



ATTENDEES } SOMMELIER SELECTION



ALEC BRUGGENTHIES

National Beverage Director | Smith & Wollensky | Chicago, IL

Alec is a lifelong Chicagoan that has worked on the service side of the wine and spirits industry for almost twenty years, fifteen of those as a Certified Sommelier and Wine Educator. As the National Beverage Director at Smith & Wollensky in Chicago, IL, he is thankful to have a profession that allows him to explore his interests including travel and exploring new flavors while getting to meet interesting people in the world of wine.



ALEX SERONICK

Wine Director & Sommelier | Forbes Mill Steakhouse | Los Gatos, CA

Alex Seronick is the Wine Director and Certified Sommelier at Forbes Mill Steakhouse in Los Gatos, CA. For three years he has been able to obtain the Best of Award of Excellence from Wine Spectator, adding to the ten-year streak for the restaurant. When he isn't recommending or pouring wine on the floor, he's spending time (probably cooking) with his beautiful wife Cheryl and two sweet (but sassy) children Arlo and Nora.



ANTONIO PRONTELLI

Executive Chef | Patina Restaurant Group | New York, NY

Born in the Bronx to Italian immigrants from Tuscany, Antonio Prontelli has always been passionate about all things culinary. Prontelli received his degree from The Culinary Institute of America in 1992, and began his career at Restaurant Associates' Mama Leone's, where he created their signature pasta dishes. He then took a position at the American Festival Café, now Rock Center Café, and quickly rose to Executive Chef. In 2014, Chef Prontelli became the Executive Chef of Patina Restaurant Group's Rockefeller Complex, overseeing Rock Center Café, The Sea Grill, and Cucina & Co.



BARRY C. HORTON

Wine Director | ALX by Alexanders Steakhouse | San Francisco, CA

Barry Horton began working in the industry 15 years ago and is currently the Wine Director at ALX by Alexanders Steakhouse in San Francisco. After many different styles of venue, he finally settled on fine dining where he developed a love for wine. He feels very lucky to live in a city surrounded by great food and wine, and loves the fact that there is always more to experience.



BRIAN MICHAEL MCGAHEY

Sommelier | NRG | Washington, D.C.

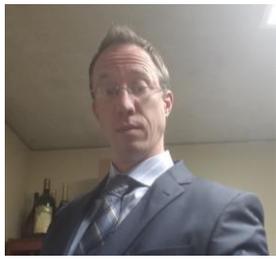
Brian hails from Washington, D.C. where he works on spirits and wine programs across the greater metro area as the Sommelier for NRG. He focuses on craft and boutique producers along with unique sources and flavor profiles that not only compliment food, but also can stand alone beautifully for his guests' ultimate enjoyment and satisfaction.



CATHERINE MOREL

Lead Sommelier | 71Above | Los Angeles, CA

Catherine Morel has worked in several fine-dining restaurants in Columbus, Ohio, Las Vegas and Glendale, CA and is currently the Lead Sommelier for 71Above at the US Bank Building in downtown LA. She has worked her way through the Court of Master Sommeliers, currently holds the Advanced Diploma and has the Master Diploma in her sites. She believes that a good wine program should speak to all levels of guest experience while offering unusual selections for those wishing to wander off of the beaten path.



CHRIS CASS

Wine Director | Elway's Restaurant Group | Denver, CO

Chris Cass is the Wine and Beverage Director for the Elway's Restaurant Group in Colorado. He oversees a Wine Spectator Best of Award of Excellence restaurant with over 1000 wine selections and is supported by one of the finest beverage teams in the industry.



CHRISTOPHE LE CHATTON

General Manager | The Omni King Edward Hotel | Toronto, Canada

Christophe Le Chatton is a certified Sommelier in 4 countries and successfully competed in the Sopexa Finals in Montreal -1994 (3rd place) and New York City - 1997 (first runner-up). Named Hotelier of The Year in 2017 by Hotelier magazine, Le Chatton's career in luxury hospitality has traversed the continent with the Four Seasons, Waldorf-Astoria, Fairmont and most recently at the historical Omni King Edward in Toronto.



JULIAN MAYOR

Beverage Director & Head Sommelier | FARMTABLE Cucina | St. Petersburg, FL

Julian Mayor never imagined he would be where he is today when he moved to Washington, DC from Tampa, FL to pursue a career in government. After several years in the nation's capital he decided that his true passion was in the food and wine world. He began taking culinary classes at the French Culinary Institute in NYC while interning in the wine cellar of Balthazar and the Best Cellars wine shops. Since then, Julian has worked for the top restaurant and hospitality groups in the country including Lettuce Entertain You and the Four Seasons Hotels. In late 2016 he returned to his hometown as Beverage Director of LOCALE Market and FARMTABLE Cucina, where he oversees a growing retail and restaurant wine, beer, and spirits program to complement the culinary creativity that surrounds him.



LESLIE S. BRITT, DIPWSET

Wine Slinger | The Lodge at Woodloch | Hawley, PA

Never taking herself or life too seriously, Leslie Britt is grateful to have landed at one of the Top 10 Spas in the world. She believes we are stewards of the land, taking time to hear the stories behind the label and never compromising the integrity of the grape. Leslie's role at The Lodge at Woodloch in Hawley, PA has blossomed into Educator, Writer, and Mentor.



SEAN GANTNER

Beverage Director & Sommelier | Rothmann's Steakhouse | New York, NY

For over eight years, Sean Gantner has been the Beverage Director and Sommelier at Rothmann's Steakhouse. He is an American Sommelier Association graduate and a three-time member of the Sommelier Stars team for Sonoma Wine Country Weekend. Sean has visited Bordeaux for En Primeur four times and was featured in the Cos d'Estournel vintage release video and has had the privilege of being the Sommelier in the VIP lounge for the Fine Wine & Food Festival at the Nassau Coliseum two times.



SIMON HOLGUIN

Director of Operations, Beverage Program | Olivella's | Dallas, TX

Simon Holguin graduated from Le Cordon Bleu culinary school and managed various restaurants in his 12-year career. As the Director of Operation for Green Restaurant Services, he blends his food and wine expertise with his business acumen. He curates the wine list, oversees expansion of new ventures, and day-to-day operations. Simon lives in Dallas, Texas and makes regular visits to wine regions in the United States and Europe.



STEVEN FERNAND ACKAD

Sommelier & Beverage Director | A Restaurant | Newport Beach, CA

Steven Fernand Ackad grew up in Quebec with a French-Canadian mother and an Egyptian father, where his appreciation for wine was conveyed early. He loves that wine is not meant to be drunk alone. The interaction that comes with enjoying a bottle of wine is what gives it such an important place at the table. One of his greatest joys is pairing the perfect bottle of wine for the moment, whatever that moment might be. Steven is the Sommelier and Beverage Director at A Restaurant in Newport Beach, CA.