

CHEF CRAIG SHELTON



Craig Shelton has a resumé that reads like a Who's Who of the world of haute cuisine, having trained with many of the finest chefs of Europe such as Joel Robuchon named "Chef of the Century" by Gault-Millau, and Paul Haeberlin, Gaston LeNotre, and many others

He has also held important positions in many of America's top restaurants including Ma Maison (Los Angeles), La Côte Basque, Le Bernardin, The Rainbow Room, Le Chantilly, and most recently served as David Bouley's Sous-Chef for two and one half years helping Bouley to achieve its "4 Star" rating from the *New York Times*.

For eighteen years, The Ryland Inn in Whitehouse, New Jersey, was rated the number one restaurant in New Jersey by every rating institution, newspaper and magazine, including the first-ever ***New York Times* 4 Star rating**. In 2004 the Ryland was named

"THE #1 TOP TABLE IN USA" by GQ Magazine,

Mr. Shelton has been honored as **"USA Chef of the Year 2002"** by Santé Magazine **James Beard Awards "Best Chef-Mid Atlantic"**; the first-ever **"Hall of Fame Chef"** for New Jersey; The only Chef of New Jersey to ever be inducted into **"Relais & Chateaux- Relais Gourmands"**.

Mr. Shelton took his degrees in molecular Biophysics and Biochemistry from **Yale University** in 1982; was a **Presidential Scholar (Gold Medal)**; and previously attended **St. Paul's School** in Concord, New Hampshire.

Mr. Shelton is a dual citizen of France and America.

AWARDS

New Jersey Monthly, First Hall of Fame: Craig Shelton Hall of Fame 2006

New Jersey Monthly, Reader's Choice Poll 2006

The Ryland Inn is the #1 Critics Choice "**BEST OF THE BEST** for all New Jersey", "**BEST FRENCH RESTAURANT** for all New Jersey", "**BEST FORMAL RESTAURANT** for all New Jersey"

New Jersey Monthly, 2006 BEST OF THE BEST ISSUE - Craig Shelton "BEST CHEF IN ALL NEW JERSEY"

GQ Magazine, "#1 TOP TABLE IN USA for 2004", December 2003

"Eat America", International restaurant critic Alan Richman names Ryland Inn as #1 Top Table in USA for 2004!

The Sunday Star-Ledger, RYLAND BISTRO GETS FOUR STARS TOO! September 7, 2003 The Ryland's newly opened BISTRO and PIANO BAR gets highest marks too.

The Santé Awards, CHEF OF THE YEAR-USA, 2002

Craig Shelton wins "Chef of the Year-USA"

The James Beard Foundation Awards, "Best Chef Mid-Atlantic" 2000

<http://starchefs.com/JBeard/2000/amex.html>

Nation's Restaurant News, Fine Dining Hall of Fame, May 2000

Craig Shelton inducted into the Fine Dining Hall of Fame by Nation's Restaurant News.

The New York Times, Review: "Extraordinary **", November 5, 2000**

by David Corcoran, "Reaching For Perfection". Only 12 other restaurants in the United States have achieved this distinction.

Relais & Châteaux-Relais Gourmands, 2006. 2005. 2004, 2003, 2002, 2001, 2000, 1999, 1998

Craig Shelton inducted by Relais and Châteaux as a "Relais Gourmand" Chef--one of only ten Chefs in America.

Zagat Guide, Reader's Choice Poll, 2006. 2005, 2004, 2003, 2002, 2001, 2000, 1999, 1998, 1997, 1996, 1995

#1 Restaurant in New Jersey: 28, 28, 27

"Words cannot describe dining" at this "crème de la crème" of New Jersey restaurants, where "every detail is thought out", located in a "charming inn" on "beautiful grounds" in Hunterdon County, "exquisite" New French Fare "that's perfect for special occasions, even if you have to make one up... it's worth the trip."

