

Our chef, Andrew Watson

In order to get a feel for the person in charge of delighting you and your guests with his culinary talents, allow us to introduce Cornerstone's accomplished Chef.

Our Chef, Andrew Watson began his culinary career fifteen years ago in Plymouth, Massachusetts, in a family friend's small café. At a young age Andrew discovered his love for food as he learned the basics from a twenty-five-year veteran of the culinary industry. With four years of experience Andrew moved to Boston, where he studied culinary arts at Newbury College. Over the next seven years in Boston, Drew continued to refine his natural talents in the kitchens of a myriad of restaurant establishments.

In 2003 Andrew moved to the wine country to study under Copia's Executive Chef, Victor Scargle, where he learned the importance of local fresh produce and classical technique. Now after fifteen years of fine-tuning his culinary skills, Andrew proudly offers the best of both his east and west coast training in his fresh and creative cuisine.

We know you will enjoy working with us and we look forward to meeting with you to discuss your special occasion.