

WINE COUNTRY NETWORK

Wine Country Personality Kimball Jones:

Focused Wine Country Cuisine

Supported by the bounty of the Carneros and surrounding farmers and ranches, FARM at the Carneros Inn offers a relaxing, elegant, and exciting wine country experience. The restaurant's Executive Chef Kimball Jones has created a menu that reflects this commitment to simple elegant dining highlighting the wines of the region, plus the organic and sustainable local agriculture. An outdoor living room styled alfresco lounge, cathedral ceilings, two fireplaces, patio dining, and premium wines from the region make this a food and wine lovers Mecca.



Foodies can gain premium access to FARM's fresh cuisine through the [The Grand Dinner Event](#) for the Napa Valley Mustard Festival on Friday, February 23, 2007. Assemble with fellow gourmards to indulge in seven sumptuous courses for the Season's Signature Sit-down Gourmet Extravaganza.



The line-up of chefs includes Executive Chef Kimball Jones, FARM; Host Chef Alejandro Ayala, Meadowood Napa Valley; Retiring Host Chef Robert Curry, Executive Chef Auberge du Soleil and Executive Chef/Owner Ken Frank, La Toque among others. Each course pairs a vintner and chef to ensure a perfect marriage of tastes. Make a weekend getaway of the event by staying on property with the [WineCountry.com Exclusive Experience](#).

Executive Chef Kimball Jones brings over 20 years of experience and impressive accomplishments to The Carneros Inn. In addition to FARM, Chef Jones oversees The Carneros Inn's private dining restaurant, Hilltop Dining Room, and local favorite - The Boon Fly Cafe.

One of his primary responsibilities includes managing the seasonally changing menu at both eateries -- created primarily from the Carneros region's bountiful array of top-quality produce, cattle ranches and award-winning cheese producers. He is particularly enamored with including all the flavorful local ingredients and creating dishes that pair well with the wines of the region.

Sophisticated culinary talents are expressed in the "Seasonal Private Dining Menus" also created by Executive Chef Jones for guests of The Carneros Inn. Through use of the Slow Food technique each menu item is prepared with the intent of bringing forth the ingredient's natural flavor.

Prior to his arrival at The Carneros Inn, Jones achieved national acclaim for Wente Vineyards Restaurant and played a pivotal role in the international expansion of Wente Vineyards. He spearheaded a number of Wente-sponsored American Food and Wine Festivals at locations around the world, enhancing the perception of California cuisine among foreign chefs.

For more information on FARM at the Carneros Inn call 707.299.4880.