



EASTON  
PORTER GROUP



At Easton Porter Group we are passionate about our craft. My wife Lynn and I have dedicated our professional lives to developing a track record in international development and operations of luxury hotels, events management, restaurants and wineries.

In the ever evolving landscape of travel and hospitality, our mission at Easton Porter Group is to not only stay ahead of the curve to but to be industry leaders in our segment. In 2015, we added two new businesses to our portfolio, partnered in a custom crush winemaking facility in Virginia, and maintained the top performance position for the luxury hotel competitive set in Charleston, SC. For 2018, we have two hotel development projects and a new winery underway.

As a testament to our business development, in the past three years, we've increased revenue by 700%, which this year landed us the #4 spot for travel + hospitality, in the Inc. 500 list for the fastest growing privately held companies in the US.

We believe that our unique approaches to independent branding and operating philosophy are a successful formula for today's high-end client seeking authentic products and experiences.

Dean Porter Andrews





## DEAN PORTER ANDREWS

*Co-Founder & CEO*

Dean Andrews' bold vision and business acumen undergird all Easton Porter Group endeavors. He loves the hands-on aspects of developing hospitality enterprises, from finding exceptional properties to making guests feel welcome (his favorite part), to curating vintages for the wine lists (his equally favorite part), to fine-tuning occupancy projections and budgets (not quite as fun as wine tasting), he's honed expertise in every aspect of the industry through decades of international luxury hospitality management.

Andrews co-founded EPG in 2012 after a distinguished run as President of the Americas of the Americas and Senior Operating Officer at Orient Express Hotels. During his twelve-year tenure with Orient Express, he expanded the company's portfolio from eleven properties to fifty, with total revenues of over \$600 million, and was a senior negotiator representing Orient Express Hotels to the investment community during the company's successful IPO on the NY Stock Exchange in 2000.

In addition to Orient Express, Andrews has held senior management positions with Omni Hotels, including serving as a general manager and Regional Vice President of Operations and as VP of Asset Management which entailed overseeing the company's strategic growth plans with Hong Kong-based ownership, Wharf Holdings, and began his career with hotel management positions with London-based Lex Hotels. Andrews studied at the University of Colorado and Columbia University, but is perhaps most proud of his honorary doctorate from Johnson & Wales University, given in recognition of his contributions to developing their food and beverage apprenticeship programs.

## LYNN EASTON

*Co-Founder & Creative Director*

Lynn Easton provides strategic vision and a well-honed stylistic eye to all aspects of Easton Porter Group properties and operations. Lynn's sophisticated design sensibilities set the tone for the EPG luxury brand, and her impeccable attention to layered detail is what keeps us reaching high standards of quality and drives our company's growth, including earning accolades as a 2015/2016 Inc. 5000 fastest growing private company in America.

Lynn's background as a producer for live television served her well in founding Easton Events, now one of six EPG properties and an internationally recognized top luxury event and destination wedding planning firm, regularly included in "best of" lists published by Vogue and Harper's Bazaar, among others. She is an inspired innovator and relentless pursuer of refinement, which is evident in the lush textures and patina of EPG's celebrated boutique hotels, restaurants, wineries and event venues. Under her creative direction, each Easton Porter Group project, property or marquee occasion showcases an intuitive sense of stage setting and classic but fresh design.

An international speaker and in-demand lifestyle influencer, Lynn is equally inspired by travel as she is by savoring the good life in Charlottesville, VA, and Charleston, SC, both of which she feels lucky to call home.





*“Lynn Easton and Dean Porter Andrews have built a luxury hospitality group one exquisite detail at a time.”*

PHAEDRA HISE, VIRGINIA LIVING

**E**aston Porter Group creates experiences by design. We are drawn to properties that have distinctive personality, great bones and rich history, and embellish them with our sophisticated design expertise and premium guest service. All EPG products, whether a meal in our restaurants, or a glass of Petit Verdot at our culinary winery, or a stay in one of our boutique hotels, play a part in delivering the signature elegance and gracious comfort that defines every aspect of Easton Porter hospitality.

Our goal is to expand our collection to fifteen luxury properties in high-end destinations over the next 10 years. We have an established track record in Charleston, South Carolina; Charlottesville, Virginia; and the Virginia hunt country outside of Washington, DC.

Easton Porter Group was awarded a spot on the Inc. 500 list of the nation's fastest-growing private companies in 2015 for its 3-year sales growth of 1,022%. In 2016, it landed a spot on Inc. 5000.

