

CHEF NOLAN WYNN

OWNER/EXECUTIVE CHEF, BANSHEE
ATLANTA, GEORGIA



FEATURED DISH

PORCHETTA SANDWICH
ASIAN SLAW, MISO MAYO, POTATO ROLL

Executive Chef Nolan Wynn started out at a small restaurant in his southern Georgia hometown and went on to high-level positions at two highly acclaimed restaurant groups before opening his own restaurant in East Atlanta Village, Banshee, in 2018, at the age of 28.

After a few years at Hugh Acheson's famed 5&10, Wynn indicates that he "fell in love" with his craft and has never questioned what he wanted to do. Wynn went on to work for popular southern restaurant group Ford Fry Restaurants at award-winning King + Duke in the affluent Buckhead area of Atlanta and stayed for almost 6 years.

Wynn left Ford Fry Restaurants to pursue opening Banshee, where every dish on the menu has a seasonal ingredient and most items change weekly. Although Banshee was open just a few, short months, Wynn received the call that he had earned a 2019 James Beard nomination, Rising Star Chef.

Along with Banshee's three other restaurant partners, the tight-knit, energetic team focuses on a great work environment and positive culture.

CHEF KEVIN RATHBUN

CHEF/OWNER, RATHBUN'S RESTAURANTS
ATLANTA, GEORGIA



FEATURED DISH

MISHIMA FARMS ZABUTON
CHARCOAL-GRILLED CABBAGE, SOY SAKE BUTTER

Adding another chapter to an innovative and distinguished 40+ years of paying his dues in the kitchen, celebrated Chef Kevin Rathbun took the vibrant Atlanta restaurant scene by storm, opening his namesake Rathbun's in 2004. Followed by Krog Bar in 2005, Kevin Rathbun Steak in 2007, and KR Steakbar in 2012 all to critical acclaim. The success of these, now, Atlanta staples has transcended local popularity and earned Chef Rathbun a place in the national food consciousness.

Chef Rathbun's unique takes on Modern American, Spanish Tapas, Prime Steakhouse, and Italian inspired cuisines continue to resonate with diners and food critics alike. His evident passion for excellence in all things hospitality, and for giving back to the community, through his tireless charitable work, make him and his restaurants perennial favorites in Atlanta.

Kevin lives in Atlanta with his wife, Melissa. In his rare downtime, he enjoys time with family, dining out with friends, reading cookbooks, and traveling. In addition to his busy daily life, Chef Rathbun is an Iron Chef and Chopped winner, a popular contributor on The Today Show and GMA, and recipient of countless accolades in both the food and philanthropic worlds. He gets the most satisfaction from his work on annual fundraising events like Taste of the NFL/Kick Hunger Challenge, No Kid Hungry, and Taste of the Nation. He also regularly fundraises on behalf of Open Hand Atlanta, Share Our Strength, the Leukemia & Lymphoma Society, and many more. Kevin sits on the board of the Atlanta Community Food Bank and is a Co-Chair for Open Hand Atlanta.

ERIC & LYLE RAILSBACK

RAILSBACK FRÈRES



FEATURED WINE

RAILSBACK FRÈRES WINERY
LES RASCASSES ROSÉ, SANTA YNEZ VALLEY 2018
ROUGE (GRENACHE/SYRAH), SANTA YNEZ VALLEY 2017

Growing up in California, Oregon, Colorado, and Kansas, the Railsback brothers started in restaurants before venturing into wine. Lyle Railsback began cooking in restaurants during college, but after a trip to Europe where he tried to get a job as a cook, he was given a role as a sommelier instead. It was his first introduction to the wine industry and he fell head over heels in love. His career took him from the Willamette Valley in Oregon to San Francisco, where he discovered wines from France, then eventually to a position with Kermit Lynch, the top importer of French wine in America.

Eric Railsback's emergence in the wine industry began taking shape in Santa Barbara and Los Angeles nearly a decade ago with stints at Wine Cask and Hungry Cat, Osteria Mozza and Gordon Ramsey. He later brought his talents to Michael Mina's RN74 - leading a team of sommeliers before returning to Santa Barbara.

