

# Dominique Crenn, Stephanie Izard and Carlton McCoy Add Flavor to Lexus Culinary Masters Team

April 06, 2015

TORRANCE, Calif. (April 6, 2015)—Lexus has announced three celebrated additions to its growing team of Lexus Culinary Masters: Dominique Crenn, chef/owner of San Francisco’s Atelier Crenn; Stephanie Izard, chef/partner of Chicago’s Girl & the Goat and Little Goat; and Carlton McCoy, master sommelier/wine director of Aspen’s The Little Nell. The Lexus Culinary Masters partner with Lexus on marketing initiatives, create innovative programming at Lexus-sponsored food and wine events, and act as ambassadors for the brand. With the inclusion of these chefs and the first sommelier to join the team, the Lexus Culinary Masters program now encompasses a wider range of culinary expertise that complements Lexus’ dedication to innovation and craftsmanship.

“It’s inspiring to work with epicurean partners of such high caliber, and we’re pleased to welcome Dominique, Stephanie and Carlton to this esteemed group of Lexus Culinary Masters,” said Steve Jett, Lexus national manager, engagement marketing. “They’re young and energetic talents who are evolving the food and wine industry in exciting ways, and we look forward to working alongside them to create memorable experiences for our fans.”

For their inaugural events, Michelin-starred chef Crenn and James Beard Award-winning chef Izard will partner on a joint Lexus demo at this year’s Pebble Beach Food & Wine, April 9–12 in Pebble Beach, Calif. As a founding partner of the prestigious epicurean festival, Lexus will host several events on-site featuring Lexus Culinary Masters, including “First Ladies of Lexus: Dominique Crenn & Stephanie Izard” and “Pardon My French: Lexus Chefs Table Lunch with Chefs Daniel Boulud & Dominique Crenn.” One of the youngest master sommeliers in the world, McCoy will host a wine seminar and serve as a team leader in the Lexus-sponsored Bottega Gran Fondo cycling event, taking place April 25–26 in Napa Valley.

First unveiled in 2011, the current roster of Lexus Culinary Masters also includes: Michelle Bernstein, chef/owner of Seagrape and Crumb on Parchment; Daniel Boulud, chef/owner of The Dinex Group restaurants; Michael Chiarello, chef/owner of Bottega and Coqueta; Dean Fearing, chef/partner of Fearing’s Restaurant; Christopher Kostow, executive chef of The Restaurant at Meadowood; Carlo Mirarchi, chef/owner of Roberta’s and Blanca; Masaharu Morimoto, chef/owner of Morimoto restaurants; Jon Shook and Vinny Dotolo, chefs/owners of Animal, Son of a Gun, Trois Mec and Petit Trois; and Michael Symon, chef/owner of Lola, Lolita, Roast and B Spot. The team regularly creates memorable culinary experiences at Lexus events for their epicurean-loving fans.