## AWARDS, ACCOLADES + NOTABLE PRESS

*Architectural Digest* – Dean Porter Andrews and Lynn Easton featured in a personal city guide to Charleston

*Brides* – Pippin Hill Farm & Vineyards featured as one of the best wedding venues in the country

*Condé Nast Traveler* – Zero George featured on the 2017 Gold List

*Condé Nast Traveler* – Zero George featured as one of the best new hotels in the world

*Everyday with Rachael Ray* – Pippin Hill Farm & Vineyards featured as one of the must-see vineyards in the US

*Garden & Gun* – Zero George featured as a notable travel destination in Charleston

*Harper's Bazaar* – Lynn Easton named as one of the top wedding planners in the country

*Inc. Magazine* – Easton Porter Group named among the fastest-growing companies in America

*InStyle Magazine* – Pippin Hill Farm & Vineyards named as one of the most picturesque vineyards

*Martha Stewart Real Weddings Magazine* – Zero George featured as one of the best hotels in Charleston

*Martha Stewart Living* – Lynn Easton named as one of the top wedding planners in the country

*Southern Living* – Zero George featured for its for notable design and décor

*The Washington Post* – Pippin Hill Farm & Vineyards named as one of the best destinations in Virginia Wine Country

*Travel & Leisure* – Zero George named number 2 on a list of the ten best hotels in Charleston

*USA Today* – Zero George featured as one of the ten most romantic hotels in Charleston

*Vogue* – Lynn Easton featured as one of the top five wedding planners in the country

*Virginia Living* – Dean Porter Andrews and Lynn Easton profiled for a feature on Easton Porter Group



- 10** Zero George
- 14** Zero Restaurant + Bar
- 20** Cannon Green
- 36** Easton Events
- 32** Pippin Hill Farm & Vineyards
- 36** Red Pump Kitchen

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ZERO GEORGE  
STREET





**L**uxury, history, charm – the essence of Charleston is distilled in the sophisticated elegance of Zero George Hotel. Zero George’s immaculately restored circa 1804 buildings and private courtyard are the ideal ground zero for exploring Charleston’s allure. Meander shady lanes on our complimentary bikes; indulge in our award-winning cuisine; walk to King Street or Waterfront Park; sauté away at our cooking school. Old World authenticity meets contemporary classic chic in our lush boutique hotel. Hospitality refined, down to Zero.

*“While the Holy City is packed with antiques-filled B&Bs, few properties have been able to give the obligatory nod to Charleston’s rich history without losing their sense of self. Zero George achieves this beautifully.”*

STIRLING KELSO, SOUTHERN LIVING

## FAQs

### LOCATION

o George Street  
Charleston, SC 29401  
843.817.7900

### OWNERS

Dean Andrews and Lynn Easton

### ARCHITECTURE

Dufford Young Architects in Charleston, SC

### INTERIOR DESIGN

Alana’s Ltd. Interior Design in Charlottesville, VA.

*Guestroom décor draws from Charleston’s European influences and rich history as a colonial port. Room designs include “British Trade,” “French Romantic” and “Yachting Style,” and throughout the hotel, there is a sense of measured sophistication, with elegant furnishings, soothing colors of brown, gray, French blue and apricot, and luxurious fabrics like silk, velvet and crisp linen.*

### SELECT AMENITIES

- Custom bicycles by Pure City Cycles
- Zero Restaurant + Bar
- Cooking School
- Bespoke Packages
- Create + Savor Cooking Classes
- Backstage at Spoleto USA
- Art + Architecture Tour
- Private Sailing Certification Courses
- Sunset Harbor Yacht Sailing

### RATES

Rooms from \$359



### MEDIA CONTACT

Byrdhouse Public Relations  
843.367.0327  
www.byrdhousepr.com

For high resolution photos, please contact Byrdhouse PR

### SOCIAL MEDIA

Facebook @zerogeorgest  
Twitter @zerogeorgest  
Instagram @zerogeorgest

### WEBSITE

www.zerogeorge.com





*“Zero excels by embracing an elegant simplicity. Just don’t tell the neighbors—it’s too small for the secret to get out.”*

JEFF ALLEN, CHARLESTON MAGAZINE

**Z**ero Restaurant + Bar is a contemporary American restaurant featuring alfresco courtyard dining. Open for dinner Tuesday through Sunday, the Restaurant features a menu of hyper-seasonal plates and nightly specials from award-winning Executive Chef Vinson Petrillo. A curated wine list featuring small production vineyards and a creative craft cocktail program round out the offerings. All dishes are created in the Zero George professional display kitchen, located in the property’s original 1804 carriage house.

The Zero George Cooking School offers guests an opportunity to learn how to create a range of traditional and contemporary dishes in a demonstration-style class. Classes are led by Chef Petrillo and Sous Chef Tyler Chavis and focus on different recipes, techniques and styles. Classes take place in the professional display kitchen and accommodate up to 8 students per session.

## FAQs

### LOCATION

o George Street  
Charleston, SC 29401  
843.817.7900

### RESTAURANT HOURS

Dinner: Tuesday – Sunday, 5 – 10 pm  
Happy Hour: Tuesday – Sunday, 5 – 6 pm

### COOKING SCHOOL HOURS

Saturdays, 11 am – 1 pm;  
Mondays, 7 – 9 pm

### RESTAURANT ATTIRE

Smart Casual

### OWNERS

Dean Andrews and Lynn Easton

### EXECUTIVE CHEF

Vinson Petrillo

### SOUS CHEF

Tyler Chavis

### YEAR ESTABLISHED

2014



### MEDIA CONTACT

Byrdhouse Public Relations  
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www.byrdhousepr.com  
For high resolution photos, please contact Byrdhouse PR

