

SEAN TEMPLE
EXECUTIVE CHEF
WARFIELD DISTILLERY & BREWERY
KETCHUM, ID



Plate and Pitchfork and Winding Waters River Expeditions are very excited to have Chef Sean Temple join us this year on the rafts. Magical things happen to food when Sean's involved.

A native of New Jersey and lifetime pupil of his mother and her cooking, Chef Temple has spent most of his adult life in the kitchen. After graduating at the top of his culinary school class, Temple started his formal training under French chef, Richard Ruiz at the historic La Vieille Maison in Boca Raton, Florida. He then moved to New York City to work for Chef Jean-Georges Vongerichten at the legendary Jean-Georges. As Chef de Partie, Temple helped Jean-Georges earn its first 3 Michelin Star rating and second 4-star *New York Times* review.



Chef Temple then moved west to serve as sous chef to James Beard award winning Chef Vitaly Paley at Paley's Place in Portland, Oregon. Working under pioneering chefs has given Temple a deep understanding and appreciation for simple, harmonious flavors that highlight the quality of the ingredients themselves.

With Chef Temple at the helm, Warfield Distillery & Brewery is bringing unique, seasonal, farm-fresh cuisine to its welcoming pub atmosphere in the heart of downtown Ketchum. "Our goal is to create an unmatched culinary experience with an intense focus on quality of ingredients," says Temple. "We want to change people's expectations of the kind of food they can enjoy at a brewpub while maintaining the comfortable, welcoming environment."

This theme carries throughout all of Warfield Distillery's offerings. From a pot still gin that utilizes all organic botanicals, to their fresh ales crafted with only organic malts and whole-leaf hops, everything is driven by passion for quality. "We're a bit obsessive," admits Co-Founder Alex Buck. "We love what we do, and we know that the little things make the biggest difference."

With only a year of business under their belts, the addition of Chef Temple solidifies the Warfield's lofty mission of becoming a nationally recognized brand. "Our sites are set high," says Temple. "We are really excited about the opportunity we have to develop a strong culinary identity and reputation. That we get to do it in an iconic mountain town is just a bonus."

(SOURCE: NEWSWIRE.COM, AUG 31, 2016)