



t 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 but to be the industry leader in our segment. Easton Porter Group creates experiences by design. We are drawn to properties that have distinctive personalities, great bones, and/or rich history, and embellish them with our sophisticated design expertise and premium guest service. All EPG products, whether it's 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 our signature sense of elegant, authentic comfort, refined style, and warm personality. We believe that our unique approaches to independent branding and operating philosophy are a successful formula for today's high-end clients 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 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.

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.



aston Porter Group creates experiences by design. We are drawn to properties that have distinctive personalities, 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.

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

- PHAEDRA HISE, VIRGINIA LIVING

AWARDS, ACCOLADES + NOTABLE PRESS

AFAR

Why You Should Visit Charleston This Fall

BRIDES

Venue Recognition at Cannon Green and Pippin Hill Farm & Vineyards

CONDÉ NAST TRAVELER

The 22 Best Places to Go in 2022 31 Best Restaurants in Charleston Top 10 Hotels in Charleston 2021 Reader's Choice Award Winner The Gold List 2021

FODOR'S TRAVEL

These 11 U.S. Hotels Have Some of the Best Restaurants in the Country

FORBES

34 Chefs Around The Country Make Food Predictions For 2022

GARDEN & GUN

Charleston: At a Glance

MODERN LUXURY

14 Travel Gems for Your Next American Road Trip

OPRAH DAILY

20 Best Red and White Wines for Your Christmas Dinner

SOUTHERN LIVING

16 Food Trends Southern Chefs are Looking Forward to in 2022

TOWN & COUNTRY

Vacation Inspiration: 9 Best Places to Visit in November

THE LOCAL PALATE

A Refined Affair

TASTE OF THE SOUTH

July/August 2021 Issue: Taste 50 list

TRAVEL + LEISURE

Best Places to Travel in October The Top 15 Hotels in Charleston Zero George named one of T+L's World Best Hotels in 2021, 2023

USA TODAY

Beyond Sonoma: Check out wine country in Oregon, Colorado, Virginia and Pennsylvania

VERANDA MAGAZINE

15 Thanksgiving Destinations to Satisfy Your Wanderlust This Fall

VOGUE

The Best Wedding Planners in the U.S., Canada & Overseas, Easton Events

WINE SPECTATOR

Best of Award of Excellence 2021, 2022, 2023, The Restaurant at Zero George Award of Excellence 2021, 2022, 2023, Wild Common







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Livury, 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

ZERO GEORGE STREET

0 George Street, Charleston, SC 29401 843.817.7900

OWNERS

Dean Andrews and Lynn Easton

YEAR ESTABLISHED

2012

ARCHITECTURE

Dufford Young Architects in Charleston, SC

INTERIOR DESIGN

2012 Design: Alana's Ltd. Interior Design 2022 Design: Alexandra Howard Inc.

SELECT AMENITIES

Concierge Services To Plan Your Stay With Us Daily European Breakfast Wifi

Bicycles Available

Evening Wine And Cheese Pairing

24-Hour Gaggeneau Coffee Service

Housekeeping and Turndown Service

Furnished Outdoor Piazzas and Courtyards

Staterooms For Guest Use

Printing Station

Off-Site Gym Membership

Bellman Services

Valet Services (Additional \$29)

Tesla Gen 3 Charging Station Included with Valet Services



SOCIAL MEDIA

Facebook @zerogeorgest Instagram @zerogeorgest

WEBSITE

www.zerogeorge.com

MEDIA CONTACT

eastonporter@wearebreadandbutter.com











The historic district has plenty of new places to stay, dine, and further explore the city's origins. ...The Residences at Zero George provide longer stays for those who love the elegance of the award-winning hotel.