### SOCIAL MEDIA

Facebook @zerorestaurantandbar  
Twitter @zerocafeandbar  
Instagram @zerorestaurant

### WEBSITE

www.zerorestaurantcharleston.com



## VINSON PETRILLO

*Executive Chef*

**C**hef Vinson Petrillo's culinary career began at the age of 15 at the Parsippany Hilton in New Jersey. After graduating from Johnson and Wales University in Charleston, Petrillo worked in some of the nation's best restaurants, including New York City's Caviar Russe and Abe & Arthur's. He comes to Zero Restaurant + Bar after his role as Chef de Cuisine at Prospect in Brooklyn, New York – a modern new American restaurant focused on sustainability and local, fresh ingredients. Petrillo is a two-time winner of Food Network's Chopped and Chopped Champions and was named to the 2013 Zagat New York City's "30 Under 30" list. As an international finalist, Petrillo represented the United States in the S.Pellegrino Young Chef 2015 competition in Milan, Italy in June 2015.

## TRES LECHES RECIPE

*Serves 10*

### FOR THE CAKE

Preheat the oven to 350 degrees. Lightly grease and flour a 9×13-inch baking dish and set aside. In the bowl of a mixer, beat the egg whites on low speed until soft peaks form. Add the sugar gradually with the mixer running and beat to stiff peaks. Add the egg yolks 1 at a time, beating well after the addition of each. Sift together the flour and baking powder and add to the egg mixture, alternating with the milk. (Do this quickly so the batter does not lose volume.) Add the vanilla. Bake until golden, 25 minutes.

### FOR THE CREAM TOPPING

In a blender, combine the coconut milk, condensed milk, and heavy cream and blend on high speed. Remove the cake from the oven and while still warm, pour the cream mixture over it. Let sit and cool to room temperature. Cover and refrigerate until well chilled, at least 4 hours or overnight.

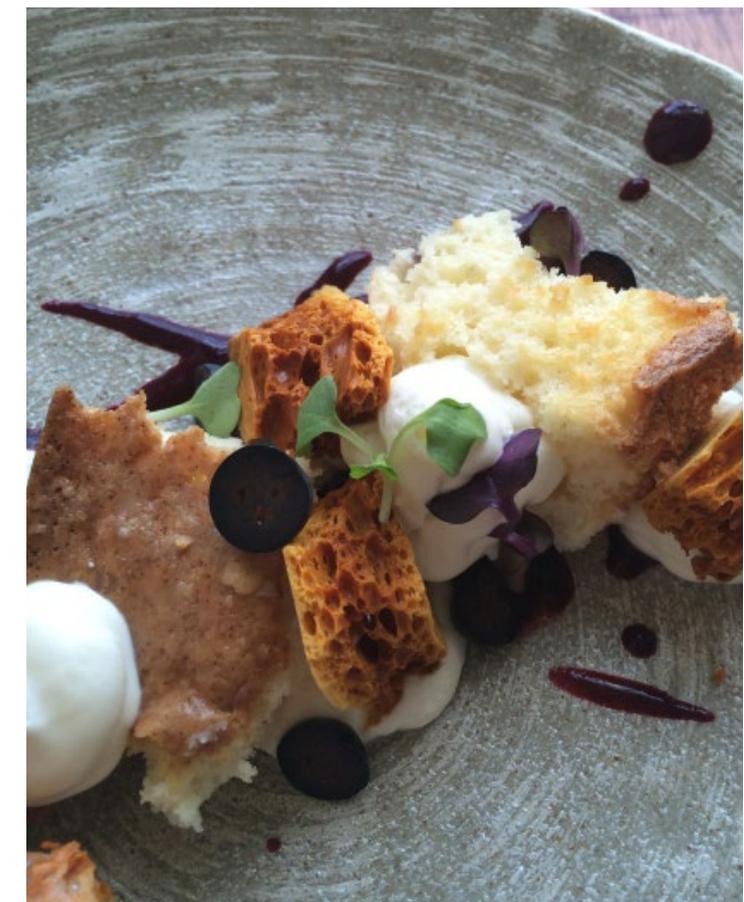
## INGREDIENTS

### FOR THE CAKE

6 large eggs, separated  
2 cups granulated sugar  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 cup whole milk  
1 teaspoon vanilla extract

### FOR THE CREAM TOPPING

1 (14-ounce can) coconut milk  
1 (14-ounce can) sweetened condensed milk  
1 cup heavy cream





**CANNON GREEN**  
A GATHERING COMMON





*“Your final destination is Cannon Green located in the heart of the city’s most dynamic neighborhoods and offering a garden-inspired dining experience.”*

AFAR MAGAZINE

*“Cannon Green’s gorgeous interiors justify a stop regardless of their food (which, incidentally, is excellent); they’re so stunning that the space actually doubles as a wedding venue.”*

GOOP

**C**annon Green can be hard to peg—but that’s by design. It’s an acclaimed farm-to-table restaurant and also a private event venue. It’s the go-to spot for weekend brunch and wedding receptions. It’s Happy Hour-central and also culinary headquarters for Charleston’s foodie sophisticates. In short, it’s a gathering common of uncommon spaces, visionary designers and culinary artisans.