AAA Four Diamond Award, Recipient, 2006, 2005, 2004, 2003, 2002, 2001, 2000, 1999, 1998, 1997, 1996

Mobil Four Star Award, Recipient, 2006, 2005, 2004, 2003, 2002, 2001, 2000, 1999, 1998, 1997, 1996

DiRoNA (Distinguished Restaurants of North America) Award *Recipient, 2006, 2005, 2004, 2003, 2002, 2001, 2000, 1999, 1998, 1997, 1996*

Gourmet, Reader's Choice Poll*, 1999, 1998, 1997, 1996

"Our Reader's Top Table" #1 Restaurant in New Jersey

"Tops for Special Occasions"

"Top Food"

*Gourmet discontinued its Reader's Poll for New Jersey Restaurants in 2000

New Jersey Monthly, Reader's Choice Poll. 2006, 2005, 2004, 2003, 2002, 2001, 2000, 1999, 1998, 1997, 1996, 1995, 1994, 1993

#1 "Best of the Best" "four times the votes of the nearest runner-up"

"Best Atmosphere"

"Best Romantic Dining"

"Best Wine List"

"Best Service"

The James Beard Foundation Awards, 1999, 1998, 1997

Craig Shelton nominated "Best Chef Mid-Atlantic"

Wine Spectator, Annual Wine List Awards, 2006, 2005, 2004, 2003, 2002, 2001, 2000, 1999, 1998, 1997, 1996, 1995, 1994

The Ryland Inn wine list, composed by Chef Shelton, wins "Best of Award of Excellence".

Philadelphia Magazine, Mid-Atlantic Travel Awards, 1999

#1 "Best Country Kitchen"

New Jersey Restaurant Association Awards, 1998

"Humanitarian of the Year Award"

Garden Design, February/March 1998

"The New Chef-Gardener"

"Alice Waters has called The Ryland Inn's vegetable and herb plot 'the best kitchen garden in America'."

New Jersey Monthly, January 1998

Dining Critics Valerie Sinclair and Anthony Giglio pick their favorite restaurants. "The Ryland Inn is New Jersey's answer to one of the best restaurants in the world."

The Courier-News, "Eating Out", December 24, 1997

"Ryland Inn does everything right-4 Stars, Excellent"

Gourmet, October 1997

Chef Craig Shelton featured on the cover of "Gourmet" magazine.

1997 Governor Whitman Director's Award:

Governor Christine Todd Whitman honors Craig Shelton as the "individual or institution, which has done the most to improve the image of New Jersey"

Cervena Plates Cuisine Competition, 1996

Craig Shelton takes first prize in international cooking competition.

The Express-Times, August 1996

By Theresa Anderson

"In five years, The Ryland Inn has become one of the finest eateries in the nation."

Forbes Newspapers, March 1996

By Phyllis Reckel

"A Ryland Inn dinner is one of life's little pleasures."

The New York Times, Review: "Extraordinary **", June 11, 1995**

By Fran Schumer "When does a restaurant rate extraordinary? When, after three or four hours, you don't walk out of the dining room, you float". "Country Kitchen, City Palate--The Ryland Inn Is an Exquisite Mix". Only 7 other restaurants in the United States have achieved this distinction.

Gourmet Magazine, May 1995

By: Richard Sax

The Ryland Inn named one of "The Ten Idyllic World-Class Country Dining Establishments" in an article "celebrating truly extraordinary cuisine".

The American Academy of Hospitality Sciences "5 Star Diamond Award"

Craig Shelton selected as "one of the world's best chefs"

Wine Spectator, December 15, 1993

Chef Shelton named one of "America's Eight Best Young Chefs".

Wining and Dining in New Jersey, November 1993

Anne Semmes and Valerie Sinclair, New York Times Reviewers

"New Jersey's Best Restaurant", 98/100, 4 Stars for Food.

Crain's NY Business, Star Ledger, Daily Record, The Princeton Packet, The Asbury Park Press, Princeton Living, "4 Stars" 1993

Daily Record, "4 Stars" November 20, 1993

PBS Series "Great Chefs of the East"

Chef Shelton named one of twenty chefs