- CONDÉ NAST EDITORS, CONDÉ NAST TRAVELER

The Residences at Zero George showcase the same understated elegance, unparalleled hospitality, and chic contemporary surroundings for which Zero George Hotel has become nationally acclaimed. Perfect for business travelers, locals welcoming family for extended visits, jet setters seeking a more private stay experience, or wayfarers who simply want to hunker down in the Holy City, The Residences make for a refined home base that represents the epitome of upscale Charleston living. Consider it a charming, private pied-aterre in one of the country's most sought-after destinations. The Residences at Zero George feature five luxuriously appointed suites within a beautifully restored 19th-century building just across Zero George Hotel's lush and tranquil courtyards. The one-to-three-bedroom residences offer spacious accommodations including tasteful sitting areas, kitchens outfitted by Le Creuset, king-size beds complete with Frette linens, and bathrooms stocked with Malin + Goetz toiletries. n addition, guests of The Residences enjoy dedicated parking and full access to a new state-of-theart fitness center with Pelotons and a MIRROR home gym, as well as all Zero George amenities, including concierge services, weekly housekeeping, complimentary bicycles, nightly wine and cheese hour, and the heralded cuisine of The Restaurant and The Caviar Bar at Zero George. The Residences at Zero George have a minimum stay of 30 nights.

ZERO GEORGE RESIDENCES

0 George Street, Charleston, SC 29401 843.817.7900

OWNERS

Dean Andrews and Lynn Easton

YEAR ESTABLISHED

2021

INTERIOR DESIGN

B. Berry Interiors.

SELECT AMENITIES

Concierge Services To Plan Your Stay With Us Kitchen with Sub-Zero Refrigerator/Freezer and Le Cruset Dishware

Luxury Coffee Service

Washer/Dryer

Frette Linens

Weekly Housekeeping

Dedicated Parking

Wifi

Exercise Room Featuring Peloton Bikes and The Mirror

Home Gym

Bicycles Available

Evening Wine and Cheese Pairing

Furnished Outdoor Piazzas and Courtyards

Printing Station

SOCIAL MEDIA

Facebook @zerogeorgest Instagram @zerogeorgest



WEBSITE

www.zerogeorge.com

MEDIA CONTACT

eastonporter@wearebreadandbutter.com











he Restaurant at Zero George is a contemporary American restaurant featuring alfresco courtyard dining. Open for dinner Tuesday through Sunday, the restaurant led by our team of Executive Chef Vinson Petrillo and Regional Restaurant Director Megan Mina weaves together the warm hospitality of the region with the highest quality ingredients to provide an experience as much as a meal. Through an inventive and nostalgic lens, the multi-course meal highlights the season and learned technique paired with wines from our extensive cellar.

The Cooking School at Zero George 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.

"Charleston's food scene needs no introduction, but for something truly extraordinary, Zero Restaurant + Bar at Zero George Street hotel offers an inventive tasting menu unlike anything you'll find in the Holy City."

- MICHELLE GROSS, FODOR'S TRAVEL

THE RESTAURANT AT ZERO GEORGE

0 George Street, Charleston, SC 29401 843.817.7900

RESTAURANT HOURS

Dinner: Tuesday – Sunday, 5 – 10 pm

COOKING SCHOOL HOURS

Saturdays and Sundays, 11 am - 1 pm

OWNERS

Dean Andrews and Lynn Easton

EXECUTIVE CHEF

Vinson Petrillo

SOUS CHEF

Tyler Chavis

REGIONAL RESTAURANT DIRECTOR

Megan Mina

YEAR ESTABLISHED

2014

MEDIA CONTACT

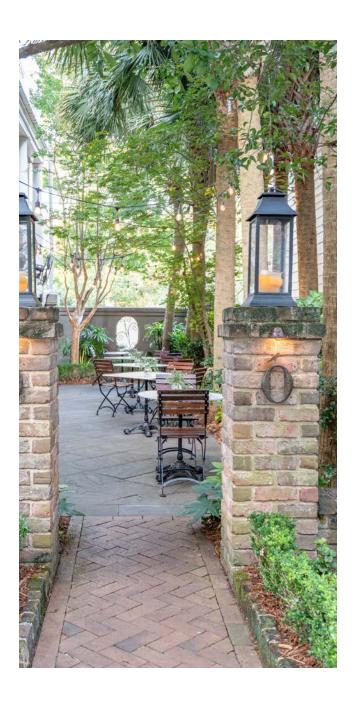
eastonporter@wearebreadandbutter.com

SOCIAL MEDIA

Facebook @zerorestaurantandbar Instagram @zerorestaurant

WEBSITE

www.zerorestaurantcharleston.com





he Caviar Bar at Zero George is a place to see and be seen. The 8-seat caviar bar is a Zero George experience all on its own.

