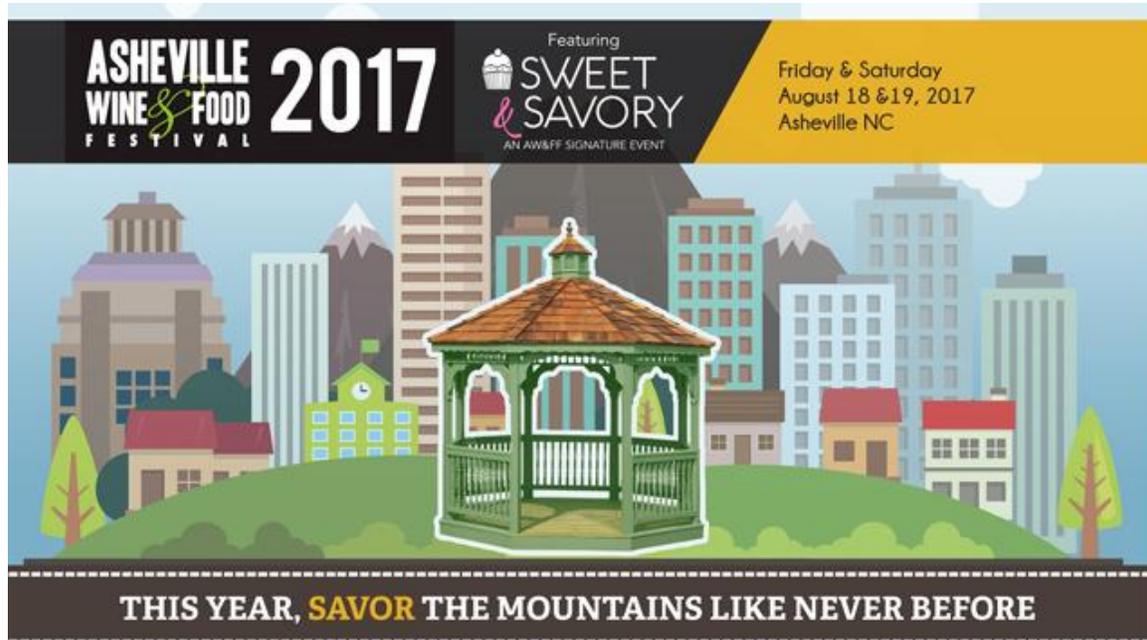


For Immediate Release: ASHEVILLE, North Carolina

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August 18 & 19, 2017

Chef Highlight Series

This Year, Savor the Mountains Like Never Before

The Asheville Wine & Food Festival is a culinary weekend of food, drink, and fun. This year we will be outside in the sun at Pack Square Park, in the center of downtown Asheville just steps from all the vibrant shops, restaurants, and breweries.

The Asheville Wine and Food Festival celebrates the togetherness of a town-oriented festival with the global love for food and wine. This year, eight renowned chefs will grace the Festival all season long bring the Chef Highlight Series, providing guests with the best worldly cuisine Asheville has to offer.

Join them at The Chef Highlight Series tent Friday and Saturday, August 18 & 19 as they show you what they “bring to the table!” Plus, you’ll get a chance to meet them on the Carolina Kitchen on WLOS or at Downtown After 5 in July, August and September.

Don Paleno of The Colorful Palate: With over 20 years of experience in the food and beverage industry, Chef Don Paleno continues to educate and push himself to be the best chef that he can be. As a prominent member of the industry, he also serves as the president of the Western North Carolina Culinary Association. ACF is the premier professional association for culinarians in the region. With over 20 years of experience spanning from Naples FL to the Asheville area, he demonstrates a flair for the eclectic appreciation of flavor.



