



JERRY REGESTER
Executive Chef, The Santa Lucia Preserve



Born and raised in the Northeast, Jerry began his career training at the New England Culinary Institute, where he also fell in love with wine. Following graduation, he moved West to follow his dreams of working in wine country. Since that time, Jerry has had the opportunity to work with some of the world's greatest chefs at places like Domaine Chandon, The Lodge at Pebble Beach, and Pacific's Edge restaurant at The Highlands Inn, to name a few. In addition, Chef Jerry has had the chance to showcase his skills at events like Pebble Beach Food and Wine, the Carmel Tomato Fest, and the Monterey Bay Aquarium's Cooking for Solutions. Chef Jerry's focus is on using sustainable ingredients, adhering to the Monterey Bay Aquarium's Seafood Watch Program, and describes his cooking style as rustic elegance with refined flavors. His philosophy: "Great cuisine starts with great ingredients." Chef Jerry oversees the culinary for both the Ranch Club and the Golf Clubs at The Santa Lucia Preserve