most famous kitchens (Hotel de Crillon, Le Taillevent, Jules-Vernes at the Eiffel Tower), Chef Hollaender traveled to Asia and South America, studying various international cuisines. His culinary style has been described as "detailed" and "respectful of the product", skillfully achieved through his ability to blend flavors and techniques in unusual ways. Chef Pascal took over as the Director of Cuisine at the exclusive Lyford Cay in 2003. His unique style and culinary prowess has elevated the cuisine at the Lyford Cay to world class levels.

### **FRIDAY, AUGUST 5, 2011 – JUSTIN WINE SOCIETY GALA** **Chef Matt Dillon of Sitka & Spruce – Seattle, WA**



**About the Chef:** Nominated as one of Food & Wine Magazine's annual list of America's Best New Chefs in 2007, Chef Matt Dillon was one of 10 chefs from across the country chosen out of hundreds of nominees. Dillon, who cooked at The Herbfarm and Stumbling Goat Bistro before opening Sitka & Spruce, is known for his philosophy that excellent food requires neither a rarefied venue nor esoteric markup. Sitka & Spruce is an affordable, eclectic restaurant that is world-famous for its small menu featuring local farm-fresh foods. Chef/Owner Matt Dillon's preparations revolve around simple, clear, lovely flavors; sauces are sparing, nothing's overwrought, and insanely fresh produce meets again and again with the utmost care.

### **FRIDAY, OCTOBER 21, 2011 – PASO ROBLES HARVEST WINE WEEKEND** **Chef Ris Lacoste of RIS – Washington, DC**



**About the Chef:** For the last decade Ris Lacoste has served as executive chef of Georgetown's celebrated 1789 Restaurant. Her innovative regional American fare drew national attention and earned numerous awards, including those from Wine Spectator, The Washington Post, Washingtonian, as well as nomination from the legendary James Beard Foundation (JBF). RIS is the incarnation of Lacoste's personal style, sensibility and in every manner of speaking, taste. Her latest and most personal venture is the culmination of a delicious career. Couple her sophisticated pedigree with a deep-rooted dedication to the community, keen understanding of genuine hospitality, and a most unique vision, and therein evolved RIS.