



Chef Jeffery Russell named Executive Chef of Charlie Palmer Steak Napa
*Ten year Charlie Palmer Group veteran takes the reins at the forthcoming steakhouse
at Archer Hotel Napa*

November 10, 2016; Napa, Calif.—The much-anticipated Charlie Palmer Steak in downtown Napa will open with veteran Charlie Palmer Group chef Jeffery Russell at the helm. Russell, an upstate New York native and Culinary Institute of America graduate, brings a decade of experience working with Chef Charlie Palmer, as well as a lifelong love for the nation’s growing regions and homegrown produce. Moving to Napa from his leadership at Charlie Palmer Steak in Washington, D.C., Chef Russell’s steakhouse expertise and refined classic techniques come to the fore with the restaurant’s opening in 2017.

Charlie Palmer Steak, located at 1260 First Street, will be a 150-seat restaurant positioned on the ground floor of Archer Hotel Napa with a shared central lobby bar. In addition to Charlie Palmer Steak, Chef Russell will oversee all food offerings at the hotel, including the bar, chef’s show kitchen and pool deck on the hotel’s destination rooftop; in-room dining; and all culinary for those who choose to meet or celebrate in Archer’s 17,000-plus square feet of indoor and outdoor event space. No stranger to high volume, Chef Russell previously served as Executive Chef at the 300-seat Charlie Palmer Steak in Washington, D.C. for four years, which also does a significant private event and catering business at the foot of the U.S. Capitol Building.

While in D.C., Russell garnered local praise when he planted his own produce garden within Alexandria, Virginia’s public garden project, which he cultivated for his aptly named Jeff-to-Table menus during the region’s growing months. In Napa Valley, he’ll have ample opportunity to continue his agricultural pursuits, managing Archer’s rooftop green garden to grow a variety of herbs and vegetables, which he will showcase in locavore tasting menus.

At Charlie Palmer Steak Napa, Chef Russell draws on his vast experience with sustainable whole animal butchery and inventive charcuterie production to create a robust menu of prime steaks and chops. He will bring a selection of his signature dishes from Washington, D.C. including a Wagyu Beef Carpaccio, Classic Tuna Tartare and Lobster Corn Dogs. Following his passion for local ingredients and

exceptional produce, Chef Russell looks to area farms and ranchers for inspiration and menu development with visits to Devil's Gulch Ranch, Hidden Pond Farm, Oak Hill Farms, Bernier Farms, with more to come during pre-opening and beyond. Thanks to the prolific regional producers, Chef Russell's menu will feature American classics, with a distinctive Napa approach.

On Russell's move to Napa, Chef Charlie Palmer says, *"Jeff's been a big and integral part of our family for quite some time. He brings with him serious dedication, incredible creativity and a true respect to raw ingredients, and I'm proud to have him overseeing things at Archer Hotel."* More details on Charlie Palmer Steak, Archer's rooftop bar, and event offerings will be made available as the hotel opening approaches.

Supporting Files:

- [Jeffery Russell Bio](#)
- [Jeffery Russell Headshot](#)

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About Charlie Palmer Steak Napa

Welcome to Charlie Palmer Steak at Archer Hotel Napa, where celebrated chef Charlie Palmer shapes menus in bold American style, inspired by the surrounding Napa Valley agricultural and viticultural regions. Rooted in the pursuit of the best ingredients and a straightforward approach in the kitchen, Charlie Palmer Steak Napa showcases artisanal American beef under the influence of local wine country flavors.

About Archer Hotel Napa

[ARCHER Hotel Napa](#), a luxury, boutique, new-build hotel in the heart of downtown Napa, is well underway with plans for a late spring 2017 opening. With a focus on sincere service, curated luxuries and a dedication to details big and small, the highly anticipated 183-room hotel with 40 balcony-clad suites spanning five stories will offer sweeping 360-degree views of Napa Valley from its expansive rooftop. Sure to be a destination in and of itself, the rooftop will feature a spa, fitness studio and ledge pool with cabanas and fireplaces. Charlie Palmer Steak will be the hotel's signature restaurant and also provide the culinary direction for the 17,000-plus square feet of indoor and outdoor event space. LodgeWorks Partners, L.P., is the owner and developer of the hotel and Archer collection.

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