



## 2026 Menu and Chef's Bios

- **Native Maryland Three Sisters Soup**
  - **Chef Dale Savel-Turek, [Johns Hopkins University Dining](#), (Baltimore City)**  
Dale has been a member of the Hopkins Dining team since September 2024 and is our inaugural Recipe Development Chef who focuses on developing and standardizing new recipes, making food exciting, replicable, sustainable, healthy and delicious. Dale has his Culinary Arts degree from Pennsylvania Institute of Culinary Arts and has 30 years of experience in the food service industry including owning his own restaurant and being a personal chef for a prominent Orioles player.
  - **Producer:**  
Richfield Farm (*Carroll County*)
- **“Blue Coat” Bourdon Bacon Corn Salad**
  - **Dave Eichler, [Richardson Farms](#), (Baltimore County)**  
Richardson Farms is a family owned and operated farm and market in White Marsh, Maryland. With five generations of Richardson’s involved in the farm we have come a long way from our humble beginnings in 1930.

While farming close to 400 acres of produce each year and 29,000 square feet of greenhouses we have become a staple in Maryland agriculture. In 2010 we took a big leap towards a new and exciting venture with the construction of our new farm market. We have transformed from a poultry and produce farm with a mom-and-pop shop to a destination that has everything you need with our Chef crafted hot foods & deli, farm fresh produce, variety of grocery, and more!

- o **Producer:**  
Richardson Farms (*Baltimore County*)
- **Chesapeake Cream of Crab Soup**
  - o **Government House Culinary Team, (Anne Arundel County)**  
The Government House Culinary Team is a group of dedicated professionals with more than 100 years of combined experience, committed to serving the Governor of Maryland and the First Family with excellence every day of the year. We take great pride in showcasing the finest ingredients Maryland has to offer. Whenever possible, we source locally, celebrating the state's rich agricultural and seafood traditions. From world-renowned blue crabs, rockfish, and oysters harvested from the Chesapeake Bay to seafood from Ocean City and Maryland's Eastern Shore, along with farm-fresh produce, meats, dairy, sweet corn, tomatoes, fruits, and fresh herbs, our Government House menus reflect the exceptional quality and seasonal bounty of Maryland. It is both a privilege and a responsibility to present the very best of our state on every plate. Through each meal, we proudly share Maryland's local products, culinary heritage, and hospitality for the Governor, the First Family, and every guest who visits Government House.
  - o **Producers:**  
Cloverland Dairy (*Baltimore City*)  
JM Clayton (*Dorchester County*)

## **Mains**

- **Sweet Corn Panna Cotta with Crab**
  - o **Rasheed Abdurrahman, [Food and Friends](#) (Prince George's County)**  
Rasheed Abdurrahman, Executive Chef. Chef Abdurrahman has served as the Executive Chef at Food & Friends since December 3rd of 2018. Chef Abdurrahman comes to Food & Friends after serving as the Executive Chef

for Eat and Smile Catering located in Washington D.C. for over 5 years. Prior to Eat and Smile Chef Abdurrahman was the Owner and Executive Chef of Wild Onion Café located in Hyattsville MD (2008-2012); Chef Instructor Culinary Arts Prince Georges Community College in Largo MD (2008-20012); Executive Chef Murry's Fine foods in Forestville MD (1996-2008). Chef Abdurrahman earned an AOS Degree in culinary arts from The Culinary Institute of America (1994) Poughkeepsie, New York.

- o **Producers:**  
Moon Valley Farm (*Frederick County*)  
Russell Hall Seafood (*Dorchester County*)
- **Pumpkin-Chipotle Pernil with Avocado Crema & Queso Fresco**
  - o **Chef Monica Alvarado, [Bread and Butter Kitchen](#), (*Anne Arundel County*)**  
Monica Alvarado is an Air Force veteran, entrepreneur, and the founder of Bread and Butter Kitchen in Annapolis. After a 22-year career in technology, she followed her passion for food and hospitality, creating a restaurant built on the belief that exceptional meals begin with exceptional ingredients and the people who produce them. A longtime advocate for local farmers, watermen, and Chesapeake producers, Monica is committed to strengthening the connection between the community and its food. During the COVID-19 pandemic, she also led Feed Anne Arundel's emergency food response, reinforcing her belief that food is more than nourishment—it's a way to care for neighbors, support local economies, and bring people together.
  - o **Producers:**  
New Roots Farm (*Anne Arundel County*)  
Shlagel Farms (*Charles County*)  
Mise En Place Farm (*Anne Arundel County*)
- **Roasted Turkey with Apple Slaw**
  - o **Chef Jason Finnerty, [Brewer's Alley](#), (*Frederick County*)**  
Jason Finnerty is a seasoned culinary and hospitality executive with more than 20 years of experience leading restaurant operations, culinary strategy, concept development, and high-performing teams across independent and multi-unit restaurant organizations.

