



**FOR IMMEDIATE RELEASE**

**CHEF SCOTT ALLEN NAMED EXECUTIVE CHEF OF BREWERY GULCH INN**  
*Award-winning Inn on the Mendocino Coast Welcomes Wolfgang Puck Protégé*

**MENDOCINO, CA – (September 1, 2016)** – Guy and Sarah Pacurar, owners of Mendocino’s celebrated Brewery Gulch Inn, are pleased announce the addition of Chef Scott Allen to their culinary team. Allen will replace retiring Executive Chef Peg Davis who has overseen the Inn’s organic and seasonally-changing menu for the past 5 years. Known for the creative breakfast and dinner service included with each guest’s stay, the Inn’s search to replace the talented Davis took more than 6 months. With his accomplished background and broad skill set, the Pacurars are confident that Allen will be able to continue the exceptional [food and wine experience](#) that have become a hallmark of a stay at Brewery Gulch Inn.

“We were fortunate to have Peg Davis with us for 5 wonderful years,” said Pacurar. “She raised the guests’ culinary experience significantly. We are excited to have found an individual of Scott’s talent and accomplishments to continue our course.’

Growing up in Venice Beach, California, a teenaged Scott applied for a summer job as a dishwasher at a new restaurant in West Hollywood called Spago, but on his first night in the kitchen, “I literally jumped from the frying pan into the fire,” he says, as he was promoted to sauté chef on the spot. He would work as sauté chef at Spago for the next 5 years, earning the lifelong mentorship of Wolfgang Puck in the process.

Scott later trained at the California Culinary Academy in San Francisco, where he graduated second in his class with honors. While in school, he worked at Grasing’s in Carmel and the Napa Valley Grille in Yountville, augmenting his classroom experience with hands on training from Wolfgang Puck and others.

He went on to serve simultaneously as Executive Chef at Galaxy Diner and Uncle Jack’s Steakhouse in Manhattan and then at Wolfgang Puck Bar and Grill in Atlantic City. He also spent a number of years with Ritz Carlton Hotels, opening new restaurants for them in Grand Cayman and Cairo, and turning around struggling properties in Miami Beach and Puerto Rico, as well as working as Chef de Cuisine at their property in Jamaica.

Scott grew up in a food-centric family — his great-grandparents owned Irish pubs and his grandmother was a great cook. He says his childhood greatly influenced the chef he has become. “Sitting around with 100 to 200 family members eating, conversing, and hoisting endless Guinnesses and Jamisons – it doesn’t get much better than that.”

Scott has a clear vision of his culinary direction at Brewery Gulch Inn. “My main goal is to make our guests happy. Whether it’s meeting a special dietary need, or preparing a private dinner for discriminating diners, I view each day as a fresh challenge. I’m excited about the Inn’s focus on fresh, organic and locally-sourced produce too. While I plan to continue some of the classic dishes created by the Inn’s previous chefs, I will also draw on my years in the Caribbean, as well as the influences of Cairo, New York, and Northern California in crafting my menus.”

A recent transplant to Mendocino's North Coast, Scott says he is both delighted and impressed with the physical beauty of the area. "Since we arrived, my fiancée Melissa and I have been picking up a strong sense of happiness from area residents and visitors alike. When I see the ocean, the rivers and the redwoods, I know why people are smiling!"

### **About Brewery Gulch Inn**

Perched high on a bluff top overlooking Smuggler's Cove and the Pacific Ocean, the [Brewery Gulch Inn](#) is a one-of-a-kind bed-and-breakfast property that reigns cathedral-like over the dramatic Northern Mendocino coast. Constructed in 2001 from 150-year old redwood reclaimed from the nearby Big River, this architectural masterpiece boasts a 15-foot cathedral ceiling in the Great Room, complete with a stunning, four-sided glass-and-steel fireplace, 10 romantic rooms with all the modern amenities, three extraordinary acres of mature pines and redwoods, wooded glens, wetland ponds, gardens, and a full-time executive chef who will tempt your taste buds with an extensive array of culinary offerings, from a complimentary cooked-to-order breakfasts, to an innovative dinner buffet highlighting locally-sourced, organic ingredients.

### **Accolades**

- In 2014, 2015 and 2016, *Travel + Leisure Magazine* recognized Brewery Gulch Inn as one of the top hotels worldwide in the World's Best Awards.
- In 2014 & 2015, *Condé Nast Traveler* named Brewery Gulch Inn as one of the top hotels in the United States in its Annual Readers' Choice Awards.

*Additional recognitions include:*

- AAA Four Diamonds Award (2003 – present)
- Bed and Breakfast Diamond Collection (2011-present)
- One of the top-rated Mendocino lodging properties on TripAdvisor
- Trip Advisor: Certificate of Excellence Award (2012, 2013, 2014, 2015)

For more information, visit the Inn's website at [www.brewerygulchinn.com](http://www.brewerygulchinn.com) or call 800.578.4454.

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