Regiis Ova Caviar's service, classic in presentation yet divinely of this moment, may be accompanied by other unexpected a la carte dishes. In 2022, FORBES named this spot "The coolest reservation in town". The carefully crafted menu pays homage to Chef Vinson's admiration and experience with caviar.

FAQS

HOURS

Tuesday - Sunday, 6 or 6:30 pm

OWNERS

Dean Andrews and Lynn Easton

EXECUTIVE CHEF

Vinson Petrillo

REGIONAL RESTAURANT DIRECTOR

Megan Mina

YEAR ESTABLISHED

2022

MEDIA CONTACT

eastonporter@wearebreadandbutter.com

SOCIAL MEDIA

Facebook @thecaviarbar Instagram @thecaviarbar

WEBSITE

www.zerorestaurantcharleston.com







VINSON PETRILLO

Executive Chef

Executive Chef Vinson Petrillo's passion for natural, local ingredients is matched only by his deft gastronomic artistry. A graduate of Johnson and Wales, Petrillo's Italian ancestry gave him an early appreciation for festive dining and bold flavors. He honed his culinary skills in some of New York's finest restaurants, including Caviar Russe and Abe & Arthur's. Before coming to Zero Restaurant + Bar, Petrillo served as chef de cuisine at Prospect, a Michelin Bib Gourmand recipient, in Brooklyn. In 2015, his innovative, technical cuisine won him the regional title at the S.Pellegrino Young Chef competition and a spot in the international competition at the Expo Milano 2015, sharing the stage with the world's best and brightest young chefs. In 2021 and 2022, Chef Petrillo was invited into the prestigious community of Krug Ambassadors and in 2023 he embarked on international travels throughout Italy for their Krug x Single Ingredient culinary trip.



MEGAN MINA

Regional Restaurant Director

Megan Mina is one of our secret weapons. As our Restaurant Director, she's the Oz behind the curtain. supporting our teams in crafting exceptional guest experiences and thoughtfully curating beverage programs across our Charleston restaurants. Migrating south from New York City, Mina brings her 23 years of hospitality experience from some of the most highly regarded restaurants. Her passion and pursuit of wine education, both on and off the restaurant floor, paved the way for sommelier and beverage director opportunities in places such as Blue Hill at Stone Barns, Carbone, Cafe Altro Paradiso, and Charlie Bird to name a few. Mina's approach is to invoke curiosity while celebrating the true community around food and beverage, highlighting wines and spirits from producers of undeniable dedication to their craft. Since joining the team at Zero George in 2020, she has been committed to empowering our teams in driving deeper connections with guests to create a one-of-a-kind, memorable experience.

CERTIFICATIONS

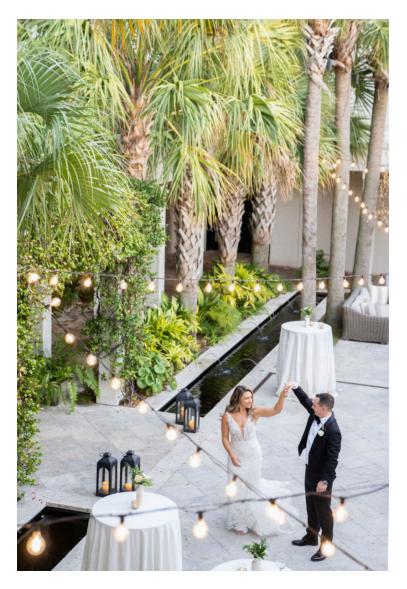
WSET - Certified Educator & Diploma Candidate Court of Master Sommeliers - Certified Sommelier











