



**CHEF CHRIS COSENTINO**

CHEF/ CO-OWNER, COCKSCOMB  
SAN FRANCISCO, CA



**FEATURED DISH**

**COCKSCOMB SMOKED MEATS  
FRIED OYSTERS AND HORSERADISH**

Passionate author, chef, cyclist and philanthropist, Chris Cosentino is co-owner of San Francisco's celebrated Cockscomb restaurant, Jackrabbit in Portland, Acacia House at Las Alcobas in Napa Valley, and Rosalie in Houston Texas with partner Oliver Wharton and parent company Delicious MFG & CO. A graduate of the culinary program at Johnson and Wales University, Cosentino cooked at some of the country's most beloved restaurants in Washington, D.C. and in the Bay Area. At Incanto, his first executive chef position, Cosentino drew critical acclaim for his innovative Italian and whole animal cooking. Cosentino mastered the art of hand-crafted cured meats and helped raise awareness about utilizing the entire animal, including its offal. In 2014, Cosentino opened Cockscomb, showcasing a range of sustainable meat cuts and dishes inspired by the city's rich culinary and artistic history. His cooking at Cockscomb earned a glowing 3-star review from San Francisco Chronicle's restaurant critic Michael Bauer, who noted of the restaurant: "There's nothing else like it, and Cosentino has a consistent, unwavering vision."



**CHEF GERALD CHIN**

VICE PRESIDENT OF CULINARY-STEAK & INTERNATIONAL  
SMOKE OPERATIONS MINA GROUP  
SAN FRANCISCO, CA



**FEATURED DISH**

**SMOKED LEMONGRASS ST. LOUIS STYLE RIBS  
APPLE SLAW, SAIGON STREUSEL, SWEET CHILI GLAZE**

Born in Bronx, New York, young Gerald Chin never dreamed that he would lead a fascinating career working alongside some of the restaurant industry's powerhouse chefs. As a teenager, he found high school to be less inspiring than the action of a kitchen, finding comfort on the line at several New York institutions, including the famous Tavern on the Green where he had followed Chef John Johnstone who is a Certified Master Chef. He graduated from The Culinary Institute of America in Hyde Park. Chef Gerald Chin joined the opening team at The Cosmopolitan of Las Vegas in 2010. During this time he was able to compete on Food Network's Chopped show and came out as a winner. Chin became executive chef of Michael Mina's STRIPSTEAK Las Vegas in 2013 where in 2015 he was awarded "Best Chef on The Strip" from Vegas Seven. In 2016, he was appointed as the MINA Group's vice president of the culinary division- steak operations. With a style that marries market fresh ingredients and modern techniques, Chin's artistic sense and thoughtful dishes are continually expressed throughout his menus.



**DIANE MINA**

FOUNDER/OWNER  
DIANE'S BLOODY MARY



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.



**OWEN'S CRAFT MIXERS**

JOSH MILLER & TYLER HOLLAND  
SAN FRANCISCO, CA



Owen's Craft Mixers was founded by Josh Miller and Tyler Holland, brothers-in-law living in New York City. The story begins by trying to create the perfect Ginger Beer for Tyler and Josh's favorite cocktail, the Moscow Mule (vodka, ginger beer, lime juice).

Leading with Ginger Beer + Lime and popularity of the Moscow Mule, Owen's has expanded the product line as the base for other cocktail favorites. Proudly made in the USA with the highest quality natural ingredients, Owen's is crafted to be the perfect cocktail partner for any occasion - LIQUOR'S BEST FRIEND. Never forgetting that drinking should be fun and enjoyed with others (most of the time at least), Owen's has transformed the cocktail scene across the country, pioneering a new group-sized cocktail culture and countless Instagram-worthy moments, the perfect drinking buddy. Owen's is now available nationwide in select restaurants, bars and retailers.

Owen's is named for Josh's great-great-grandfather Owen Woods, who immigrated to the United States in 1864. Upon leaving the Navy, Owen opened a general store and bar with his brother in Portland, Maine where he passed on his entrepreneurial passion to his 12 children. Owen Woods' determination and family-values are shared by Tyler and Josh, which is the spirit that drives Owen's Craft Mixers!