



CHEF  
JASON FRANEY

@JFRANEY1

“

WHAT I LEARNED THE MOST WHILE COOKING AT CANLIS WAS THAT YOU  
CAN'T COOK SELFISHLY

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A 2011 FOOD & WINE magazine **“Best New Chef,”** Chef Jason Franey joined Restaurant 1833 in December 2014 from Seattle's award-winning Canlis restaurant, bringing his modern technique and approachable style to the menu in Monterey. Under Franey's direction, Restaurant 1833 was most recently awarded 3.5 stars by the San Francisco Chronicle. Up next, Chef Franey will be heading to Northern California to launch what he describes as a “fun, sophisticated” concept.

With over 20 years of experience, Franey began his career in Palm Beach FL, including various roles at The Breakers Hotel, then as executive sous chef at San Francisco's Campton Place, working for Chef Daniel Humm. In 2006, he joined Humm as executive sous chef in New York to remake Eleven Madison Park into the destination that it is today. In December 2008, he booked a one-way trip to Seattle to revamp Canlis, one of the city's most venerable restaurants, before making the move to Monterey in 2014.

Franey has also been named a **“People's Best New Chef Northwest”** from FOOD & WINE magazine and a three-time finalist by the James Beard Foundation for the **“Best Chef: Northwest”** award. In 2013, he was named one of 161 Relais & Châteaux Grands Chefs in the world.

#### FEATURED DISH

BOUDIN BLANC SAUSAGE

HOUSEMADE SOURKRAUT, EVERYTHING BREAD

TAYLOR SHELLFISH

@TAYLORSHELLFISH



It all began in Totten Inlet with the tiny Olympia Oyster. Our great great-grandfather found his true calling in oyster farming, which started our legacy that lives on today. Since then, every generation of the Taylor family has grown up with a passion for shellfish and for the close-knit communities and rugged landscapes of Western Washington.

Our grandfather, Justin Taylor, saw Puget Sound's potential for a thriving shellfish farming community.

He was a strong advocate for water quality and an innovator of farming techniques. Justin instilled these values and ambitions in us. Today the company is led by Bill and Paul Taylor and their brother-in-law Jeff Pearson who have grown our company past the tidelands bringing our product from tide to table. In the last thirty years they have expanded our product line to include geoduck, mussels and a variety of half-shell oysters. They have created a family environment of over 500 dedicated employees, including their children. One thing we've learned over the years is that consistently producing high quality shellfish requires a long-term commitment to people and place. We are dedicated to our communities, employees and the environment in which we work. We plan to maintain this legacy for many generations to come.

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JUST AS I KNOW MY DAD WAS PROUD THAT I HAD THE PASSION TO GROW  
SHELLFISH, I AM PROUD THAT MY CHILDREN ARE WORKING TO FURTHER  
OUR LEGACY - PAUL TAYLOR

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DIANE MINA

DIANE'S BLOODY MARY BAR

“GARDEN FRESH MIXOLOGY”

@DIANEMINA



Each handcrafted cocktail begins with a base of fresh Heirloom garden tomatoes blended with a light Dashi broth that is infused with the herb of “Lovage” finished with Diane's special Elixir (a sweet and savory spicy seasoning).

All the Bloody Marys are garnished with candied bacon, a citrus wedge, Spanish Queen Olives and a Peppadew Pepper. Topped with a dash of Tajín and 5 Peppercorn blend.