

CHEF FACT SHEET



Chef Daniel Johnson

Naughty Pig Butchery

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 returned to Temecula in 2013 and was sought after to revise the menu at Viva Vino Wine Bar & Tapas in Old Town and also was the first Head Chef at 1909 in Old Town and developed the original menu. After moving to Austin, Texas, Chef Daniel noticed that a few very talented Chefs were opening Butcher Shops, the Naughty Pig Butchery was born.

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 & Rillettes. 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.