

CONTACT: SELLAND FAMILY RESTAURANTS

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## THE KITCHEN RESTAURANT INTRODUCES NEW EXECUTIVE CHEF: KELLY MCCOWN

(Sacramento, CA; July 22, 2015) – The Kitchen Restaurant and Selland Family Restaurants are excited to announce the appointment of Kelly McCown as the new Executive Chef at The Kitchen. McCown brings twenty-five years of notable and praiseworthy restaurant experience to the family-run Sacramento landmark restaurant.

McCown recently returned to Sacramento to join the corporate team at Selland Family Restaurants, after three years at the culinary helm of the *Michelin*-recommended restaurant and bar Goose&Gander in the Napa Valley. However, McCown is no stranger to the Sacramento restaurant scene and food community, as he is well known as the acclaimed former Executive Chef at Ella Dining Room and Bar, also a Selland Family Restaurant. "This is something we've always envisioned and have had ongoing discussions with Kelly for years, pretty much since he left Ella", says Randall Selland. "Kelly has always been a part of the family and it's great to have him back!"

McCown will present his first month-long menu starting with the Kitchen's August menu. "This move, and the new Kitchen redevelopment project, represent the culmination of my twenty plus year career and embraces the shared vision for myself and the Selland family", says McCown. "I couldn't be more excited about the opportunity that lies before us and the ever growing Sacramento food scene."

## ABOUT CHEF KELLY MCCOWN:

After completing his culinary training at the California Culinary Academy, Kelly McCown honed his craft in some of San Francisco's finest kitchens, including La Folie, Fleur de Lys and Lascaux. McCown then moved to Seattle and continued with some of the Pacific Northwest's foremost restaurants including award winning restaurant Lampreia, the *James Beard Foundation's* celebrated Flying Fish, and Pampas Club. Eventually returning to California, McCown worked at Wine Spectator's Greystone Restaurant at the Culinary Institute of America, and then followed Todd Humphries to open the renowned *Michelin* starred Napa Valley restaurant, Martini House in Saint Helena. He then made the move to Francis Ford Coppola's Rubicon Estate at the Inglenook Chateau. In 2009, McCown joined Selland Family Restaurants as Executive Chef of Ella Dining Room and Bar in Sacramento. McCown later returned to Napa Valley to reopen the beloved space which once housed Martini House, ushering in Goose&Gander which earned a *Michelin Bib Gourmand* during his tenure. In February of 2015, McCown returned to Selland Family Restaurants in Sacramento.

## ABOUT THE KITCHEN:

Located in Sacramento, The Kitchen Restaurant is owned and run by husband and wife team of Chef Randall Selland and Chef Nancy Zimmer, along with their grown children Josh Nelson and Tamera Baker. The Selland family was among the first to emphasize "Farm-to-Fork" dining in the Sacramento region since it opened its doors in 1991. They've been building relationships and supporting local farmers, growers, ranchers and artisan producers since the inception of The Kitchen. The quality, commitment, and passion that the Selland family brings to The Kitchen have created a landmark restaurant that has sold out nightly for more than twenty years.

The Kitchen Restaurant has earned every imaginable local and regional award along with an impressive list of national accolades, including the *AAA Five Diamond Award* five years running, a nod as a semi-finalist for the *James Beard "Outstanding Restaurant" Award*, the highest *Zagat* ratings, and honors from *Wine Spectator* and *Wine Enthusiast*, as well as inclusion in the *Yelp Top 100* and the *Open Table Top 100*.

The Kitchen serves a five-course prix fixe demonstration dinner menu based on a monthly seasonal framework that features the best and freshest ingredients available on a daily basis, mostly procured locally and regionally. Dinner service also includes an interactive intermission featuring chefs' tasting stations, as well as a finale of fresh herb tea service and artisan coffee served with Dessert. The Kitchen is open five days a week, located at 2225 Hurley Way in Sacramento, CA.

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www.thekitchenrestaurant.com