



## **Chef Jon Helquist**

Born and raised in Oregon's lush Willamette Valley, Jon gained an early appreciation for food. Fishing, hunting and foraging with his grandfather in the forests surrounding Mt. Hood, he learned the importance of using fresh locally harvested ingredients.

At 19 this appreciation brought him to Berkeley's Chez Panisse where he spent seven years under the tutelage of Alice Waters. Jon continued his experience as Paul Bertolli's Chef at Oliveto restaurant, inspired by frequent travels around Italy.

Jon ventured to the wine country as purchasing liaison and forager at Martini House in St. Helena, cultivating great resources for local meats and produce from Sonoma and Napa farmers. Most recently at Manzanita in Healdsburg, Jon brought his history and experience full circle where he created a frequently changing seasonal Mediterranean menu.

We are delighted to have Jon join the Seghesio Family, bringing his experience to the table along with our traditional family recipes.