



STABLE VIEW SPOTLIGHT: CHEF PATRICK PETER

Patrick Peter was Stable View's guest chef for the first monthly Supper Club dinner.

Patrick says his greatest influences were his parents. They owned a restaurant in Mulhouse, France. While growing up with the family restaurant, Patrick's first experience with formal training was in Strasbourg. Here he attended school for a quarter of the year and spent the rest of his time working as an apprentice in Restaurant Caveau de Theatre.

Patrick eventually found himself in the States at Le Beaujolais in Louisville, Kentucky. While he was there he would read books sent from his family in France and discuss recipes with friends and chefs in France and Switzerland.

Patrick's wife Agathe is also a cook. She has a first degree from the Ecole Hotelier Vieux Bois in Geneva.

Patrick recently relocated to Aiken. Stable View was fortunate to have him as guest chef for the Supper Club. These dinners are intimate, chef-to-table wine dinners for 12 people. These exclusive, three-course wine dinners are served with carefully

paired wines, selected and presented throughout the dinner, by Sommelier Lou Giusto of Solo Vino Marchand de Vin. These dinners are \$125 plus tax and tips.