The Cannon Green concept is a fusion of centuries, design, and most of all, flavors. The food concept emphasizes all things local, seasonal and fresh, with a focus on elevating flavors through simple eloquence. There’s definite Mediterranean influence, and plenty of regional authenticity.

Cannon Green offers a range of memorable dining experiences. The urban-eclectic ambiance is ideal for a night out with friends, a romantic dinner for two (table by the courtyard perhaps?) or a deal-closer business dinner. The Chef’s Table is one of Charleston’s most unique private small group dining experiences. And if you’re celebrating with a large crowd, the Trolley Room and Courtyard can host receptions or full-service seated dinners featuring Cannon Green’s uncompromising culinary expertise.

## FAQs

### LOCATION

103 Spring Street  
Charleston, SC 29403  
843.817.7311

### HOURS

Dinner, Tuesday – Saturday, 5– 11 pm  
Happy Hour, Tuesday – Friday, 5 – 7 pm  
Sunday Brunch, 11 am – 3 pm

### RESTAURANT ATTIRE

Smart Casual

### OWNERS

Anne Bowen + David Dabney, owning partner  
Dean Andrews and Lynn Easton, operating partners

### EXECUTIVE CHEF

Michael Perez

### YEAR ESTABLISHED

2014



### MEDIA CONTACT

Byrdhouse Public Relations  
843.367.0327  
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For high resolution photos, please contact Byrdhouse PR

### SOCIAL MEDIA

Facebook @cannongreencharleston  
Twitter @cannongreenchs  
Instagram @cannongreenchs

### WEBSITE

www.cannongreencharleston.com



## MICHAEL PEREZ

*Executive Chef*

**A**s Cannon Green's executive chef, Michael Perez imbues dishes with a flair for artistry and robust flavor. He's as adventurous in his world travels as in his palate, and brings inspiration from global culinary traditions, especially those of Italy and the Mediterranean, to his expertise showcasing fresh Lowcountry ingredients. A native of Portland, Oregon, Perez returns to Charleston to take the helm at Cannon Green, having previously served as chef at Indaco before moving on to head other Indigo Road Restaurant Group kitchens in Atlanta. In addition he's worked at award-winning restaurants from Alaska to Hawaii, including Scarpetta in Los Angeles and Las Vegas. Cannon Green diners will undoubtedly recognize his talent for giving freshest, local ingredients a show-stopping delivery.

## CHILLED SPRING FAVA BEAN SOUP

*Serves 8*

Melt 1 stick of butter. Cook all of the vegetables except fava beans in the butter on medium heat (its important that the veggies don't brown). Cook until vegetables are semi-soft.

Deglaze with half a bottle of dry white wine (pinot grigio). Add two quarts of water and bring to a boil. Add fava beans. You want to throw the fava beans into the boiling water, and then turn the heat off because you want the beans to cook through and be soft, but not lose their color and get brown. If they are overcooked and the soup looks brown, add a handful of spinach and that will add color without changing the flavor.

Put the mixture in to a blender in batches until it's totally smooth. This is when to add salt and pepper to taste. Pour the mixture into a container and refrigerate.

Once it's cool, use a whisk to add vinegar and cream. This adds to richness and flavor.

Serve this with a lobster or crab salad, or a roasted garlic crostini.

## INGREDIENTS

1 stick of butter  
Dry white wine  
1 yellow onion (peeled and diced)  
2 shallots (peeled and diced)  
6 cloves garlic (peeled and chopped)  
1 leek (chopped)  
1 fennel bulb (cut the fennel in to quarters, remove the core, and dice)  
2 pounds shucked fava beans (feel free to substitute peas if you can't get fava beans)  
1 teaspoon apple cider vinegar  
1/4 cup heavy cream  
Salt and pepper to taste