annon Green is one of Charleston's most unique properties, and indeed, a microcosm of the city itself—capturing its romance, history, preservation, beauty, charm, and style all in one extraordinary venue. Located in the Cannonborough - Elliotborough neighborhood, Cannon Green incorporates a 19th century Charleston Single House façade within our indoor Garden Room- a refined and airy 50-seat private event space, along with two adjoining entertainment spaces—a lush and intimate Courtyard and our spacious historic Trolley Room. The result is an innovative fusion of history, hospitality, function, and charm to create a vibrant space for hosting your wedding weekend festivities, corporate events, or social gathering. Cannon Green embodies all the elements that have made Charleston such a seductive and enticing destination for centuries—an air of elegant sophistication, an attitude of warm hospitality, and an atmosphere of welcome. Our professional event services team looks forward to sharing that with you.

We're thrilled to share that Cannon Green has been named to The Knot "Best of Weddings 2021" for the third consecutive year.

- THE KNOT

CANNON GREEN

103 Spring Street, Charleston, SC 29403 843.817.7311

OPERATING PARTNERS

Dean Andrews and Lynn Easton

EXECUTIVE CHEF

Orlando Pagán

YEAR ESTABLISHED

2014

REGIONAL RESTAURANT DIRECTOR

Megan Mina

MEDIA CONTACT

east on porter@weare bread and butter.com

SOCIAL MEDIA

Facebook @cannongreencharleston Instagram @cannongreenchs

WEBSITE

www.cannongreencharleston.com





ORLANDO PAGÁN

Executive Chef

Chef Orlando Pagán leads the culinary program as Executive Chef of Wild Common and our sister property, events venue Cannon Green. Pagán always felt a strong pull toward the kitchen. Setting his sights on a career as a chef, Pagán left Puerto Rico after high school to attend Johnson & Wales University in Miami. Following graduation, Pagán remained in Florida, where he spent three years at the Ritz-Carlton Coconut Grove's Bizcaya Grill Restaurant. Heading westward to San Francisco, he cooked in a handful of acclaimed restaurants before leading the kitchen of Michelin-starred The Village Pub as executive chef. After a second cross-country move, Pagán settled in the Lowcountry to join Chef Sean Brock as chef de cuisine of McCrady's Tavern in March 2017. He was then promoted to Executive Chef in the summer of 2018. He joined Wild Common and Cannon Green in February 2019. When he's not in the kitchen, Pagán may be found playing golf, fishing off the Charleston coast, or spending time with his wife and two young children.

"... Charleston has surprisingly few tasting menu experiences that allow chefs to take diners on a journey through flavor, texture, and presentation at their whimsy. Chef Orlando Pagan does so with a definite nod to the region's seafood and gilds it with luxurious flavors, from caviar to black truffle and foie gras in between." – STEPHANIE BURG, CONDÉ NAST TRAVEL





ild Common offers a destination for intimate dining and memorable celebrations in the heart of Charleston's dynamic Cannonborough-Elliotborough neighborhood. With Pagán at the helm, guests can expect an innovative, chefdriven tasting menu with unique and uncommon flavors and presentations. While the menu changes regularly to reflect seasonality and the freshest ingredients, recent menus have featured items such as a Local Shrimp Har Gow with sea beans and ginger; Diver Scallops with sweet corn curry, blue crab, and Charleston gold rice; and Tomato Gazpacho with lobster and roasted garlic. Pagán excels at pulling inspiration from cuisines across the globe and translating them into dishes featuring regionally sourced ingredients.

Guests can enjoy dinner service at Wild Common in the restaurant's indoor dining room, in the private courtyard, or at the Chef's Counter to watch Pagán up close in action. In addition to the Chef's Counter, you can treat yourself and up to 12 guests to a dining experience like no other in Charleston. Executive Chef Orlando Pagán delivers a multi-course tasting of wildly uncommon contemporary American cuisine, all showcasing the best of local, seasonal ingredients.

