

WEDNESDAY 1ST FEBRUARY 2017

CALIFORNIA BOYS

JUSTIN COGLEY – L'AUBERGE see page 62 for profile

BEN SPUNGIN – SIERRA MAR RESTAURANT

Post Ranch Inn • 47900 Highway 1, Big Sur, California 93920 • +1 831 667 2800 • reservations@postranchinn.com • www.postranchinn.com

TONY BAKER – MONTRIO BISTRO

414 Calle Principal, Monterey, California 93940 • +1 831 648 8880 • www.montrio.com • www.bakersbacon.com

7.30pm for 8.00pm • Louis Roederer Brut Premier and canape reception • Five-course signature menu • £130 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



BEN SPUNGIN

Ben Spungin is one of the leading pastry chefs on America's West Coast. His wildly inventive, playful and surprising desserts that have included ice cream infused with oak wood and bark, 'illicit sweets' (chocolates that resemble recreational drugs) and candies modelled after lipsticks have graced the tables of some of California's best restaurants.

He started his culinary career at 16 working at Fosters Market, an acclaimed gourmet food market and cafe in North Carolina before attending the New England Culinary Institute

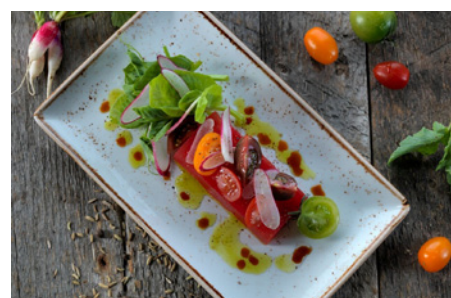
in Montpelier, Vermont. His first job after culinary school was in the pastry section of the world famous three Michelin-starred French Laundry in the Napa Valley.

'He started his culinary career at 16 working at Fosters Market'

Spungin developed an interest in wild and foraged ingredients while working as pastry chef at the Post Ranch Inn in Big Sur, something that has influenced his work ever since. During his eight year stint as pastry chef at Bernardus

Lodge in Carmel Valley, California, Spungin built relationships with local foragers and farmers in order to create dishes that better reflected the region.

Following a stint as Corporate Executive Pastry Chef of Coastal Luxury Management, working within the company's portfolio of restaurants that includes Restaurant 1833 in Monterey, Spungin has returned to the Post Ranch Inn where he serves his signature glass dome-covered Chocolate Terrarium made with chocolate mousse cake, garden mint ice cream, edible plants, herbs and flowers and a chocolate streusel made to resemble earth.



TONY BAKER

British-born Tony Baker wears not just the executive chef of Montrio Bistro in Monterey but has carved out a niche for himself as the baron of Californian bacon, supplying Baker's Bacon to the food service industry since 2011. He's also known locally as the 'Artichoke Chef' because of his long-standing relationship with artichoke growers Ocean Mist.

Baker graduated culinary school in Bristol in 1989 and went on to work at Hintlesham Hall

and Lucknam Park Hotel before moving to America in 1994, where his first job was with Downtown Dining Group. Since 2000, Baker has celebrated local produce as Chef and Partner at the award winning Montrio Bistro, set in an historic converted firehouse in Monterey. The seasonal menu puts the focus on sustainable

'Baker has celebrated local produce at the award winning Montrio Bistro'

ingredients supplied by the area's local farmers, ranchers and fishermen in dishes such as wild Salmon with carrot and potato confit and beer braised veal cheeks.

Baker's many awards include the United Fresh Produce Excellence Award, the American Culinary Federation's Celebrated Chef of the Year Award and Edible Magazine's Chef of the Year-Monterey. Baker is a popular figure on local Californian radio and television and has appeared on national television as the face and voice of the Ove Glove and the Pogo Whisk.