



# DANIEL JOHNSON

## EXECUTIVE CHEF/FOUNDER

### COMPETING CHEF



### FEATURED IN

- The Press Enterprise

### AWARDS

- 2nd Place for Pinnacle Award with Avensole 2018
- 2nd Place for People's Choice Award 2018

### ABOUT:

CHEF DANIEL JOHNSON WAS BORN IN THE "FOODIE CAPITAL" OF THE WORLD- CHICAGO, ILLINOIS AND WAS RAISED IN THE SUNSHINE AND WARMTH OF SOUTHERN CALIFORNIA WINE COUNTRY- TEMECULA, CALIFORNIA. GRADUATED "LE CORDON BLEU COLLEGE OF CULINARY ARTS" -PORTLAND, OREGON IN 2007. RECRUITED BY TRIPLE CREEK RANCH, DARBY, MONTANA A RELAIS & CHATEAUX RATED HOTEL RANKED #1 IN NORTH AMERICA AND #1 IN THE WORLD BY TRAVEL AND LEISURE MAGAZINE 2009-2014. CHEF DANIEL BEGAN AS AN INTERN AND QUICKLY BECAME SOUS CHEF FOR TRIPLE CREEK'S AWARD WINNING RESTAURANT. CHEF DANIEL HAS WORKED WITH INGREDIENTS FROM AROUND THE WORLD AND DEVELOPED NEW AND EXCITING MENU'S EACH AND EVERY DAY FOR THE DEMANDING CLIENTELE OF TRIPLE CREEK RANCH. CHEF DANIEL'S VAST EXPERIENCE WITH INCREDIBLE PRODUCT AND DIVERSE MENU OFFERINGS HAS SHAPED HIS CULINARY TALENTS AND PASSION FOR FOOD OVER THE PAST 12 YEARS. CHEF DANIEL THEN EXPANDED HIS HORIZONS AND MOVED TO AUSTIN, TEXAS TO WORK WITH AWARD WINNING CHEFS. THE NAUGHTY PIG IS THE FIRST AND ONLY BUTCHER SHOP IN THE TEMECULA VALLEY WITH TWO LOCATIONS MURRIETA & TEMECULA WITH EXCITING AND FRESH "CHEF" INSPIRED "ENCASED MEATS" (SAUSAGES) AND CHARCUTERIE FEATURING PATES', TORCHON & RILLETES. THE BUTCHERY FEATURE GRASS FED ALL NATURAL BEEF, BLACK ANGUS, WAGYU. PIEDMONTESE & HERITAGE BREED DUROC & BERKSHIRE PORK PRODUCTS, FRESH SEAFOOD AND FREE RANGE & ORGANIC CHICKEN. THE NAUGHTY PIG ALSO FEATURES MARINATED MEATS READY TO COOK, KABOBS, IN-HOUSE SMOKED SALMON, SMOKED MEATS AND MUCH MORE.