# EASTON

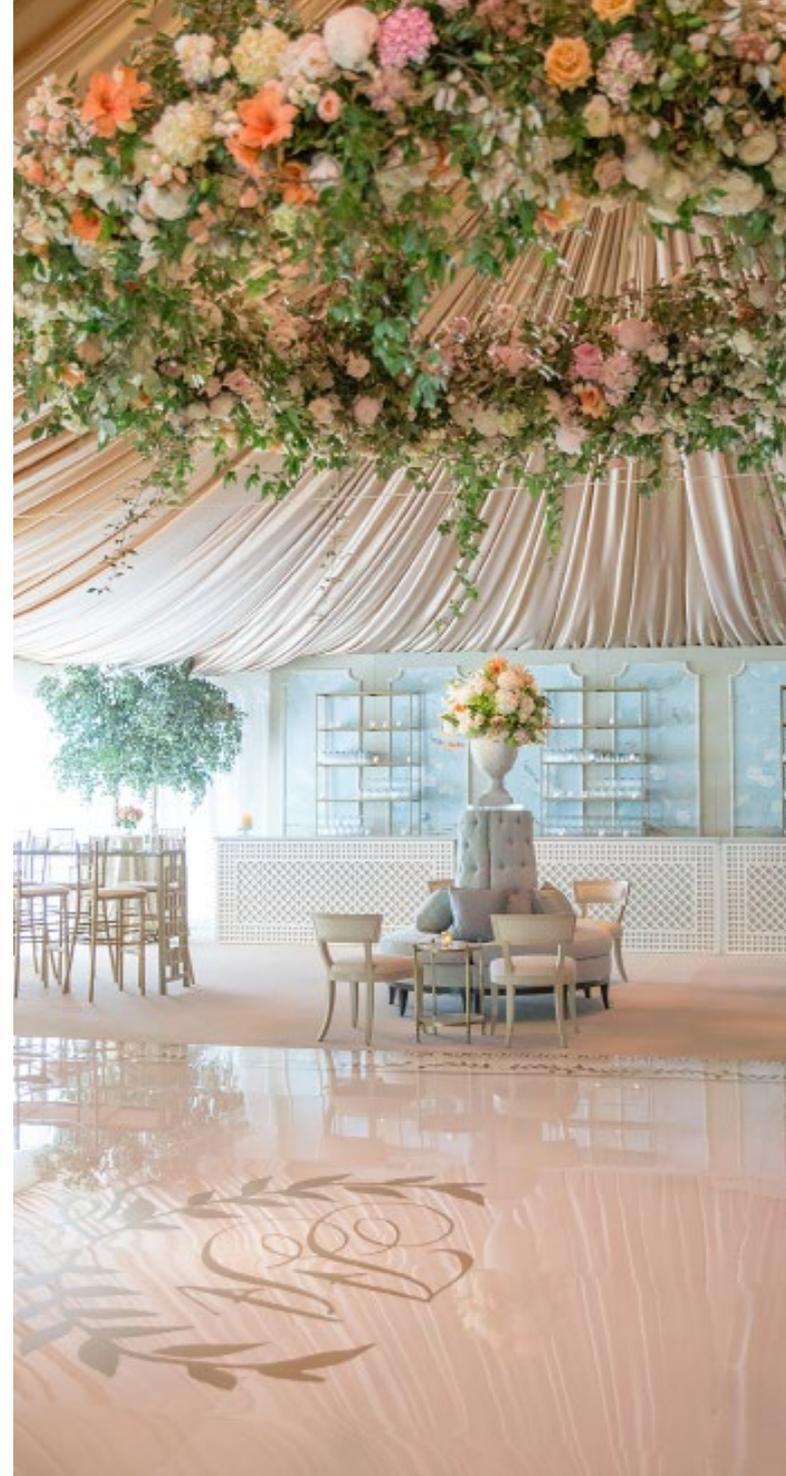
EVENTS  SINCE  
1998





**E**aston Events is an award-winning wedding and social events planning company founded in 1998. With offices in Charlottesville, Virginia and Charleston, South Carolina, Easton Events is dedicated to crafting refined, elegant and truly memorable weddings, private events and corporate events for both domestic and international clientele.

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## FAQs

### LOCATION

Offices in Charleston, SC and Charlottesville, VA

### FOUNDER + CREATIVE DIRECTOR

Lynn Easton

### SENIOR PLANNERS

Augusta Cole

### MEDIA CONTACT

simoneink

703-534-8102

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[simone@simoneink.com](mailto:simone@simoneink.com)

### SOCIAL MEDIA

Instagram @eastonevents

Facebook @eastonevents

Snapchat @eastonevents

Twitter @eastonevents

### WEBSITE

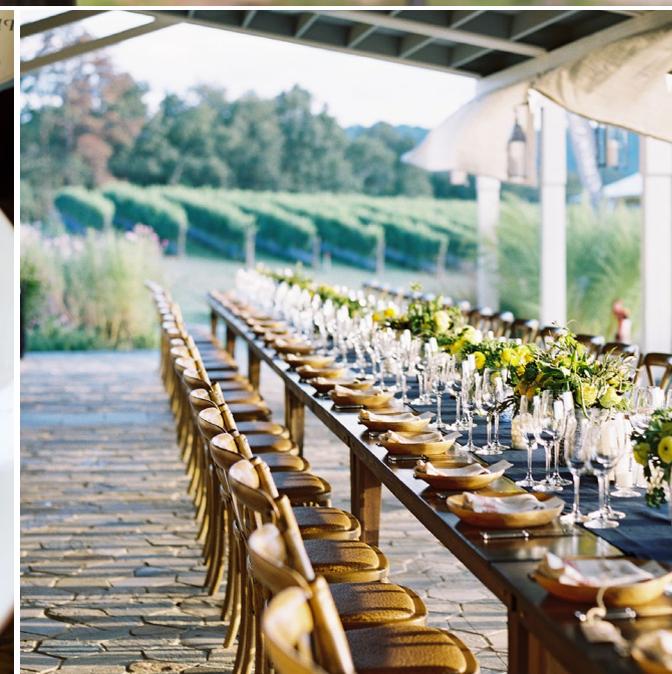
[www.eastonevents.com](http://www.eastonevents.com)

*“Lynn Easton always manages to combine a hint of sweetness with timeless elegance. Her ideas feel fresh but still find a place with brides who describe themselves as classic. Easton has a soft touch. When you think “pretty wedding,” you think Easton Events.”*

EUSTACIA HUEN, THE KNOT



PIPPIN HILL FARM  
& vineyards





**P**ippin Hill Farm & Vineyards is unique among the growing number of fine wineries along Virginia's Monticello Wine Trail. We not only create distinguished boutique wines, Pippin Hill's Tasting Room pairs them with some of the most elevated cuisine you'll find in these gentle hills. Local, fresh, seasonal, from vineyard- and farm-to-table is how we do things, and always with Pippin Hill's welcoming sense of relaxed elegance. Our vineyard is situated to grow the region's best grapes, just as our venue was designed to host the Southeast's finest events. From weddings to graduations, to board meetings and business dinners, Pippin Hill Farm & Vineyards is an all-season, flexible, full-service venue.