WILD COMMON

103 Spring Street, Charleston, SC 29403 843.817.7311

RESTAURANT HOURS

Dinner: Thursday, Sunday, 6 – 9 pm Friday, Saturday, 6 – 10 pm

OPERATING PARTNERS

Dean Andrews and Lynn Easton

EXECUTIVE CHEF

Orlando Pagán

SOUS CHEF

Paul San Luis

REGIONAL RESTAURANT DIRECTOR

Megan Mina

YEAR ESTABLISHED

2019

MEDIA CONTACT

east on porter@weare bread and butter.com

SOCIAL MEDIA

Facebook @wildcommonchs
Instagram @wildcommonchs

WEBSITE

www.wildcommoncharleston.com















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.

Named one of the best Wedding Planners in the World by VOGUE, Harper's BAZAAR BRIDES, Martha Stewart Weddings, and Over the Moon. Easton Events has been featured in the above as well as Town and Country, The Knot, Style Me Pretty, InStyle, Glamour Magazine, BizBash, Once Wed, The Washington Post, Eater, Refinery29, and more.

"Easton Events is led by founder Lynn Easton, Easton Events only plans about 8 weddings per year, providing its clients with the utmost in personalized service, from engagement notifications through to the final thank-you."

- VOGUE MAGAZINE

FAQS

EASTON EVENTS

Offices in Charleston, SC and Charlottesville, VA

FOUNDER + CREATIVE DIRECTOR

Lynn Easton

SENIOR PLANNER

Dawson Hayes

SOCIAL MEDIA

Facebook @EastonEvents
Instagram @EastonEvents
TiKTok @EastonEvents
Pinterest @EastonEvents
Twitter @EastonEvents

MEDIA CONTACT

Sam@Samantharoberts.co

WEBSITE

www.eastonevents.com

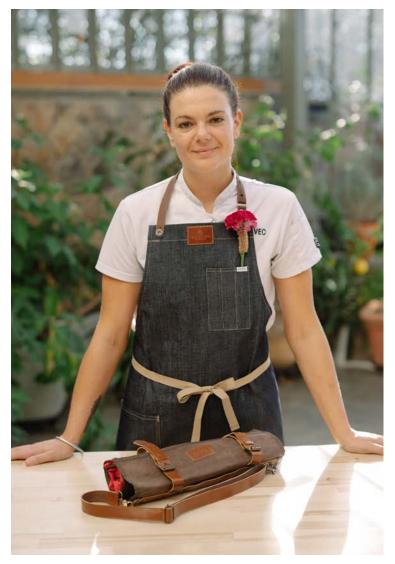












ippin Hill Farm & Vineyards is unique among the growing number of fine wineries along Virginia's Monticello Wine Trail. We not only create distinguished boutique wines, but Pippin Hill's Tasting Room also pairs them with some of the most elevated cuisines you'll find in these gentle hills. Local, fresh, seasonal, from the 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 with our signature "Artisan Catering". From weddings to rehearsal dinners 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

PIPPIN HILL FARM & VINEYARDS

5022 Plank Road, North Garden, VA 22959 434.202.8063

HOURS

Tuesday – Sunday, 11 am - 5 pm * * varies by season

OWNERS

Dean Andrews and Lynn Easton

GENERAL MANAGER

Ian Rynecki

VITICULTURIST

Brooks Hoover

EXECUTIVE CHEF

Victoria Cosner

SOUS CHEF

Brandon Ripberger & Dennis Merritt

HEAD GARDENER

Celina Debrito

WINEMAKER

Michael Shaps, Virginia WineWorks

YEAR ESTABLISHED

2011

MEDIA CONTACT

eastonporter@wearebreadandbutter.com



SOCIAL MEDIA

Facebook @pippinhillfarm Instagram @pippinhillfarm TikTok @ pippinhillfarm

WEBSITE

www.pippinhillfarm.com



rossroads Inn has been accommodating travelers since it was built in 1820 and is listed on the National Historic Register as a designated Virginia Historic Landmark. This gem is tucked amidst secret gardens and sister property, Pippin Hill Farm & Vineyards. The Inn's history transports you to a different time but with all the modern conveniences you need while you disconnect and wander the scenic hills of the Blue Ridge. Linger a little longer and experience a cooking class, a workshop with our Horticulture team, a Vintner's Table, or even an Estate Tour & Tasting on The Hill.