Bringing together their years of expertise, the brothers founded *Railsback Frères* wines in 2015. In addition to the brand, Eric is also a partner of Verve Wine in San Francisco and New York. Lyle continues to lead regional sales for Kermit Lynch and is also the founder of *Lieu Dit* wines with his longtime friend Justin Willet.

The brothers recently bottled their fifth vintage of *Railsback Frères*. Since they began their project as an homage to Lulu Peyraud at Domaine Tempier in Bandol, their focus is primarily on making dry rosé, *Vermentinu* inspired by the white wines of Corsica, and bright, juicy reds from Mourvedre, Syrah, and Grenache.

DIANE MINA

FOUNDER/OWNER, DIANE'S BLOODY MARY
BELLA MINA GARDENS LLC | TERRAMINA LLC



Born in Nassau County, Diane Mina began her love affair with the bloody mary at a young age. On warm summer New York days, the family gathered at her grandfather's home for clam bakes. Pop-Pop, as Diane's grandfather was affectionately known, shared enchanting stories from his childhood while they feasted on Cherrystone clams and Nathan's hot dogs and the adults enjoyed their bloody marys.

Here Diane had her first sip of the spicy beverage that stole her heart and her taste buds. Captivated by the sweetness of the tomato, the heat from the spices, and that perfect touch of acidity from the lime, Diane began asking for a virgin bloody mary at every family function.

For years, Diane Mina has been perfecting her proprietary blends - inspired to craft her own version of the famed "Bloody Mary" cocktail for their Mina Group restaurants using her Garden Grown ingredients from their Marin County home.

BRUCE NEYERS
NEYERS VINEYARDS



FEATURED WINE

NEYERS VINEYARDS
CHARDONNAY '304', SONOMA COUNTY 2018
ZINFANDEL 'VISTA LUNA', BORDEN RANCH 2018

Bruce was born in Wilmington, Delaware in December 1946, and grew up there with his older sister, the children of two working parents. He graduated from the University of Delaware with a Bachelor of Science in chemistry in 1968. Having been in the Reserve Officers' Training Corps and commissioned as a second lieutenant upon graduation, he spent his two-year military commitment beginning in January 1969. He trained at the Army Officer's Guided Missile School in El Paso, Texas, then was assigned to South Korea where he eventually commanded an air-defense guided missile battery along the Korean demilitarized military zone. In May 1970 he was reassigned to the Presidio of San Francisco and was later honorably discharged in January 1971. While he had no formal wine industry training, he was interested in the subject, and learned of a French wine importing company in San Francisco that he began to visit. He was offered a job there after his discharge. Bruce's wife Barbara also grew up in Wilmington, Delaware and they married in August 1967, while undergraduate students at the University of Delaware. Barbara was hired as an elementary school teacher after their move to San Francisco, and they enjoyed the lives of people actively involved in the emerging wine and food business in the San Francisco Bay Area.

Bruce worked at Connoisseur Wine Imports for a year before accepting a job at Mayacamas Winery in the Napa Valley in January 1972. He spent two years at Mayacamas as assistant winemaker to Bob Travers, and while employed there went to school under the extension work-study program at University of California, Davis. In April 1974 Bruce and his wife, Barbara moved to the Nahe region in Germany where he worked as an apprentice winemaker, returning to the US in March 1975. That same month, he was hired by Joe Phelps who was starting the winery that bears his name, and he worked there for 17 years, leaving in 1992 as general manager. In 1984, Barbara and Bruce bought a 35-acre parcel in Conn Valley, and began to develop it for vineyards with the idea of starting their own winery. A few days after resigning from Phelps, Bruce was offered and accepted the newly created position of national sales manager for Berkeley-based importer Kermit Lynch. He held that job until his retirement in 2017, having grown the business many times over during his years there. More importantly though, the 150 or so French wine producers with whom he worked had an enormous influence on his winemaking ideas, farming practices and production techniques.