



**cavallopoint**  
the lodge at the golden gate

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www.cavallopoint.com

**Culinary Bon Vivant:**

**Chef Joseph Humphrey of Cavallo Point and Chef Craig von Foerster of Post Ranch Inn with Delia and Janet Viader of VIADER**

**August 3-6, 2008**

**Program Overview:**

Be our very first guest at the launch of Cavallo Point's three-day Culinary Bon Vivant cooking program and join us as we wed the best of local, organic and sustainable ingredients with the most exquisite dishes, recipes and presentations. Our Executive Chef Joseph Humphrey, one of a handful of Michelin two-star recipients in the United States, is pairing up with Craig von Foerster, the nationally acclaimed chef at Post Ranch Inn and vintner Delia and Janet of VIADER winery to bring our guests three days of epicurean demonstrations, wine tastings and gala dinners.

**Program Highlights:**

Sunday, August 3

Check in to Cavallo Point at your leisure \* Welcome reception and dinner with Chef Joseph Humphrey \* Delia and Janet Viader introduce their family vineyard's wines

Monday, August 4

Full breakfast \* Gather at the Cooking School for a demonstration cooking class with Chef Joseph Humphrey \* Experience a spectrum of tastes and smells in an expertly guided wine tasting with Delia and Janet Viader \* Feast on a lunch of local, farm-fresh ingredients and heady wines \* Enjoy the afternoon and evening free to relax at the Healing Arts Center and Spa and book a table at Murray Circle

Tuesday, August 5

Full breakfast \* Meet with Chef Craig von Foerster of Post Ranch Inn for a demonstration cooking class \* Dine with your fellow classmates and guest chef and vintner \* Afternoon free to enjoy Cavallo Point \* Six-course gala dinner from guest chef Chef Craig von Foerster of Post Ranch Inn and chef Joseph Humphrey and wines poured by Delia and Janet Viader

**Bios:**

**Joseph Humphrey** comes to Murray Circle from Meadowood in Napa Valley where he garnered two Michelin stars. Joseph grew up in Florida, where Cajun flavors and fresh produce kindled a lifelong dedication to the craft of cooking. Joseph headed to New Orleans to work with famed restaurateur Dickie Brennan. He went on to work at some of the best restaurants in the country – Fifth Floor in San Francisco, Auberge du Soliel in Napa Valley, and Picasso at Las Vegas' Bellagio hotel. His philosophy is to use the finest local, organic ingredients available, skillfully prepared with influences of France, Spain, and the Mediterranean, resulting in an intensity of natural flavor while



nature



culture



nurture



adventure



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maintaining lightness and elegance. [www.murraycircle.com](http://www.murraycircle.com)

**Craig von Foerster** took his solid Midwestern roots with him when he moved out west at the end of his teenage years to fulfill his dream of becoming a chef. He worked at the Perry House in Monterey and as the Sous Chef in the Bay Club at Kapalua Bay Hotel, where he studied Pacific Rim cuisine. He started at Sierra Mar in 1994 and was named Executive Chef in 1998. Within five years, Sierra Mar was ranked in the top three restaurants in California by the Zagat guides. For Craig, the difference between good and great food is letting passion and creativity for cooking flow through to the minute details and extra touches. [www.postranchinn.com](http://www.postranchinn.com)

Founded in 1986 by **Delia Viader**, VIADER is located 1200 feet above the Napa Valley floor just northeast of St. Helena on the steep, rocky slopes of Howell Mountain. The first VIADER wine was produced in 1989 and with that vintage a proprietary estate blend was established that features Cabernet Franc with Cabernet Sauvignon as its base element. VIADER was recognized early on as a first growth property and the wines have been highly coveted since inception. Viader Vineyards is a thriving family business producing world-class wines from a magnificent, mature estate vineyard property complete with small bonded winery and underground caves. [www.viader.com](http://www.viader.com)

#### At-a-Glance

- **The class is limited to approximately 25 guests.**
- **The week begins with dinner on Sunday night and ends after dinner breakfast Wednesday. The fee is \$1700 and includes the hotel parking fee, two demonstration cooking classes, in-depth wine tasting, three breakfasts, two lunches, two gala dinners.**
- **2008 Sign-Up Specials: Sign up with a friend and receive complimentary lodging for two two for 5 nights - a value of \$1425 or more! Or sign up alone and receive one night's accommodations free.**

Please see [www.cavallopoint.com](http://www.cavallopoint.com) or contact our reservations staff at 888.651.2003 for more details.



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