FAQS

CROSSROADS INN

5010 Plank Road, North Garden, VA 22959 434.260.8792

OWNERS

Dean Andrews and Lynn Easton

YEAR ESTABLISHED

1820

MEDIA CONTACT

eastonporter@wearebreadandbutter.com

SOCIAL MEDIA

Facebook @crossroadsinnva Instagram @crossroadsinnva

WEBSITE

www.crossroadsinn.com







lcove Market - Where fine foods meet casual dining and simple, whole ingredients are front and center, no reservations. Our mission goes beyond breakfast and lunch, serving as a neighborhood gathering place and a convenient one-stop shop for specialty food and wine. Calling all coffee drinkers, lunch-hour wanderers, and afternoon snackers: join us for our thoughtful, nourishing cuisine...linger a little longer for everything else.

FAQS

ALCOVE MARKET

320 Broad Street, Charleston, SC 29401 843.974.1810

HOURS

Daily, 7am - 7pm

OWNERS

Dean Andrews and Lynn Easton

EXECUTIVE CHEF

Orlando Pagán

YEAR ESTABLISHED

2023

MEDIA CONTACT

eastonporter@wearebreadandbutter.com

SOCIAL MEDIA

Facebook @alcovemarketchs Instagram @alcovemarketchs

WEBSITE

www.alcovemarket.com







aston Porter Group will also open another concept in The Jasper, a 12-story mixed-use building developed by The Beach Company in Charleston: a coastal Italian-inspired restaurant. The design of the space will be envisioned by Glen & Company, an award-winning New York City-based architecture and interior design agency.

Costa is an innovative, contemporary coastal Italian cuisine restaurant & bar conceived and designed by the Easton Porter Group set to open Fall of 2023. Led by The Restaurant at Zero George Executive Chef & Creative Culinary Director, Vinson Petrillo, Costa draws inspiration from the range of regional fare found along the Italian coast-- from Liguria, the Cinque Terre, across the Amalfi Coast to Sicily, offering unique and memorable flavor combinations. Coastally rooted but well travelled, Costa distinguishes itself through unique global ties and hints of Japanese, Nordic, and Mexican culinary practices crafted into every offering. The Costa team's innovative cuisine and technical expertise will bring elements of whimsical nostalgia and surprise to each dish, paired with the range of international wines.

FAQS

COSTA

310 Broad Street, Charleston, SC 29401

OPERATING PARTNERS

Dean Andrews and Lynn Easton

EXECUTIVE CHEF

Vinson Petrillo

REGIONAL RESTAURANT DIRECTOR

Megan Mina

YEAR ESTABLISHED

2023

MEDIA CONTACT

eastonporter@wearebreadandbutter.com



hile carefully guarding our botique scale, Easton Porter Group is aggressively building on our success. Our passion, talent and teamwork runs deep. Easton Porter Group hires, supports and cultivates talent paired with passion. That's our one and only secret to success. A secret we're proud to share. As a luxury hospitality company, we are actively expanding our portfolio of awardwinning boutique hotels, vineyards, restaurants and event venues in North America and Europe, and welcome acquisition and investment opportunities that reinforce Easton Porter Group's distinctive graciousness, style and defined market position. Easton Porter Group creates experiences by design. We are drawn to properties that have distinctive personality, great bones and/ or rich history, and embellish them with our sophisticated design expertise and premium guest service. All EPG products, whether it's 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 our signature sense of elegant, authentic comfort, refined style and warm personality.

LEADERSHIP

DEAN ANDREWS

Co-Founder & CEO

LYNN EASTON

Co-Founder & Creative Director

ADRIAN GOFFINET

Chief Finacial Officer

JACOB WRIGHT

Chief Operating Officer

RYDER HINE

Director of Business Development

ELLEN CHRISTIE

Sales Director

KIMBERLY ALLENBY

Controller

ERIC MOODY

Business Manager

EMILY JACKSON

Director of Marketing

MATTHEW DAVIS

Human Resources



MEDIA INQUIRIES

eastonporter@wearebreadandbutter.com