



People's Choice Contestants

Adam Sappington, Executive Chef & Owner Country Cat Dinnerhouse & Bar



Growing up in Jefferson City, Missouri, Adam's earliest memories are of family-style meals featuring local ingredients brought carefully to perfection. Adam spent 11 years at Wildwood Restaurant, cultivating the network of farmers that he works with today. Through these relationships, Sappington has manifested a style that has a farm-to-table element.

The Country Cat opened in April 2007; a culmination of history, experience, and networking to source the best local ingredients. Everything here is made in-house. The Country Cat is family-friendly providing food that's purchased and prepared with care and insight. The thoughtfulness and care that is taken in every aspect of the restaurant shines through.

Greg Smith, Executive Chef Noble Rot

Gregory began his foray into the kitchen working at a BBQ restaurant in 1996 while he still in high school. He ventured to Atlanta, Georgia and attended Culinary School but shortly after graduation he returned to the Midwest and worked beside accomplished chefs such as Freddy Girdet and Gray Kuntz at Charlie Trotter's.

After 18 months at Charlie Trotters, Greg decided to move to the northwest and cultivate a better understanding of how to grow good food. He worked on an organic farm in the Columbia Gorge until he was lured back to the kitchen with a position at Noble Rot.



Nelia Serapion, Executive Chef Pinocchio Bar & Restaurant



Pinocchio Bar & Restaurant opened in May 2007 with Nelia Serapion, formerly the senior sous chef at the Heathman, as Executive Chef.

"Chef Nelia Serapion's long bill of fare includes items like sautéed calf's liver, eggplant Parmesan, fried lamb sweetbreads and several pasta dishes, including spaghetti with tuna, anchovies, peppers, tomatoes and olives." - Portland Tribune

Jack Yoss, Executive Chef Ten-01

Jack Yoss' menu focuses on farm-to-table, seasonal American cuisine using local, artisanal ingredients. Prior to joining Ten 01, Yoss was the executive chef at the W Hotel in Los Angeles including restaurants NINE THIRTY and The Backyard. Previously, Yoss worked with Mitchell Rosenthal at the Wolfgang Puck restaurant, Postrio, in San Francisco.

It was during this time that Yoss was nominated by world-renowned Chef Jacques Pepin for Food & Wine's "Best New Chefs in America." At Postrio, Chef Yoss became their first Chef de Cuisine. Yoss has also held positions at Chinois and Nero's at Caesar's Palace in Las Vegas.

