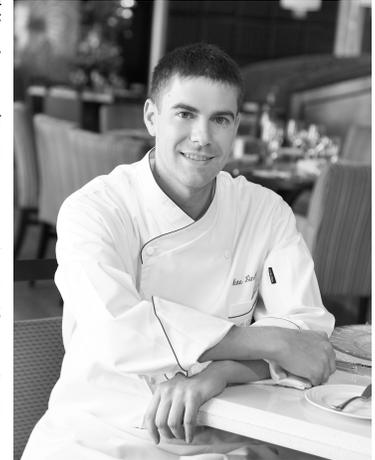


## EXECUTIVE CHEF NATE LINDSAY ADDS EXCEPTIONAL TALENT TO LUCY RESTAURANT & BAR AT BARDESSONO HOTEL & SPA

**YOUNTVILLE, Calif.** – Nate Lindsay is the executive chef of [Bardessono Hotel & Spa](#), the luxurious, LEED Platinum Certified wine country retreat in the heart of Napa Valley. Lindsay oversees all aspects of the culinary experience at Bardessono and for Lucy Restaurant & Bar, the hotel's award-winning, signature restaurant presenting innovative, garden-inspired cuisine that embodies the property's "exceptional by nature" modern aesthetic and eco-spirit.

Before taking the helm at Bardessono, Lindsay was the executive chef at the farm-to-fork restaurant, Jardenea, at Melrose Georgetown Hotel in Washington D.C. Lindsay embraces the philosophy of serving inventive dishes through artful presentations with the use of the highest quality seasonal ingredients. Noted by *Parade Magazine* as a chef who "takes the whole farm-to-table trend to a whole new level," Lindsay's talent at creating harvest-centric cuisine is revered by national media outlets and the DC community.



Lindsay's love affair with food has put his career onto the fast track within Remington Hotels, Luxury Division. Prior to his role as executive chef at Melrose Georgetown Hotel, Lindsay was a part of the pre-opening team at One Ocean Resort & Spa and Azurea Restaurant in Atlantic Beach, Fla., where he quickly assumed the position of executive sous chef. He spent time overseeing all food and beverage outlets at the Florida resort.

Lindsay began his formal training at Connecticut Culinary Institute in Suffield, Conn where he studied advanced culinary arts. Before joining One Ocean Resort & Spa and Azurea, Lindsay led the kitchen for Amelia Island Plantation Ocean Grill in Fernandina Beach, Fla.

Lending his talent to multiple charity events and organizations, Lindsay reflects the Bardessono team's philosophy of involvement of charitable efforts and has supported philanthropic events such as the Friends of James Beard Benefit Dinner, Children's Home Society Caring Chefs, Tom Coughlin's Jay Fund Foundation and First Coast Premier Wine Extravaganza benefiting the Children's Cancer Fund. This past year he also served as a 2015 Embassy Chef Judge during Washington D.C.'s Embassy Chef Challenge where a dozen embassy chefs present signature epicurean delights and compete for the Judges' Choice and People's Choice Awards.

A seasoned talent with extensive experience in the culinary arena, Lindsay has a reputation for meticulous preparation and presentation. He takes current, conscious cooking to a new level with his locavore ideology that reflects the growing trend towards a healthier lifestyle. By building relationships with local farmers and purveyors, Chef Lindsay brings a taste of his dedication to the table and reaffirms the direct connection between land and plate.

With his signature style and welcoming smile, Chef Lindsay considers himself lucky to be able to call Yountville home and takes pride in providing dining experiences that are both memorable and inspiring.