

Wine fest chefs lineup complete for this year's event

The chefs for the 2016 Naples Winter Wine Festival are:

■ **Colin Bedford**, The Fearrington House Restaurant, Pittsboro, North Carolina. A James Beard Award semifinalist, Bedford serves up dishes like brown sugar-cured monkfish with parsnips and currants and smoked cod with potato velouté (a sauce) & malt vinegar. The Fearrington House Restaurant won Wine Spectator's Best of Award of Excellence for 2015.

■ **Brian Boitano**, host of Food Network's "What Would Brian Make," San Francisco. He pitches his Food Network show as finding "inventive ways to eat and entertain." Both funny and smart, Boitano says that cooking is an important part of friends and family.

■ **Nash Cagnetti**, Tra Vigne, St. Helena, California. The \$80 (for two) Steak alla Fiorentina is served with garlic and rosemary roasted potatoes, Bloomsdale spinach and Napa olive oil. Graduated from the University of Vermont with a degree in business, but wound up leaving the cold weather for Big Sur.

■ **Gary Danko**, Restaurant Gary Danko, San Francisco. Combines French, Mediterranean and American. Was executive chef at the San Francisco Ritz-Carlton before opening his namesake eatery near Fisherman's Wharf.

■ **Curtis Duffy**, Grace, Chicago. Opened his Michelin three-starred restaurant to immediate acclaim in 2012, as well as a James Beard Award for Best Restaurant Design (plus he's always on Twitter, @curtisduffy). Serves two eight- to 12-course tasting menus named "Flora" and "Fauna."

■ **John Folse**, Restaurant R'evolution, New Orleans. The Louisiana native once served catfish to thousands during a "pop-up" restaurant in Moscow during a Reagan-Gorbachev summit in 1988. Has written nine Cajun/Creole cookbooks, plus a novel.

■ **Ken Frank**, La Toque in Napa, California. Was just 23 when he opened his first La Toque on the Sunset Strip in 1979. Loves truffles (La Toque has a \$200 all truffle menu), going so far as to declare "Flavored truffle products are crap" on his website.

■ **Sarah Grueneberg**, Monteverde, Chicago. The Texas native was branded a "mean girl" while making it to the finals of the ninth season of Bravo's "Top Chef." Her new restaurant's pasta has won raves with the Chicago Tribune declaring she "should have rented a bigger space."

■ **Jen Jasinski**, Rioja, Denver. Another "Top Chef" alum (and a James Beard Award winner), Jasinski has a burgeoning restaurant empire in Denver, including seafood and oyster bar Stoic & Genuine. Rioja's menu includes mocha-roasted beets with pecans, handmade pasta and even venison with squash, mustard greens and pickled sultanas.

■ **Daniel Joly**, Mirabelle, Beaver Creek, Colorado. Born in Belgium. Purchased Mirabelle in 1999. Brand ambassador for Stella Artois beer. His cookbook is titled "Not Just Another Cookbook."

■ **Gerry Klaskala**, Aria, Atlanta. Was tapped by Esquire magazine as one of America's best new restaurants in 2010. Latest venture Atlas is on the second floor of Atlanta's St. Regis Hotel, where he serves up yellowtail with serrano peppers and truffle potato pierogi dumplings.

■ **Emily Luchetti Marlowe**, Park Tavern and The



Chef John Folse, center, and Chef Rick Tramonto, right, oversee a Naples Winter Wine Festival dinner in 2012.

Cavalier, San Francisco. One of fog city's top pastry chefs, Marlowe has written six cookbooks. She's also got a delicious-looking Pinterest page with hazelnut sandwich cookies and fudge cookie and mint ice cream sandwiches.

■ **Tory Miller**, L'Etoile, Madison, Wisconsin. James Beard winner has a mini-empire in Wisconsin, serving Spanish tapas, global cuisine and more. The menu for his burger/gastropod place Graze shows his Asian background. Witness corned beef brisket served with pastrami and kimchee or pork belly served with hoisin sauce alongside a pickle board of daikon, kimchee, escabeche, beets and cucumbers.

■ **Nancy Oakes**, Boulevard Restaurant San Francisco. Boulevard, opened in 1993, is a culinary fixture on San Francisco's Embarcadero waterfront. Her menus are rooted in classic American cuisine with a focus on fresh, sustainable practices.

■ **Patrick O'Connell**, The Inn at Little Washington, St. Washington, Virginia. Self-taught chef whose restaurant opened in 1978 in a former gas station has been referred to as "the pope of American Cuisine."

■ **Richard Reddington**, REDD and Redd Wood, Yountville, California. Graduated with a degree in business, but decided to travel around Europe. His eponymous restaurant blends classic French training with a variety of influences from his travels (skate served with parsnips, huckleberries and toasted hazelnuts).

■ **Bryce Shuman**, Betony, New York, New York. One of Food & Wine magazine's 2015 class of Best New Chefs and an Eleven Madison Park alum. His restaurant is named for an herb in the mint family. Raised in North Carolina, his cultural mother made sure he was exposed

to a variety of exotic travels.

■ **Holly Smith**, Café Juanita, Kirkland, Washington. James Beard winner studied political science before going to culinary school. Calls her restaurant, which serves Northern Italian food, a "labor of love" on her website.

■ **Craig Stoll**, Delfina, San Francisco. A New York native, Stoll was turned on to food by a series of high school jobs in restaurants (he once told a magazine cooking helped him get girlfriends). Worked at Michelin-starred Da Delfina in Tuscany. Met his wife in California when she managed in the café across the street from him.

■ **Ari Taymor**, Alma Restaurant, Los Angeles. Alma, which recently closed, was named Bon Appétit's best new restaurant in 2013; Taymor was Food & Wine's best new chef in 2014. Critics from across the City of Angels raved about his butter-soaked carrots.

■ **Bill Telepan**, Telepan, New York. On the Upper West Side since 2005, Telepan celebrates vegetables and fresh, local food. Also the executive chef of Wellness in the Schools (WITS), a nonprofit organization dedicated to making school food healthy.

■ **Rick Tramonto**, Restaurant R'evolution, New Orleans. Rochester, New York, native will serve as the chef de cuisine at this year's festival. His culinary career started at Wendy's and went on to include seven cookbooks and appearances on "Iron Chef" and "Top Chef Masters."

■ **Dustin Valette**, Valette, Healdsburg, California. Sonoma chef closed his restaurant for a week to participate in the wine festival. Partners with his brother Aaron, the food has been called "rustic" and "eclectic" after its focus on the freshest ingredients.

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