

Dean Dupuis  
Executive Chef  
Picán Restaurant

*Chef Dean Dupuis' unmistakable talent for southern fare is a telling journey of passion and practice. The New England native joined Oakland's Picán Restaurant as opening Executive Chef, launching the restaurant in March 2009. Offering a modern twist on familiar favourites, Dupuis combines deep Southern tradition with the sophistication of California cuisine. The restaurant opened to a four-star review in the Oakland Tribune, making an impression on the Bay Area dining scene. The restaurant has since earned two consecutive Michelin Bib Gourmand Awards, Best of The Bay, and was selected by Diabls Magazine as one of the top & hottest restaurants in the East Bay. Dupuis' California-infused Southern menu includes his Award Winning Collards, Low Country Shrimp & Grits and Buttermilk Southern Fried Chicken with tableside truffle honey service.*

*With over 10 years on the culinary scene, the emerging star of Southern cuisine is no stranger to success. In his tenure as Executive Chef at South City Kitchen in Atlanta, Georgia, the trendy restaurant was annually rated among the top 10 in Atlanta's Jezebel Magazine. Renowned for their soul food, South City Kitchen consistently garnered high reviews from the Zagat Guide as one of the city's most popular restaurants. One of the highlights during his time there was catering the 2007 wedding of Multi-Grammy award winning R&B and pop artist Usher.*

*It is no question that Dupuis has come a long way since his first foray into Southern cooking as line cook at Cleveland Country Club in Cleveland, Tennessee. Under the watchful eyes of "the little old ladies" in the kitchen, he made biscuits every day for a month until he had the technique perfected. His new "mentors," watched with great pride as the young cook continued to develop his flair for Southern cooking and worked his way up to executive chef. As Dupuis reflects on his accomplishments, he largely credits these women for introducing and inspiring him to pursue a path in Southern cooking.*

*In September 2010 Dupuis was honored to be selected to join some of the nation's elite chefs and the executive chef from the White House in New Orleans, in a show of support for the gulf coast seafood industry.*

Brandon Chase Miller

## Executive Chef Mundaka, Carmel

*Brandon Chase Miller was born in San Francisco in 1964. He grew up on the waterfront and started his seafood experience in high school, cracking crabs at waterfront stands on Fisherman's Wharf during summer vacations. At the age of 20, Miller began establishing his culinary career when he took over the oyster bar at Pacific Heights Bar & Grill in 1984. Not content with their setup, Miller spent a year redesigning the oyster bar and researching the best purveyors in town.*

*In 1985, Miller started in a pantry position at Fog City Diner. A year later, he was Cindy Pawlscyn's sous chef, taking charge of everything from butchering to baking. Miller's education in Italian cuisine began when, in 1987, he moved up to an executive sous chef position under Michael Chiarello at Tra Vigne in Napa Valley. Miller credits Chiarello as one of his primary mentors, saying "Before Tra Vigne, I'd create things off the cuff. But Michael taught me about true cuisine, traditional dishes, and food history." During his three years at Tra Vigne, Miller's talents were utilized again as he assisted in the original planning and setup of the kitchen.*

*In 1990, Miller left Tra Vigne to explore Europe. After creating the menu for a small Italian restaurant in Amsterdam, where he chefed for nine months, Miller spent three months with Georges Blanc, France's famous proponent of nouvelle cuisine. He rounded out his European tour by simply traveling. "I finished up with a month of eating in Italy," Miller says. "What an experience!" On his return to San Francisco, Miller worked as sous chef under Jan Birnbaum at Campton Place, where he cooked up American specialties such as beer-braised sausage and homemade red sauerkraut.*

*It was at LuLu Bis that Miller was first appointed as chef. There he combined his creative powers with geographical and historical food research to design a signature menu. "I worked solely with dishes from the cusp of the Northern Mediterranean, an area that runs from Spain through Southern France to Italy's Ligurian coast." Again at Paragon, a popular bar and grill in San Francisco, Miller was appointed executive chef where he created an innovative new menu that showcased his knowledge of local seafood as well as his diverse culinary expertise.*

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*Miller's twelve years of restaurant experience now culminate in a distinctive Country Mediterranean menu at Stokes Restaurant and Bar. "It's wonderful to be in Monterey," he said, "the history, the lifestyle and most of all, the available ingredients are a perfect match with how I want this restaurant to be."*

*After 13 years at Stokes Restaurant and Bar as Executive Chef/Partner, Miller left at the end of 2008 to explore the foods of the Basque region in Spain. After month of travel and food exploration, Miller came back to Carmel and became the Executive Chef of Mundaka in Carmel - a Spanish tapas restaurant owned by Restaurateur Gabe Geeris.*

*In his spare time, Miller is an avid fly fisherman and you can often find him combing the beach with his two French Bulldogs Geno and Lulu.*

Sebastian Nobile  
Executive Chef  
Oak Tree Ristorante, Felton

*Sebastian was born in Montevideo, Uruguay and raised very close to the ocean. Growing up, he loved to swim and play soccer all the time with friends. His culinary interest came from being with his grandfather at home, who was cooking all the time, every day. From baking bread or some Milanesa a la Napolitana, to Sunday's Ravioli di Spinaci.....it was heaven!*

*He start traveling when he was 18 years old. Visiting Barcelona, Spain in 1992, Sebastian got a job in a very nice restaurant in Girona and found that cooking came very natural for him....like something he had done all his life. He was cooking everything on the menu very well within 30 days. His boss, the owner, and the chef were amazed! All his life he had been a fast learner and he learned very quickly from every person at the restaurant, working side by side. At the Garlic Festival, he'll be learning too!*

*After living in Brazil, Spain, and New Jersey, while traveling in Mexico in 2002, he met some people coming to Santa Cruz, California. He decided to go with them. Sebastian has lived and worked in the Santa Cruz area ever since. He has been a chef at La Bruschetta, in Felton, Carniglias, on the Municipal Wharf in Santa Cruz, In Vino Veritas, in Scotts Valley, and at Cafe Lola, in Santa Cruz. For the past two years, Sebastian Nobile has been the executive chef at Oak Tree Ristorante, in Felton.*

*He has two beautiful daughters Renata, who is almost five years old, and Natalia, who is almost two years old. Sebastian says he is a very busy father right now!*

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LUCA RUTIGLIANO  
Executive Chef  
Corde Valle Resort, San Martin

*Luca Rutigliano, Executive Chef of Corde Valle, A Rosewood Resort, in San Martin, brings a world of culinary experience to the 1,700-acre Northern California golf and spa retreat. Chef Rutigliano's passion for the finest ingredients was inspired by early trips with his mother and grandmother to the local farmers' markets in the countryside of Italy, where he grew up surrounded by a bounty of fresh produce and stunning scenery.*

*As Executive Chef of the picturesque resort nestled in the foothills of the Santa Cruz Mountains, Rutigliano is finally able to realize his vision of combining the freshest local produce and organic meats to create a simple yet succulent contemporary Californian menu infused with Italian influences.*

*Chef Rutigliano received a portion of his culinary training at the prestigious Etoile Culinaire University in Venice, Italy. Prior to his position as Executive Chef at Corde Valle, Chef Rutigliano gained extensive training at five-star hotels and resorts throughout Europe, the Caribbean and the Middle East. Most recently he held the admired position of Executive Sous Chef at The Carlyle, A Rosewood Hotel, in New York.*

*Chef Rutigliano's awards and accolades include first place at the Super Star Culinary Competition hosted by the revered Chef Alain Eigenmann, and the Vatel Club 2005 Trophy.*