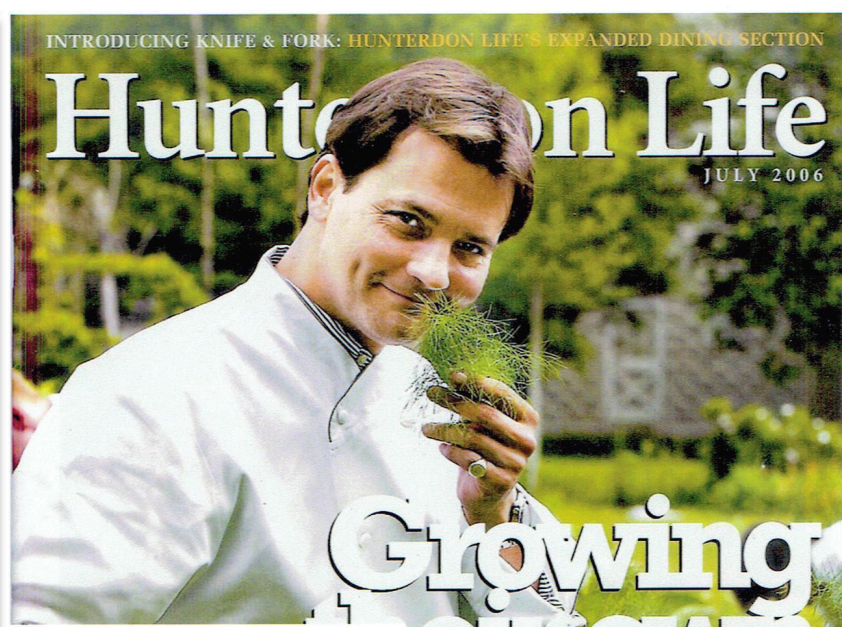


# King's Row Coffee COMPANY

CHEF CRAIG SHELTON

Experience and Awards



OCTOBER 1997 - \$2.95

# Gourmet

THE MAGAZINE OF GOOD LIVING

THE  
RESTAURANT  
ISSUE



**GEO-CACHING**  
SCAVENGER HUNTS GO HIGH-TECH

**IN THE HANDS OF THE POTTER**  
JOHN FULWOOD, TEACHER, POTTER AND OWNER OF KISSIMMEE RIVER POTTERY, SEES ENDLESS POSSIBILITIES OF FORM AND COLOR IN EVERY PIECE OF SHAPELESS CLAY

**OUR TOWNS: RINGOES**

*"Talent and originality aside, he is amazingly articulate about the physiology of taste."*

- The New York Times

*"...a man possessed of all that a great chef should be."*

- GQ Magazine

*"It is Shelton's nature as a scientist to question everything. Rules be damned, he develops his own theories."*

- The Gilded Fork

*"...a pioneering visionary... a culinary legend"*

- Edible Jersey

# King's Row Coffee COMPANY

## HONORS AND AWARDS

### The Inn at Dos Brisas, TX:

- ✓ **Forbes 5-Star Restaurant Rating** 01/14/11
  - One of only 22 in America
- ✓ **New York Times Review** 03/25/11
  - "...rates on par with some of the nation's most acclaimed restaurants"
- ✓ **AOL Travel** November 2010
  - "One of the Top Ten Boutique Hotels in the World"

### Skylark Diner, NJ:

- ✓ **New York Times Review "Don't Miss"** (Highest Rating Possible) 04/5/10
  - ...a must-visit for anyone who misses Craig Shelton's brilliance.
- ✓ **The Star Ledger Review "4-Stars"** 11/20/09
  - "A four-star diner? Yup, when Craig Shelton's at the grill!"

### The Ryland Inn, NJ:

- ✓ **New Jersey Monthly 2006, First Hall of Fame:** Craig Shelton inducted into **New Jersey Hall of Fame**
- ✓ **New Jersey Monthly, Reader's Choice Poll 2006:** The Ryland Inn is the #1 Critics Choice "**Best of the Best** for all New Jersey", "**Best French Restaurant** for all New Jersey", "**Best Formal Restaurant** for all New Jersey"
- ✓ **New Jersey Monthly, 2006 Best of the Best Issue** - Craig Shelton "**Best Chef in All New Jersey**"
- ✓ **GQ Magazine, " #1 Top Table in USA for 2004"**, December 2003 "Eat America", International restaurant critic Alan Richman names Ryland Inn as #1 Top Table in USA for 2004
- ✓ **The Sunday Star-Ledger**, the newly opened Ryland Bistro and Piano Bar get **Four Stars** too! September 7, 2003

