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**GOLF AND FOODIE EVENT RAISES THOUSANDS FOR AT-RISK YOUTH**

*Local Restauranteur took TOP honors in both the People’s Choice and Pinnacle Awards!*

10/27/15 (MURRIETA, CA) — Over 600 Foodies, Golfers and fans converged on Pechanga's Grand Ballroom to meet, taste and vote on delectable dishes from 13 competing So-Cal Chefs! Everything from scallops to twists on a Hawaiian favorite Loco Moco, pork belly and sushi, ravioli and more was enjoyed by participants prepared by chefs from **Leoness Cellars, Monte De Oro Winery, The Meritage at Callaway, Fresco’s Trattoria in Bonsal, Trattoria Toscana in Temecula, Devilicious, Tabu Sushi, Provecho Grill in Menifee, The urban catering co., Temecula Catering Company, Journey’s End at Pechanga, Heart of the House Catering, and Anthony’s of Murrieta**. This year was a first for Oak Grove Center For Education Treatment & The Arts as 1st place in both People's Choice AND the judges' Pinnacle Award went to ONE chef - from Provecho Grill in Menifee - a huge congratulations to Chef Rosie O'Connor whose Pollo Endogado, a bacon wrapped - chorizo stuffed chicken topped with a four cheese sauce, corn salsa and crushed walnut dish won over the judges palates and participants’ hearts!

The Award Winning Chefs:

**1st Place Pinnacle Award** AND TOP CHEF People’s Choice: **Chef Rosie O’Connor – Provecho Grill** in Menifee whose Pollo Endogado, a bacon wrapped - chorizo stuffed chicken breast topped with a four cheese sauce, corn salsa and crushed walnut dish won over the judges palates and participants’ hearts!

**2nd Place** *Pinnacle Award*: **Chef Wayne Quintos from The Urban Catering Company** – Canyon Lake

Dish: Ahi Poki and a twisted Loco Moco – Sous vide beef tenderloin with Porcini Mushroom Risotto, Truffle Cream gravy topped with a sunny quail egg, crispy shallots, micro arugula and shaved burgundy truffles.

Pinnacle Award Winner Rosie O'Connor of Provecho Grill is surrounded by the Judges (L-R) last year’s Pinnacle Award winning Chef from New Life Catering - Jeff Kirkland, Celebrity Chef Steve Cazel, O’Connor, Celebrity Chef Xiomara Hall, New Life’s Steve Bearse and local columnist John Hunneman.

**3rd Place** *Pinnacle Award*: Chef Amanda Martin – Leoness Cellars – Temecula Wine Country

**4th Place** *Pinnacle Award:* Executive Chef Richard Bustos – Heart of the House Catering – Temecula

Dish: Spanish Chorizo and Spanish marinated Shrimp on house made Romesco. Also Chimichurri sauce toasted crouton with a medium rare filet and quail egg.

**1st Place People’s Choice**: **Chef Rosie O’Connor – Provecho Grill** – Menifee

Dish: Pollo Endogado, a bacon wrapped - chorizo stuffed chicken breast topped with a four cheese sauce, corn salsa and crushed walnut

**2nd Place** *People’s Choice:* **Executive Chef Tony Nanci – Anthony’s Lounge & Ristorante** – Downtown Murrieta

Dish: Ravioli

**3rd Place** *People’s Choice*: **Chef Wayne Quintos – The Urban Catering Company**

Dish: Ahi Poki and a twisted Loco Moco – Sous vide beef tenderloin with Porcini Mushroom Risotto, Truffle Cream gravy topped with a sunny quail egg, crispy shallots, and micro arugula.

*Provecho Grill’s Award Winning - Pollo Endogado*

144 Golfers got the ball rolling with a 10am shotgun start earlier in the day on the award winning Journey at Pechanga course. This golf tournament is One-of-A-Kind as golfers gave rave reviews for the unique ending to their day on the links before heading into the main ballroom to join spouses and friends for the So-Cal Chef Open competition and live auction lead by Darren Deiss a local Rotarian and Auctioneer. Participants bid on An ELux Electric Bike from Pedego Temecula, $3000 worth of flooring from Pacific Flooring and a Once-In-A-Lifetime opportunity to play in The Lexus Champions for Charity Golf Tournament December 9-13, 2015 at Pebble Beach!

According to Tammy Wilson, CEO of Oak Grove, *“Early estimates for the entire event, from Golf to the Chef Open are at $35,000 raised for Oak Grove’s CIF Division Sports and Recreation programs including basketball, baseball, volleyball, cheer, dance, martial arts and intramural activities, and it could not have been done without the incredible support of local businesses like Thank you to Presenting Sponsor:*[*Lexus of Riverside*](https://www.facebook.com/lexusofriverside/)*Chairman's Circle Sponsor*[*Der Manouel Insurance Group*](https://www.facebook.com/DerManouelInsuranceGroup/)*, Signature Sponsors:*[*Exit Alliance Realty*](https://www.facebook.com/ExitAllianceCA/)*and Jim & Jeanette Short, along with our wonderful Silver Sponsor*[*Pechanga Resort & Casino*](https://www.facebook.com/pechanga/)*, Bronze Sponsors:*[*Abbott Vascular*](https://www.facebook.com/pages/Abbott-Vascular/150933564948064)*, California Coast Credit Union,*[*Chase Bank*](https://www.facebook.com/pages/Chase-Bank/110720728952411)*Temecula, First Citizens Bank Temecula,*[*Lexus Champions for Charity*](https://www.facebook.com/LexusChampionsforCharity/)*,*[*Murrieta Development*](https://www.facebook.com/Murrieta-Development-162284097161937/)*, Pacific Western Bank Temecula,*[*The Press-Enterprise - PE.com*](https://www.facebook.com/ThePressEnterprise/)*, Shamrock Foods,*[*Temecula Valley Toyota*](https://www.facebook.com/toyotatemecula/) *and many, many more!”*

A very big thank you to the judges who gave of their time and talents to help crown this year’s winner - **Xiomara Hall (Supermarket Wars), and Steve Cazel – (Cutthroat Kitchen)** along with last year’s Pinnacle Award winning Chef’s from **New Life Catering, Steve Bearse and Jeff Kirkland** were joined by local columnist John Hunneman from Valley News.

Planning has already begun on next year’s Chef Open…keep your mouth watering and your eyes peeled for details!

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**ABOUT OAK GROVE**

Oak Grove Center for Education Treatment & The Arts, is a non-profit, 24-hour residential, educational and therapeutic treatment center, located in Murrieta, that treats 76 at-risk children who live on campus and 90-100 day students who attend its non-public school. Oak Grove also operates a second campus, Oak Grove at the Ranch, in Perris, CA, that serves an additional 50 students. For more information on Oak Grove Center, visit [www.oakgrovecenter.org](http://www.oakgrovecenter.org).