Duane Fernandes of Isa's Bistro: Educated at Johnson & Wales University and then the Culinary Institute of Charleston SC, Fernandes spent much of his early career polishing his abilities in the celebrated kitchens of Charleston's four-diamond 'Peninsula Grill' and the five-diamond Jefferson Hotel in Richmond VA, then to the kitchen of Thomas Keller's iconic three-star 'Per Se' in New York. Leading the culinary team at 'Isa's Bistro' after 'Horizons' restaurant at the Grove Park Inn Resort & Spa, Chef Fernandes all-new 'Hemingway's Cuba' will feature small and large plate Cuban inspired dishes. He will introduce a delectable alternative to everyday cuisine at this year's festival.



Matthew Miner of Jargon: Chef for one of the city's newest restaurants, Jargon, Chef Matthew Miner is no stranger to competition cooking. This year, as part of the Chef Highlight Series, he will provide a sample of all he's capable of. Chef Matthew offers more than 20 years' experience in the culinary arts. He remains current with new trends, farm to table, local sustainability, and is versed in many cuisines. By way of California, his creative tastes are sure to delight in every dish prepared.

Kyle Allen of Mountain Madre Kitchen & Agave Bar: Chef Kyle Allen introduces a fresh all-new menu to Mountain Madre restaurant located in downtown Asheville. Chef Kyle is a graduate of the Cooking and Hospitality Institute of Chicago, and originally from Illinois, cooking since he started crafting pizzas as a teenager. He will bring his talent for presentation of new ideas on the plate at this year's festival. If you missed him as our first highlighted chef in the May Downtown After Five, be sure to follow all summer and find out why locals know a good thing when they taste it!





Nicole Blastow: Chef Nicole Blastow is an award-winning executive chef from Twisted Laurel. The winner of the “People’s Choice Award” in the 2016 March of Dimes Signature Chefs Auction, Blastow is a bold and inventive chef who crafts some of the most ingenious dishes in all of Western North Carolina (Yes, she’s *that* good!). Be sure to sample some of her most innovative dishes this August 18 & 19.

TJ Centanni: Chef TJ Centanni promises to spice up the festival with his Caribbean flair (and fare, pun intended!). An Executive Chef at Calypso, the new restaurant downtown, Centanni has mastered the art of cooking culturally authentic St. Lucian cuisine. Indulge yourself in Centanni’s hearty English, French and African-inspired blend of Caribbean soul food, and we promise that you’ll find yourself lost in food ripe for the soul.



Anthony Cerrato: Drawing influences from his Italian family recipes and researched recipes, Chef Anthony Cerrato combines the best of Italian food with Western North Carolina cuisine and locally fresh ingredients, to create an exquisite fare that will definitely satisfy your taste buds. Indulge yourself in a hearty cuisine that is sure to satisfy this festival season, made lovingly by Strada Italiano’s very own Executive Chef, Anthony Cerrato.

Tariq Hanna: Chef Tariq Hanna is New Orleans’s (and one of America’s) best pastry chefs. Indeed, his achievements are the stuff legends are made of; he worked as the first casino pastry chef at MotorCity Casino, appeared on the Food Network & TLC on numerous occasions, and helped launch three confection boutiques as well as a salon restaurant under the regionally acclaimed Sucré brand. If you have any other plans on Saturday August 19, scrap them folks, this is not a chef you want to miss!



Ranked as the number one “New Top Cities for Wine in the United States” according to the Travel Channel, this summer Asheville will offer a culinary weekend of food, drink, and fun. The Asheville Wine & Food Festival will be outside at Pack Square Park, downtown and just steps from all the vibrant shops,

restaurants and breweries. Join us on Friday August 18 & Saturday August 19, 2017 for two solid days of culinary adventure, and savour the mountains like never before! Tickets and information:

www.ashevillewineandfood.com

Purchase your ticket for each day or the full weekend. Keep your browser pointed to www.ashevillewinandfood.com for listing of all the events, wineries, distilleries, breweries, restaurants, and food producers and Savor the Mountains Like Never Before!

Contact: Bob Bowles, Festival Director bob@ashevillewineandfood.com (828) 239-9400 and
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