



CHEF SCOTT DREWNO

EXECUTIVE CHEF
THE SOURCE DC

Scott Drewno was raised in the heart of New York's Finger Lakes wine region, a rural area known for its vineyards and its family-owned farms.

Drewno first joined the Wolfgang Puck Fine Dining Group in 1998, beginning as a line cook at Chinois in Las Vegas. Drewno was later named Executive Sous Chef at Spago.

In 2001, Drewno left Las Vegas and moved to New York cooking first under Jean-Georges Vongerichten at Vong and then for restaurateur Stephen Hansen at Ruby Foo's. Drewno began as Executive Sous Chef at Ruby Foo's in 2002 but was quickly promoted to Executive Chef. In January 2007, Drewno returned to the Wolfgang Puck Fine Dining Group to serve as Executive Chef of The Source, the company's first restaurant in Washington D.C. In 2008, The Source was named **"New Restaurant of the Year"** by the Restaurant Association of Metropolitan Washington, (RAMW).

In 2010, Washingtonian Magazine promoted The Source to the #3 ranking in its 100 Very Best Restaurants issue. Chef Drewno was also honored by RAMW with the **"Chef of the Year"** award at the 2010 and 2016 RAMMYS. During his career, Drewno has participated in numerous culinary events and appeared on many top national television shows including The Today Show, Food Network, ESPN's "Cold Pizza," FOX & Friends and ABC V-Cast. Drewno credits his wife Allison, for continuing to inspire his passion for food, wine and hospitality.

FEATURED DISH

CUMIN & ORANGE RUBBED CREEKSTONE FARMS BONE-IN BEEF RIBS
STEAMED BAO BUNS, FIXIN'S BAR

@SDREWNO @THESOURCEBYWOLFGANGPUCK

CHEF MICHELLE KARR-UEOKA

CO-OWNER
MW RESTAURANT, HONOLULU



In October 2013, Michelle Karr-Ueoka and husband Chef Wade Ueoka opened their first joint venture, MW Restaurant in Honolulu where they specialize in Hawaii Regional Cuisine. Both have traveled around the world, and draw inspiration from their journeys. In February 2014, MW Restaurant was nominated by the James Beard Foundation in the category of **"Best New Restaurant"**, and Michelle in the category of **"Outstanding Pastry Chef"**. In 2015, Michelle was nominated for the second year in a row in the category of **"Outstanding Pastry Chef"**.

FEATURED DISH

MAKAHA MANGO SHAVE ICE
MOCHI ICE CREAM, HAUPIA TAPIOCA, "SHAVED MANGO"

@MICHELLEKARRUEOKA @MWRESTAURANT @ARTIZENBYMW

CHEF WADE UEOKA

CO-OWNER
MW RESTAURANT, HONOLULU



Wade Ueoka was born and raised in Honolulu, and graduated from Mid Pacific School. Wade took his first job as a fry cook at Zippy's. Two years after working at Zippy's, he landed a job as a prep cook at Alan Wong's, and seven years after that, Wade rose to become chef de cuisine. Wade possesses a culinary degree from Kapiolani Community College, and notable stages at The French Laundry and Las Vegas' Alex. In October 2013, Chef Wade Ueoka and wife/pastry chef Michelle Karr-Ueoka opened their first joint venture, MW Restaurant in Honolulu where they specialize in Hawaii Regional Cuisine.

FEATURED DISH

MOCHI CRUSTED KAMPACHI
SOY-YUZU KOSHU VINAIGRETTE, LOCAL BANCHAN

@CHEFWADEUEOKA @MWRESTAURANT @ARTIZENBYMW