

**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**

January 16-19, 2008

About the Program

Join Cavallo Point's three-day Culinary Bon Vivant cooking program 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 vintners Delia and Janet of VIADER winery to bring our guests three days of epicurean demonstrations, wine tastings and gala dinners.

At-a-Glance

- The class is limited to approximately 25 guests.
- The week begins with dinner Friday night and ends after breakfast Monday.
- 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.
- **Three Sign-Up Specials:** For Bay Area visitors, sign up with a friend and receive **complimentary lodging** for two for 3 nights – a value of \$855 or more! Or sign up alone and receive one night's accommodations free. For local residents, enjoy the program only and save 20%. [Click here](#) for details or contact Reservations at 888-651-2003.

Highlights

Friday, January 16

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

Saturday, January 17

Full breakfast * Gather at the Cooking School for a demonstration cooking class with Cooking School Director Kelsie Kerr * 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

Sunday, January 18

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

Bio

Kelsie Kerr is a passionate chef and teacher. Over the past 20 years she has contributed to the success of many well-known restaurants in the Bay Area, most recently as the chef of Chez Panisse Restaurant. She collaborated with Alice Waters on her latest book, *The Art of Simple Food*. Kelsie operated an intimate cooking school in her home, which received rave reviews from students and media alike.

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 Soleil 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 maintaining lightness and elegance. 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

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

Please see <http://www.cavallopoint.com> or contact our reservations staff at 888.651.2003 for more details.