*"If there's a more sumptuous landing spot for lunch in Virginia's wine country than the restaurant and tasting room at Pippin Hill Farm and Vineyards, I have yet to find it."*

TOM SIETSEMA, THE WASHINGTON POST

## FAQs

### LOCATION

5022 Plank Road  
North Garden, VA 22959  
434.202.8063

### HOURS

Tuesday – Friday, 11 am - 5 pm  
Saturday, 11 am - 4:30 pm  
Sunday, 11 am - 5 pm

### OWNERS

Dean Andrews and Lynn Easton

### WINEMAKER

Michael Shaps, Virginia WineWorks

### VITICULTURIST

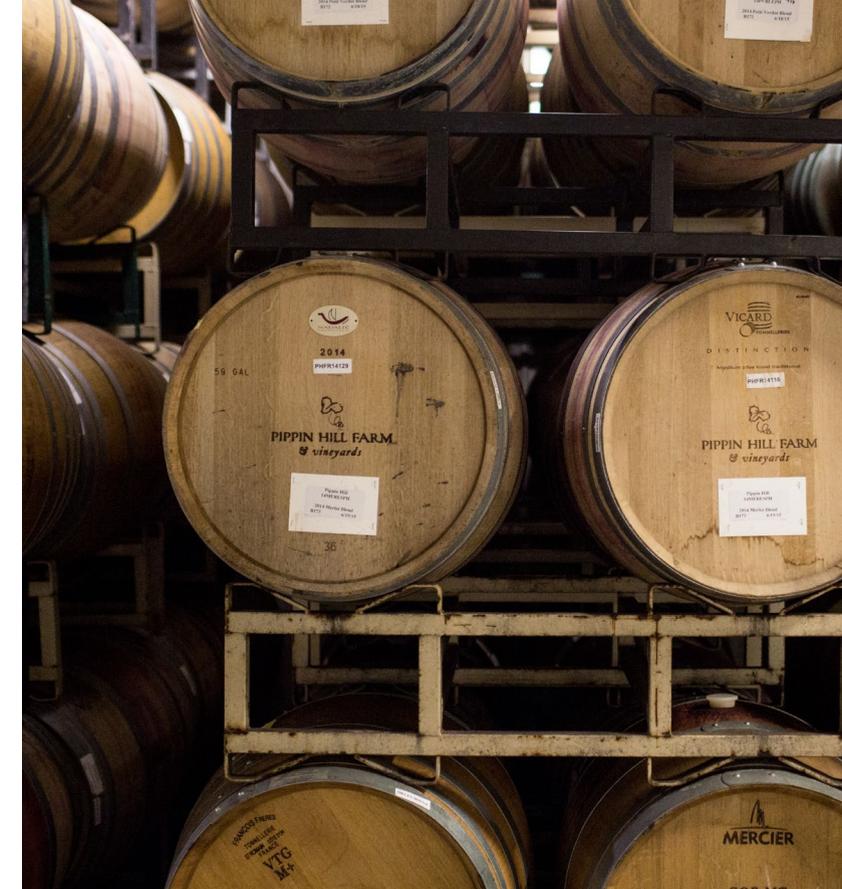
Chris Hill

### EXECUTIVE CHEF

Ian Rynecki

### YEAR ESTABLISHED

2011



### MEDIA CONTACT

simoneink  
703-534-8102  
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### SOCIAL MEDIA

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Instagram @pippinhillfarm



## IAN RYNECKI

*Executive Chef*

Entertaining and gastronomy are in the heart and soul of Pippin Hill Farm and Vineyard's Executive Chef Ian Rynecki, and sustainable, local sourcing is his passion.

Inspired by the bounty of Pippin Hill's carefully cultivated kitchen gardens, Ian creates a parade of plates deliciously aligned with the property's vineyard-to-table concept.

Ian is influenced by northern Italian and French cuisine. He sources proteins from neighboring Virginia farms and fishermen. The seasonal vegetables that star on the plate come primarily from the Pippin Hill Farm kitchen garden, and are supplemented by the nearby farmers market. Everything that can be composted, gets composted. At Pippin Hill Farm, there is an unfaltering respect for all ingredients, and every morsel gets the attention it deserves.

A native of Simsbury, Connecticut, Ian comes from a long line of good cooks. He worked under a Sushi Master and at a top resort in Big Sky, Montana before maturing into the chef de cuisine post at Farm Restaurant in Avon, Connecticut, a farm-to-table establishment with an abundant kitchen garden in his care. He staged at Gary Danko and Spruce, both Michelin-starred restaurants in San Francisco, before entering the world of catering.

