

Cakebread Cellars



Brian Streeter *Culinary Director*

Brian Streeter has been highlighting the world-class wines of Cakebread Cellars with seasonal, product-driven menus since 1989. While utilizing the best ingredients Northern California has to offer, Brian draws on the cuisines of the Mediterranean - where food has historically been linked with wine - for inspiration on how to best pair the two.

As culinary director, Brian leads hands-on cooking classes at Cakebread and manages a team that develops recipes and prepares meals for events hosted at the winery. Brian also spearheads the winery's annual American Harvest Workshop, a four-day "boot camp" for chefs, sommeliers, press and consumers to interact and increase awareness and appreciation of American viticulture and artisanal food products.

Brian Streeter has spent over 25 years with Cakebread Cellars where he works to foster awareness and appreciation of the pleasures of pairing American wines and foods at the table.

Brian is the co-author of the Cakebread Cellars Napa Valley Cookbook and The Cakebread Cellars American Harvest Cookbook (both by Ten Speed Press), for which he developed recipes and paired with Cakebread wines. In addition, Brian helped promote the recently published American Harvest Cookbook at cooking schools, gourmet food stores and fine wine stores across the U.S.

A graduate of the New England Culinary Institute in Montpelier, VT, Brian worked in Greenwich, CT, before moving to Napa Valley. Prior to joining Cakebread Cellars, he worked at Etoile, the restaurant at Domaine Chandon, Napa.

Brian enjoys sharing his knowledge and passion for cooking. Every year, he works with a fourth-grade class in the town of Napa, where he introduces the young students to the pleasure of cooking and helps them develop an understanding of food sources. Brian is a member of both the Chef's Collaborative and Slow Food.



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