

# 944 PICKS 2009'S HOT PLATES

THE MOST BUZZWORTHY CHEFS IN AMERICA

WRITTEN AND SELECTED BY THE 944 EDITORS



Photo by:  
Erin Kunkel

## Justin Everett

Executive Chef, El Dorado Kitchen  
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A rising star in the Bay Area food scene, El Dorado Kitchen Executive Chef Justin Everett describes his food as “farm driven.” And with the bounty of Sonoma Valley at his fingertips, what more could a diner ask for? Everett is well known for his handcrafted charcuterie: duck pastrami, cabernet sauvignon-cured beef eye of round and smoked ham hock rilette, among other carnivorous delights.

**944:** How do you choose the menu dishes?

**JUSTIN EVERETT:** I am very fortunate to have a partnership with Benzinger Winery and have access to their Bio-Dynamic Farms. My chefs and I base our menu upon what seasonal offerings our farmer (Colby Eierman) can provide us.

**944:** What are some common kitchen mistakes and how can one commonly remedy them?

**JE:** Please, season your food. Food needs salt.

**944:** Most interesting customer request?

**JE:** When people don't want the items on their plate to touch. What is that?

**944:** What's your go-to entree for a dinner party?

**JE:** Bouillabaisse with housemade chorizo and Rancho Gordo Heirloom beans.