

FOR IMMEDIATE RELEASE



**Laura Chenel and StarChefs Partner with 10 West Coast Restaurants  
for  
GOAT CHEESE DISCOVERY WEEK**  
*Find inspired goat cheese recipes in four cities June 2– 16*

**June 2, 2021, Sonoma, Calif.** — Laura Chenel is inspiring a new generation of chefs during **Goat Cheese Discovery Week**, June 2–16 at top West Coast restaurants including Flour + Water in San Francisco; Ava Gene’s in Portland; Lark in Seattle; and Gwen in Los Angeles. At the peak of the COVID-19 pandemic last June, Laura Chenel and leading professional chefs’ network StarChefs partnered with 10 influential chefs by donating 450 pounds of cheese and collaborating on contemporary recipes that showcase the flavor of goat cheese in a variety of dishes. This creative partnership evolved into the festive **Goat Cheese Discovery Week**.



*Green Garlic Pesto Pizza  
by Chef Josh McFadden  
of Ava Gene's in Portland  
is part of Goat Cheese  
Discovery Week.*

“This collaboration with StarChefs gave us an opportunity to support these chefs and restaurants through the hardships of COVID-19,” says Manon Servouse, Laura Chenel marketing director. “While we couldn’t be there in person, we were able to supply cheese for some amazing recipe creations when many of these restaurants were temporarily closed or at partial capacity. We hope **Goat Cheese Discovery Week** will encourage the public to support local restaurants while experiencing more about goat cheese, its range of flavors and cooking applications.”



*Chef Bonnie Morales at Kachka in  
Portland is making Lazy Vareniki  
for Goat Cheese Discovery Week.*

As part of **Goat Cheese Discovery Week**, diners who order the Laura Chenel specials at any of the participating restaurants between June 2–June 16 are eligible for a chance to win \$100 off their next meal. To enter, diners take a photo of their meal and tag @LauraChenel and @StarChefs on an Instagram post or story.

When Alice Waters introduced the rich and citrusy fresh goat cheese at Chez Panisse 40 years ago, she put Laura Chenel on the map and started a partnership that lasted decades. Since then, Laura Chenel, the “chef’s chèvre,” has never lost sight of the restaurant industry’s role in its success.

Laura Chenel first collaborated with StarChefs in 2019 as part of its 40<sup>th</sup> anniversary, when 100 chefs submitted recipes to the StarChefs Goat Cheese Recipe Contest. Top Chef season 15 finalist Joe Sasto won the grand prize for his [Goat Cheese Tart with Beet-Poached Figs](#).

According to StarChefs CEO and Editor-in-Chief Antoinette Bruno, Laura Chenel products are a natural fit for the StarChefs community of chefs seeking fresh, high-quality products to diversify their menus. **Goat Cheese Discovery Week** is the first in StarChefs’ new ingredient Discovery week format.

Find **Goat Cheese Discovery Week** at the following restaurants:

**Josh McFadden**|[Ava Gene's](#)|Portland

GREEN GARLIC PESTO PIZZA with Green Garlic, Kale, Spring Raabs, Whipped Laura Chenel Goat Cheese and Lemon

**Bonnie Morales**|[Kachka](#)|Portland

LAZY VARENIKI with Laura Chenel Goat Cheese, Fava Beans, Sunchokes, Green Garlic, Celery

**Tracey Harada**|[Love & Salt](#)|Los Angeles

WOOD FIRED 'NDUJA PIZZA with Laura Chenel Goat Cheese, Parmesan, Mozzarella, Swiss Chard, Red Onion

**Juan Rendon**|[Gwen](#)|Los Angeles

RAVIOLI with Laura Chenel Goat Cheese, Lemon, Beurre Monte, Fresh Herbs



*Redbird in Los Angeles is serving Roasted California Artichoke with goat cheese.*

**Neal Fraser**|[Redbird](#)|Los Angeles

ROASTED CALIFORNIA ARTICHOKE with Potato Crusted Laura Chenel Goat Cheese, Romesco, Breadcrumbs

**John Sundstrom**|[Lark](#)|Seattle

LAURA CHENEL CHEVRE with Fava Beans, Olive Oil, Shallot, Mint

**Brandon Petit**|[Delancey](#)|Seattle

GOAT CHEESE PIZZA with House Red Sauce, Spring Onion, Smoked Fresno Chiles, Tarragon, Laura Chenel Goat Cheese



**Thomas McNaughton**|[Flour + Water](#)|**San Francisco**  
CAPPELLETTI with Laura Chenel Goat Cheese, Artichoke Hearts, Mint, Spring Onion Salsa di Noci, Walnut Brown Butter

**Freedom Rains**|[A Mano](#)|**San Francisco**  
RAVIOLI with Laura Chenel Goat Cheese, Nettle, Lemon, Fonduta, Spring Onions

**Alex Hong**|[Sorrel](#)|**San Francisco**  
MARUBINI with Laura Chenel Goat Cheese, Poppy Seeds



*Delancey in Seattle is topping its award-winning wood-fired pizza with Laura Chenel Original Log for Goat Cheese Discovery Week.*

### **About Laura Chenel**

Laura Chenel introduced a new chapter in American cheese in 1979 when she started making farmstead goat cheese with milk from her own goats using techniques she learned in France. Today, Laura Chenel still embodies its founding namesake's pioneering spirit as a leading producer of fresh and aged goat cheeses and goat yogurts crafted with fresh goat's milk from family-owned farms in California, Oregon, Nevada and Idaho. Located in the heart of Sonoma County, Laura Chenel is the first creamery in the U.S. to be awarded the prestigious LEED Gold certification and its commitment to sustainable practices, including solar energy and recycling, helps preserve the terroir for generations to come.

For more information, visit us at [LauraChenel.com](http://LauraChenel.com) or follow along on [Instagram](#) or [Facebook](#) @LauraChenel

### **About StarChefs**

StarChefs has supported the restaurant industry since 1995 and serves as an essential resource and platform for restaurant professionals, as well as a backstage pass for food-savvy consumers. StarChefs' original content is driven by in-person tastings and interviews across the world, and its mission is to catalyze culinary professionals' success and give them tools to overcome specific challenges. Now in its 13th year, StarChefs hosts the annual **International Chefs Congress**, an industry-only symposium featuring the world's preeminent culinary talent. Through its **Rising Stars Awards** and quarterly Rising Stars magazine, StarChefs has recognized up-and-coming industry professionals in four markets each year since 2003. StarChefs features top chefs, pastry chefs, sommeliers, bartenders, and artisans in more than 35,000 published pages of original, industry-focused content, generates over 4 million page views annually, and was nominated for "Best Web Site" by the James Beard Foundation. The site also connects hospitality professionals to careers in foodservice through the industry's leading job board, **StarChefs JobFinder**.

For more information visit [StarChefs.com](http://StarChefs.com)

Twitter: @Star\_Chefs

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