Ian's work with Taste Catering, Sonnier & Castle, and Neuman's Kitchen serves him well in his role at Pippin Hill Farm & Vineyards, an environment created for distinctive events as well as agritourism.

His refined wine sensibility assures that every bite is in tune with the viticulture of Pippin Hill Farm & Vineyards, enjoyed within sight of the lovely hillside where it all begins.

## GRILLED OYSTERS

*Serves 4-6*

Prepare a container that is large enough to hold all the oysters and submerge them in an ice bath. Place the oyster container next to a sink and grab a sponge with an abrasive side, DO NOT use steel wool. Scrub the shells until clean then place on a cookie sheet with a towel underneath. Once finished, pat dry and refrigerate until grill reaches temperature. Heat your grill to a point where you have a decent bed of coals then place the grate approximately 8 inches above the flames. Slowly stoke the fire until you reach a direct temperature of 400-500 degrees.

Remove oysters from the fridge and place directly on grill with the bottom of the oyster resting on the grate, cover with a lid and cook for 2-3 minutes or until shells begin to open. When the shells lift open slightly they're done. Remove all the oysters from the grill. Shuck\* the shells and spoon Herb butter over the top melting slowly. Garnish with a squeeze of fresh lemon and serve immediately with a glass of sparkling Pippin Hill Blanc de Blanc.

## INGREDIENTS

2 dozen Oysters such as Olde Salt or Sewansecott\*  
1 lb. of herb butter at room temperature\*\*  
4 ripe lemons, halved  
1 wood fired or charcoal grill with lid  
Shucking knife

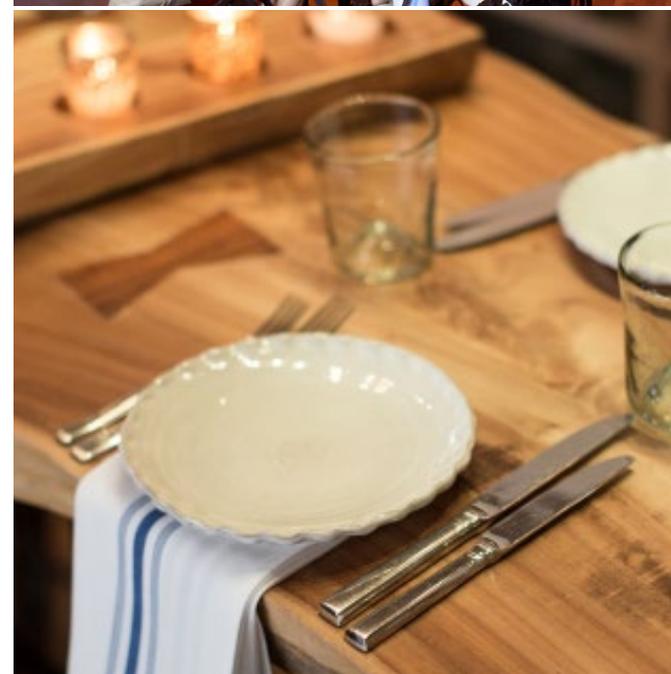
\* Olde Salt and Sewansecott refer to varieties of oysters that tend to be slightly briny and hold up well to the intense heat of the grill.

\*\* Herb butter: 1lb. softened unsalted butter, 1 tablespoon of fresh Chives, Parsley, and Dill. Mix together until fully combined, season with sea salt and lemon zest if desired. Refrigerate and use as needed, will keep for about a week.



# RED PUMP

— KITCHEN —





**R**ed Pump Kitchen is the culinary heart and soul of Charlottesville's popular downtown Pedestrian Mall, but it's far from pedestrian.

With an open kitchen anchored by a classic wood-burning oven, Red Pump's casually festive atmosphere is equally ideal for a special occasion or a midweek night on the town. Chef Reid Owen's Mediterranean and Tuscan-inspired menu showcases house-made pastas, gourmet pizzas and seasonal dishes inspired by our local Virginia farm partners.

From early spring until late fall, Red Pump's façade opens up and the Alfresco Café + Bar becomes a highlight of the Downtown Mall's outdoor dining scene. The feel is romantic European café; the food is exceptional contemporary American with a Tuscan twist. The full dinner menu is served both inside and outside (with a side of Charlottesville's best people watching) and our sommelier and mixologists are happy to suggest menu pairings with selections from our curated wine and specialty drinks list.

From Hosted Happy Hour to our memorable Chef's Table experience to our innovative dinner menu, Red Pump Kitchen serves up Charlottesville's best cuisine and friendliest hospitality.