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- ✓ **The Santé Awards, Chef of the Year-USA, 2002** Craig Shelton wins "Chef of the Year-USA"
- ✓ **The James Beard Foundation Best Chef Award 2000**, "Best Chef Mid-Atlantic" 2000
- ✓ **Nation's Restaurant News, Fine Dining Hall of Fame, May 2000** Craig Shelton inducted into the Fine Dining Hall of Fame by Nation's Restaurant News
- ✓ **The New York Times, Four-Stars "Extraordinary"** November 5, 2000 by David Corcoran, "Reaching For Perfection"
  - Only 12 other restaurants in the United States have achieved this distinction
- ✓ **Relais & Châteaux, Relais Gourmands**, 2006, 2005, 2004, 2003, 2002, 2001, 2000, 1999, 1998 Craig Shelton inducted by Relais and Châteaux as a "Relais Gourmand" Chef
  - One of only ten Chefs in America
- ✓ **Zagat Guide, Reader's Choice Poll #1:** 2006, 2005, 2004, 2003, 2002, 2001, 2000, 1999, 1998, 1997, 1996, 1995
- ✓ **Restaurant in New Jersey: 28, 28, 27** "Words cannot describe dining" at this "crème de la crème" of New Jersey restaurants, where "every detail is thought out", located in a "charming inn" on "beautiful grounds" in Hunterdon County, "exquisite" New French Fare "that's perfect for special occasions, even if you have to make one up... it's worth the trip."
- ✓ **AAA Four Diamond Award**, Recipient, 2006, 2005, 2004, 2003, 2002, 2001, 2000, 1999, 1998, 1997, 1996
- ✓ **Mobil Four Star Award**, Recipient, 2006, 2005, 2004, 2003, 2002, 2001, 2000, 1999, 1998, 1997, 1996
- ✓ **Gourmet, Reader's Choice Poll, "Our Reader's Top Table"** 1999, 1998, 1997, 1996, 1995, #1 Restaurant in New Jersey "Tops for Special Occasions" "Top Food" \*Gourmet discontinued its Reader's Poll for New Jersey Restaurants in 2000
- ✓ **New Jersey Monthly, Reader's Choice Poll.** 2006, 2005, 2004, 2003, 2002, 2001, 2000, 1999, 1998, 1997, 1996, 1995, 1994, 1993 **#1 "Best of the Best"**... "four times the votes of the nearest runner-up" "Best Atmosphere" "Best Romantic Dining" "Best Wine List" "Best Service"

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- ✓ **Wine Spectator, Annual Wine List Awards**, 2006, 2005, 2004, 2003, 2002, 2001, 2000, 1999, 1998, 1997, 1996, 1995, 1994 The Ryland Inn wine list, composed by Chef Shelton, wins “**Best of Award of Excellence**”.
- ✓ **Philadelphia Magazine**, Mid-Atlantic Travel Awards, 1999 #1 “**Best Country Kitchen**”
- ✓ **New Jersey Restaurant Association Awards**, 1998 “Humanitarian of the Year Award”
- ✓ **Garden Design**, February/March 1998 "The New Chef-Gardener" "Alice Waters names The Ryland Inn's vegetable and herb plot 'the best kitchen garden in America.'"
- ✓ **Gourmet Magazine Cover**, October 1997, Chef Craig Shelton featured on the cover of "Gourmet"
- ✓ **1997 Governor Whitman Director's Award**: Governor Christine Todd Whitman honors Craig Shelton as “The individual or institution, which has done the most to improve the image of New Jersey”
- ✓ **The New York Times, Four-Stars "Extraordinary"** June 11, 1995 by Fran Schumer “When does a restaurant rate extraordinary? When, after three or four hours, you don't walk out of the dining room, you float”. “Country Kitchen, City Palate--The Ryland Inn Is an Exquisite Mix”
  - Only 7 other restaurants in the United States have achieved this distinction
- ✓ **Gourmet Magazine**, May 1995 by Richard Sax - The Ryland Inn named one of "**The Ten Idyllic World-Class Country Dining Establishments**" in an article "celebrating truly extraordinary cuisine"
- ✓ **The American Academy of Hospitality Sciences "5 Star Diamond Award"** Craig Shelton selected as "one of the world's best chefs"
- ✓ **Wine Spectator**, December 15, 1993 Chef Shelton named one of "**America's Eight Best Young Chefs**"
- ✓ **Wining and Dining in New Jersey**, *November 1993* Anne Semmes and Valerie Sinclair, New York Times Reviewers "**New Jersey's Best Restaurant**", 98/100, 4 Stars for Food.
- ✓ **PBS Series “Great Chefs of the East”** Chef Shelton named one of twenty chefs.

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## Bouley, NY:

- ✓ With the collaboration of Eric Ripert, his Sous-Chef at the time, Craig was able to gain Bouley a **New York Times Four-Star "Extraordinary"** review
  - The restaurant was universally held as America's #1 restaurant for the next 7 years

# King's Row Coffee COMPANY

## EXPERIENCE

### **Founding Partner at King's Row Coffee Company**

June 2013 - Present

Super high-end coffee blends tailored for different environments

### **President at Aeon Hospitality Holdings**

February 2013 - Present

Luxury Hospitality Consulting

### **Managing Partner & Executive Chef at The Inn at Dos Brisas**

November 2010 - June 2011

### **Business Consultant and Guest Chef at Skylark Diner**

June 2009 - October 2010

Reinvention of the "American Diner" concept

### **Executive Chef/Consultant at Ome Caterers**

March 2008 - December 2008

Spearheaded a business turnaround in less than 9 months through qualitative improvement, product plan, marketing plan, repositioning and vertical segmentation

### **Chef-Owner at The Ryland Inn**

1991 - 2008 (17 years)

N.Y. Times 4-Stars reviews, twice (1995 and 2000)

James Beard "Best Chef" Award

### **Chef-de-Cuisine at Bouley**

1988 - 1991 (3 years)

With the collaboration of Eric Ripert, Craig's Sous-Chef at the time, was able to gain Bouley a New York Times 4-Star review. The restaurant was universally held as America's #1 restaurant for the next 7 years.

### **Sous Chef at Le Bernardin**

1985 - 1988 (3 years)

### **Sous Chef at La Cote Basque**

1983 - 1985 (2 years)

Education

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## **Cook at Ma Maison, Los Angeles, CA**

1982 - 1983 (3 years)

## **Yale University**

BA, Molecular Biophysics and Biochemistry (MB&B), 1978 - 1982

**Activities and Societies:** 1978 Presidential Scholar

## **Academics Honors and Awards**

1978 Presidential Scholar (Jimmy Carter)

1977 St. Paul's School ASP