



## CHEF ADAM MESNICK

CHEF/CHAIRMAN OF THE BOARD, DELI BOARD  
SAN FRANCISCO, CA



### FEATURED DISH

#### TRIO OF PIEROGI

<i>BOILED</i>	<i>FRIED</i>	<i>GRIDDLED</i>
CARAMELIZED ONION	SAUSAGE BOLOGNESE	CRÈME FRAÎCHE TROUT ROE

Adam Mesnick’s deep passion for food stems from love and appreciation for home and the familiarity of flavor. Born in Cleveland, Ohio, he upholds the ideal that food helps to cultivate relationships and bring people together. Surrounded by Cleveland’s ethnic cuisines. Adam is committed to stay close to these flavors and the hearty satisfaction and joy they bring.

Owner of *Deli Board*, Mesnick is a self-made sandwich aficionado with no culinary education; although from a very young age, he was immersed in the restaurant industry and family kitchens. Other than a 12-year stint in the mortgage banking world ('97-'09), his passion for food always kept him close to the kitchen, “my deli is a labor of love, and really achieve a higher level of sandwiches, “I love to create food memories, I love to feed people, and we strive to always be an experience.”

## CHEF MELISSA KHOURY

CHEF/PARTNER, THE LADY BUTCHERS  
SAUCISSON ARTISAN CURED MEATS & SAUSAGES  
CLEVELAND, OHIO



Melissa Khoury has built her culinary career working at sustainable restaurants. She developed an appreciation for farm-to-table cooking during stints in Orlando, FL & Atlanta, GA, before returning to her native Ohio roots in 2010. In 2012 a new adventure presented itself as executive chef at Washington Place Bistro. While gaining momentum at Washington Place true passion came to fruition in 2013 when Saucisson artisan cure meats and sausage was born. With focus on local, sustainable farms Saucisson strives to provide handmade artisan products. In March of 2017 Saucisson opened a brick and mortar in historic Slavic Village.

## CHEF PENNY BAREND

CHEF/PARTNER, THE LADY BUTCHERS  
SAUCISSON ARTISAN CURED MEATS & SAUSAGES  
CLEVELAND, OHIO



All you really need to know about Penny Barend: she swears, loves pork & bourbon and wears overalls. She is a graduate of the CIA in New York, grew up in San Diego, California; lived in Florence, Italy for one year; cooked all over the country and has a passion for building relationships with farmers, fishermen & ranchers, who supply her with their bounty. She honed her butchering skills while working in restaurants. She moved to Cleveland, Ohio in 2014 to be part of Saucisson Artisan Cured Meats and Sausages and is putting down roots in Northeast Ohio.

### FEATURED DISH

#### CARNE ASADA TACOS

MARINATED BEEF HEART, PICKLED RED ONIONS  
CILANTRO SLAW, COTIJA, JALAPEÑO, HOT SAUCE



## CHEF ADAM SOBEL

EXECUTIVE CHEF/PARTNER, OSTERIA CAL MARE  
LOS ANGELES, CA



### FEATURED DISH

**HERITAGE PORCHETTA**  
**FROG HOLLOW FARM'S PEACH MOSTARDA, TUSCAN KALE**

Adam Sobel is the chef and partner of Osteria Cal Mare with locations in both Los Angeles, CA and Springfield, MA. The restaurant evokes the vibrant seaside elegance of Italy's Amalfi Coast, but also features a nod to the contemporary Southern California setting of the first location. Osteria Cal Mare is Sobel's flagship and passion project, supported by partner Michael Mina and the MINA Group, of which he has been a part of for over 6 years. Sobel earned acclaim and success in Las Vegas after graduating from the Culinary Institute of America in Hyde Park, NY. His first job out of school was opening Bradley Ogden, then moving on to become Chef de Cuisine at Guy Savoy. In 2011, Sobel moved to Washington, DC to serve as Executive Chef at Michael Mina's Bourbon Steak. His innovative style landed the modern American steakhouse a three-star review in The Washington Post and consecutive high rankings in Washingtonian magazine's annual '100 Best Restaurants' issue in 2012 and 2013.

In 2013, soon after he moved to San Francisco to take on the role of Executive Chef and Partner at RN74, Sobel was crowned the "King of Porc" at the prestigious Grand Cochon, in Aspen. In February 2014, Sobel was invited to serve as a guest judge on Food Network's cooking competition show, "Chopped," and in May 2014, RN74 received a rare 3.5 star review in the San Francisco Chronicle

## PATRICK CAPIELLO

OWNER, MONTE RIO CELLARS



Patrick Capiello is the founder of Renégat Wines, owner of Monte Rio Cellars and Wine Director of Walnut Street Café. He is also the Chef Sommelier for Daniel Johnnes "La Paulée", Food & Wine host for Playboy and founding member of Winemakers & Sommeliers for California Wildfire Relief.

With over 30 years of experience in the restaurant industry, his wine career has given him access to four of the world's greatest wine cellars. All have been recipients of Wine Spectators "Grand Award"; TriBeCa Grill, Veritas, GILT, and Pearl & Ash.

Mr. Capiello was named "Sommelier of the Year 2014" by Food & Wine Magazine, "Wine Person of the Year 2014" by Imbibe Magazine, and "Sommelier of the Year 2015" by Eater National.

### MONTE RIO CELLARS

**DRY WHITE ZINFANDEL, SUISUN VALLEY 2018**  
**SYRAH, NORTH COAST 2016**

## PAX MAHLE

OWNER, PAX MAHLE WINES



Pax and Pam Mahle moved to wine country in 1997 to pursue careers in wine. After a few years of tasting wine from all over California for Dean & DeLuca, Pax decided to start his own brand from a vineyard with which he felt a kismet connection. That vineyard was Alder Springs, and after finding an investor to help realize the dream, Pax Wine Cellars was launched in 2000.

Location, soil, exposition, dedicated growers, plant material and sustainability are all important factors that affect their decision. The goal with the chosen vineyards is simple: harvest ripe, healthy grapes, with balanced acids and sugars, which require no additions from the winery. The commitment to these vineyards is to learn from them every year, to make improvements in how the fruit is handled in order for it to express its uniqueness, and most importantly how growing vines are handled, year after year, to enable them to do just that.

### PAX MAHLE WINES

**CHENIN BLANC, 'BUDDHA'S DHARMA', MENDOCINO 2017**  
**GRENACHE, 'THE VICAR', NORTH COAST 2016**