*"A new restaurant has arrived on the Downtown Mall, and it could be a game-changer ...The Andrews' famed attention to detail makes Red Pump one of the most promising Downtown Mall openings in years. From atmosphere to food to service, it's a good bet that Red Pump will be first rate."*

SIMON DAVIDSON, CVILLE 29

## FAQs

### LOCATION

401 East Main Street  
Charlottesville, VA 22902  
434.202.6040

### HOURS

Dinner, Tuesday – Sunday 5:30 pm - 10 pm

### RESTAURANT ATTIRE

Smart Casual

### OWNERS

Dean Andrews and Lynn Easton

### EXECUTIVE CHEF

Reid Owen

### SOUS CHEF

Kelsey Davies

### YEAR ESTABLISHED

2014

### MEDIA CONTACT

simoneink  
703-534-8102  
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simone@simoneink.com

### SOCIAL MEDIA

Facebook @redpumpkitchencharlottesville  
Twitter @redpumpkitchen  
Instagram @redpumpkitchen

### WEBSITE

www.redpumpkitchen.com





## REID OWEN

*Executive Chef*

**C**hef Reid Owen's passion for cooking started early; he grew up in Charlottesville, helping his Italian grandfather in the kitchen. He graduated from Albemarle High School while attending culinary classes at CATEC, and went on to earn his associates degree in Culinary Arts at PVCC. He joined Red Pump Kitchen in early 2015, and soon became the Sous Chef. Chef Owen was promoted to Executive Chef in August 2017.

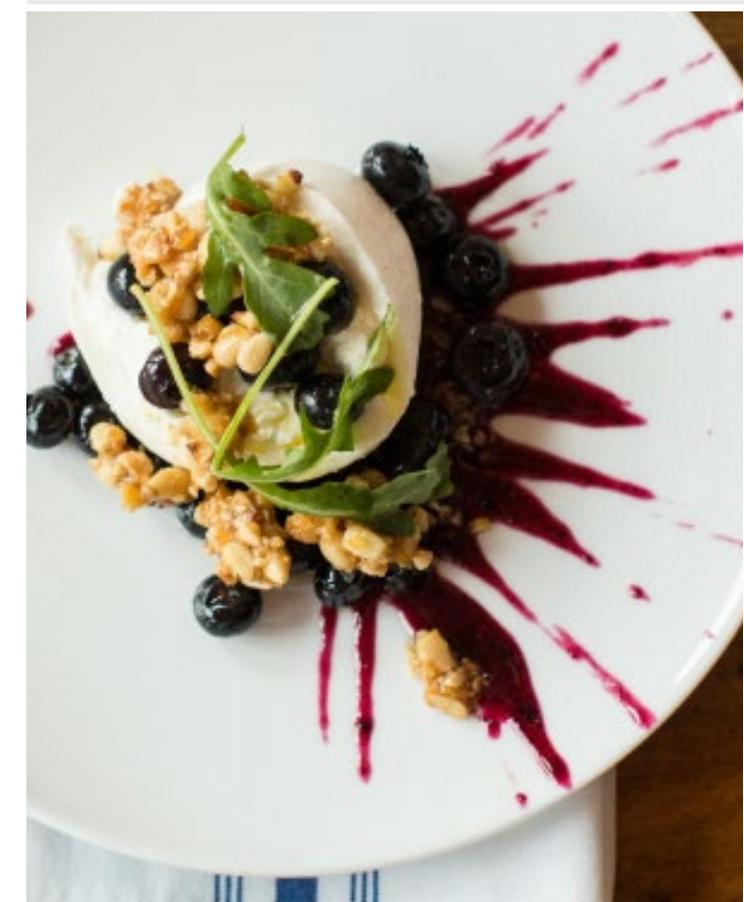
## BLUEBERRY & BURRATA

*Serves 4*

Preheat the oven to 350 degrees. In a medium 6 qt. saucepan, combine the blueberries (excluding the reserved) with the vinegar and the sugar. Bring the mix to a boil and then reduce heat to medium, allowing to reduce by half. Let sit for 25-30 minutes. While the blueberries rest, separate the nuts onto cookie sheets and bake for 10-12 minutes or until golden brown. Immediately remove nuts from baking sheets and toss with honey and salt. Place nuts onto parchment and cool. Transfer blueberries to a blender and puree until smooth. Remove burrata from the package and cut in half. Drizzle olive oil and season with sea salt and cracked black pepper. Pour a small amount of the blueberry gastrique onto plate and place burrata on top. Combine the reserved blueberries and nuts in a mixing bowl and garnish the burrata with the candied nuts. Serve with a seasonal rosé or a mild to medium bodied red.

## INGREDIENTS

2 pints of ripe, seasonal blueberries preferably organic, 1 pint reserved  
1 cup sugar  
1 cup apple cider vinegar  
1 cup pine nuts  
1 cup hazelnuts  
1 tablespoon wildflower honey  
1 teaspoon kosher salt  
2 4 oz. balls of fresh Puglian burrata (or any store-bought burrata)  
1 sheet parchment paper  
Extra Virgin olive oil





## **MEDIA INQUIRIES**

Zero George/Cannon Green: Byrdhouse PR, Annie Byrd Hamnett, [annie@byrdhousepr.com](mailto:annie@byrdhousepr.com)

Easton Porter Group/ Pippin Hill/ Easton Events/ Red Pump Kitchen: [simoneink](mailto:simoneink), Simone Rathle, [simone@simoneink.com](mailto:simone@simoneink.com)

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