



A native of coastal New England, Peter Janiak was working as sales manager at Sakonnet Vineyards in Rhode Island when he heard the call of the kitchen. While assisting Chef Ana Sortun of Boston's Oleana during a cooking demonstration at the winery, Peter realized that the culinary aspect of his job had become his passion. Heeding Chef Ana's advice to begin formal training, he enrolled at the New England Culinary Institute's Tortola campus.

Upon leaving Tortola, Peter began his culinary career in the Pacific Northwest first at the Barking Frog in Woodinville, WA and then as Sous Chef at Cory Schreiber's Wildwood in Portland, Oregon. Chef Cory Schreiber's affinity for the beautiful bounty of the Northwest was demonstrated daily and his cuisine made a lasting impact on Peter; instilling in him a love for local and seasonal cookery. After leaving Wildwood Peter headed south to San Francisco where he spent two years in the kitchen of Nancy Oakes' Boulevard before taking the helm at the Presidio Social Club and then at Anchor & Hope. While at the Presidio Social Club, Peter and Pete Seghesio hosted a BBQ in the Presidio that left the Seghesios impressed with Peter's enthusiasm, skill and work ethic.

A few years later, when Seghesio Family Vineyards was looking for a Chef, their paths would cross again. Peter's desire to work in Sonoma County with some of the finest ingredients in the world, many grown in the culinary gardens, brought him to Seghesio. In eight years at Seghesio he elevated and expanded the wineries culinary programs and earned his promotion to Culinary Director of Crimson Wine Group.

Chef Peter will now lead the culinary programming for all Crimson Wine Group brands, continuing his desire to work with benchmark wineries and to elevate the wines with creative culinary offerings.

