

CHEF JUSTIN CARLISLE

CHEF/OWNER, ARDENT
MILWAUKEE, WISCONSIN



FEATURED DISH

FISH FRY
BEEF FAT TARTAR SAUCE
CELERIAC REMOULADE, APPLESAUCE

Having been raised on a small beef farm in rural Wisconsin, it is no surprise that food has always played a large part in Justin Carlisle's life. At the start of his career, he worked in smaller restaurants, which further grew his passion for cooking and developed his love of food along with a hard work ethic.

Opened in 2013, Ardent was named one of the 15 best new restaurants by *Condé Nast Traveler* and Best Restaurant in the State of Wisconsin by *Business Insider*; and the restaurant was a semifinalist for Best New Restaurant by the James Beard Foundation in 2014. Justin was also a James Beard Award nominee for Best Chef Midwest from 2015 through 2018. *Plate magazine* named him one of "30 Chefs to Watch" in 2016 and his restaurant was most recently featured in *Food & Wine* as one of the great restaurants to work for.

As he continues in his career, Carlisle maintains his strong support of the local food movement and uses a modern technical approach to cuisine in his kitchen.

CHEF KAREN BELL

CHEF/OWNER, BAVETTE LA BOUCHERIE
MILWAUKEE, WISCONSIN



FEATURED DISH

DUCK LIVER HOT DOG
CHERRY & FENNEL MOSTARDA
CRISPY SHALLOTS

Karen Bell is a Milwaukee native with over 20 years of culinary experience around the world. She has lived and worked in Chicago, San Francisco, Paris, Madrid and Caracas, with each place adding to her culinary identity. After opening and successfully running her own restaurant in Madrid, she decided to move back to Milwaukee to embark on a new chapter.

She opened Bavette La Boucherie in 2013, a butcher shop and restaurant practicing whole animal butchery. Bell was honored to be nominated as a semi-finalist for James Beard Best Chef, Midwest region, in 2017 and 2019 and a finalist in 2018. When not in the kitchen, Bell has a passion for travel, food and wine from around the world and now leads food and wine trips abroad.

SCRIBE WINERY

ANDREW MARIANI & ADAM MARIANI, OWNERS



FEATURED WINE

CHARDONNAY, CARNEROS 2016

NOUVEAU OF PINOT NOIR 2019

PINOT NOIR, CARNEROS 2017

Scribe Winery in Sonoma, California produces vibrant, terroir-driven wines. The winery - founded in 2007 on a property that pioneered pre-prohibition Sonoma Valley winemaking - is managed by fourth-generation California farmers and brothers, Andrew and Adam Mariani.

Andrew and Adam believe that the best wines are a result of a healthy relationship between man and nature, and that a vineyard managed in harmony with the greater ecosystem results in more site-specific wines that represent a sense of time and place. When vinified with non-interventionist methods, the result is a distinct wine that faithfully reflects what the vineyard naturally expresses.

RYAN RICHARDSON

MEMBER, MICHAEL MINA'S TAILGATE
PLEASANTON, CA



FEATURED DISH

DRY RUB BABY BACK RIBS

Ryan Richardson grew up in Southern Oregon in the beer and wine distribution industry. After moving to California and graduating from Santa Clara University, he worked with El Sol Winery and developed a passion for wine making. Eventually, his interest transitioned from wine itself to the food paired with wine. He set out on a journey of learning to cook through cookbooks, cooking shows, and interrogating chefs that he met along the way. He has hosted several formal dinners and custom cooking courses. Ryan has been a Michael Mina's Tailgate member since its opening in 2014. Membership has allowed him access to numerous chefs and cooks in the Tailgate program and through these chefs and discussions, he has perfected his rib rub and cooking techniques which he has brought to Tailgate today.

With his background in custom corporate training, adult learning, and public speaking Ryan strives to help home cooks elevate their knowledge, skills and creativity.