



EPICUREAN GROUP

Announcement

We are pleased to announce that Toni Williams has joined the Filoli team as Chef Manager for the Quail Café, and that Victoria Trevino is now General Manager overseeing Special Events and Catering at Filoli. With team spirit, Victoria will back up Toni during peak hours, and Toni will support Victoria during special events—along with the rest of the Epicurean Group team.

Toni earned a bachelor's degree from the California Institute of the Arts. We're thrilled to have such a delightful and talented chef on the Epicurean Group team, and we know that you will enjoy Chef Toni's freshly created food and hospitality at the Quail Café.

Chef Toni is passionate about food and people! She loves flavors using fresh vegetables and herbs, making Chef Toni a great fit at Filoli with the abundance of Filoli Gardens' seasonally fresh-picked options.

Her background in dietary needs comes through in the menu options she creates. Chef Toni prepares daily house-made scratch soups that are primarily vegetarian, gluten-free, and often dairy free. If you were to open Chef Toni's pantry, you would find an abundance of Asian ingredients. Rice wine vinegar, soy sauce, ginger, sesame oil, shishito pepper, and coconut milk layer into rich, intriguing dishes! She is also diverse and enjoys putting twists on classic fare.

Victoria obtained a degree in Hospitality Management from the University of Nevada, Las Vegas. She has also studied at Sotheby's Institute of Art in the United Kingdom; Ecole Escoffier in Paris, France; Le Cordon Bleu in Lyon, France; and the Rhode School of Cuisine in Tuscany, Italy. Victoria (who is also delightful) has had tremendous success in catering management and in sales, having worked with Dan McCall, Paula LeDuc, and the George Lucas group at the Presidio in San Francisco. As an event specialist, Victoria has catered and administered many major events, creating beautiful themes and presenting beautiful and delicious food to match. Victoria is in love with Filoli and lives close by on the Peninsula.

Victoria was working with Epicurean Group as a General Manager in Marin before coming to Filoli. She helped open OMSI, the Oregon Museum of Science and Industry, in Portland, which is a destination for both tourists and locals. Her deep knowledge of special events and fine catering, coupled with the stellar skills of Executive Chef Cesar Guadarrama and General Manager Ryan Johnson from our Culinary kitchen in Campbell, makes for a winning team hands down.

Toni's responsibilities include:

- Complete management of the Quail Café and training of its employees, with Victoria as her backup
- Negotiation with purveyors on foodstuff and deliveries for the Quail Café
- Epicurean Group's scratch-cooking philosophy and excellence in customer service

Victoria is responsible for:

- Special Events, High Teas in the Visitor's Center, and Fine Catering—working with clients on pricing agreements and their event schedules
- Capturing Special Events now and into the future for the overall success of operations at Filoli
- Helping Toni during peak periods in the Quail Café, training of its employees, working on projects as needed, promoting tasting opportunities, and resolving issues.

Guests enjoy stopping at the Quail Cafe for an amenity to their Filoli experience and a local place for members and guests looking for an amazing lunch or sweet treat!

**Please join us in welcoming Toni Williams and Victoria Trevino to
Epicurean Group at Filoli**

Toni@epicurean-group.com

Victoria@epicurean-group.com