



CHEF WILLIAM WERNER

CHEF /PARTNER
CRAFTSMAN AND WOLVES

William Werner is Chef/Partner of Craftsman and Wolves (CAW), an award-winning contemporary patisserie and cafe, based in San Francisco.

With a nod to classic French technique and an emphasis on seasonal change, the menu offers pastries, cakes, confections, confitures, breads, desserts, as well as savory fare and signature drinks. Current locations include CAW Valencia in the vibrant Mission district; CAW Pacific in the growing Russian Hill neighborhood; and The Den in Bayview. CAW also has a farmers' market stand at the venerable CUESA Ferry Plaza Farmers Market, and an online retail shop shipping nationwide. Since opening the first location in 2012, Werner has garnered praise both locally and nationally in publications, including New York Times, Wall Street Journal, Real Simple, Esquire, Food & Wine, and Bon Appétit. GQ magazine named his famous "Rebel Within" as #6 on **"The 50 Best Things to Eat and Drink Right Now."** Werner serves as a Valrhona Pastry Chef Consultant and leads professional culinary demonstrations and classes around the U.S. and Canada

Awards and Accolades:

- James Beard Foundation **"Outstanding Baker"** 2016 and 2015 finalist and an **"Outstanding Pastry Chef"** 2012, 2013, and 2014 semi-finalist
- Dessert Professional's **"Top Ten Pastry Chefs of America 2015"**
- The Passion Company's **"2015 Most Passionate Chef/Restaurateur in San Francisco"**
- Plate Magazine's **"2014 30 Chefs to Watch"**
- Star Chefs **"2013 Rising Star Artisan"**

FEATURED DISH

BUFFALO CHICKEN MADELEINES
SMOKED POINT REYES BLUE CHEESE
@REBEL_WITHIN @CRAFTSMANWOLVES

CHEF MARY SHENOUDA OWNER THE PALEO CHEF



Mary Shenouda is a highly sought-after private chef to A-list actors, professional athletes, and high-octane entrepreneurs. Mary burst on the scene in 2013 under the nom de cuisine, **The Paleo Chef**, after leaving a successful career in the start-up world to pursue her passion for the transformative power of clean-eating—a passion sparked by her own transformational experience. A long-time sufferer of undiagnosed food allergies, Mary took her health into her own hands and discovered after much experimentation that a Paleo-centric diet was the key to solving nearly all of her issues.

Her focus on eating clean has found a worldwide audience in those few short years and led to the creation of a fine-dining menu consultancy and a performance food line called **Phat Fudge** that sells out as fast as she can make it. Mary currently lives in Venice Beach with her dog Charlie, eating clean, playing often, and crushing life.

FEATURED DISH

POMEGRANATE KIWI BBQ PORK BELLY
SPINACH AND BROCCOLI SLAW, GINGER LIME VINAIGRETTE
@PALEOCHEF

DIANE MINA

DIANE'S BLOODY MARY BAR
"GARDEN FRESH MIXOLOGY"



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 Tajin and 5 Peppercorn blend.