Currently serving as Corporate Chef, Jason oversees both culinary direction and operational performance, combining a chef's approach to food and hospitality with an executive focus on growth, profitability, systems, and organizational development.

Throughout his career, Jason has held leadership roles with several respected restaurant organizations, including Fox Restaurant Concepts, a nationally recognized group whose restaurants and culinary talent have received James Beard recognition, as well as True Food Kitchen, where he spent multiple tenures helping lead high-volume restaurants across several major U.S. markets. His broader career has also included leadership within restaurant groups whose concepts have earned Michelin Bib Gourmand recognition, giving him experience within organizations recognized for both culinary quality and operational excellence.

Jason's leadership philosophy is rooted in the belief that exceptional restaurants are built at the intersection of great food, disciplined operations, genuine hospitality, and strong people development. His experience spans multi-unit operations, menu development and engineering, financial performance, restaurant openings and growth, food-cost and labor optimization, culinary systems, leadership development, and the creation of scalable operating standards.

A chef by foundation and an operator by evolution, Jason has built his career around developing restaurants that deliver memorable guest experiences while producing sustainable business results. He is particularly passionate about building strong culinary cultures, developing the next generation of restaurant leaders, and creating concepts that balance creativity and craftsmanship with sound operational fundamentals.

- **Producer:**  
Moo Cow Creamery (*Frederick County*)  
Hillside Turkey Farm (*Frederick County*)  
78 Acres (*Washington County*)

- **Maryland Waters, Salvadoran Roots**

- **Chef Roxana Rodriguez, [Caliente Grill](#), (Anne Arundel County)**  
Chef Martha Quizpe is the Executive Chef at Caliente Grill in Annapolis, Maryland. Originally from Lima, Peru, she brings years of experience preparing authentic Latin cuisine while embracing fresh, locally sourced Maryland ingredients. Her passion is creating dishes that honor tradition while adding creative touches that celebrate the flavors of both Maryland and Latin cuisine.
- **Producer:**

## Wild Country Seafood (*Anne Arundel County*)

- **Smoked Blue Catfish Tartelette**
  - **Chef Scott Bacon, [The Fishmonger's Daughter](#), (Baltimore County)**  
Scott Bacon is the executive chef at The Fishmonger's Daughter, a premium seafood restaurant in Catonsville, MD. Scott previously worked at the Magdalena in Baltimore City's Ivy Hotel and was their first Black executive chef. Scott is known for his globally inspired and locally sourced cuisine. Born in Columbia, MD, he focuses heavily on Maryland food, working to represent the farms, fisheries, and people of his home state.
  - **Producer:**  
Tilghman Island Seafood (*Talbot County*)
- **The Free State Chili Dog with Potlikker Slaw and Jubilee Punch**
  - **Chef Keema Johnson, [Keep it Tasteful](#), (Harford County)**  
Chef Keema Johnson is a Maryland-based private chef, writer, and Navy veteran whose work celebrates the history, resilience, and traditions of the African diaspora through food while also specializing in food allergies. A finalist for Maryland Chef of the Year, she has appeared on PBS's Farm to Harvest, contributed to Pati's Mexican Table, and serves on the Board of the Restaurant Association of Maryland Education Foundation. Keema is a member of the Les Dames d'Escoffier International, as well as, World Central Kitchen Chef Corps, reflecting her commitment to culinary excellence and service. Through Keep it Tasteful and Potlikker Press, she explores the stories that connect food, family, culture, and community. Whether cooking in a private kitchen or at the Governor's Mansion, she believes that 'all is fair in love and food, and love for food.
  - **Producers:**  
Third Way Farm (*Harford County*)  
The People's Market (*DMV*)  
Bowman's Butcher (*Harford County*)
- **The Iron Ranch: Ancho chili & Coffee Crusted Ribeye, Mexican Street Corn Fritters, Chimichurri**
  - **Chef Mike Everd, [Evolved Hospitality](#), (Harford County)**  
Chef Mike was born and raised in Baltimore. He began to show his passion for food at a young age while helping his mother prepare meals. His first job was a cook at a local bagel shop when he was 15 years old. From there he attended Pennsylvania College of Technology, where he earned his bachelor degree in Culinary Arts and Science. Since then, he has worked for

different establishments that helped develop and strengthen his knowledge in different cuisines including, Hawaiian, Asian fusion and Greek. He has been a part of opening restaurants and running country clubs. Over his culinary journey, he has been mentored by talented Chefs and is now sharing his knowledge and flavors within our Hospitality Group. Chef Mike also shares his love for food and cooking with his young son who hopes to become a baker.

Chef Mike has won 1st place in the seafood category at The World Food Championships!

- **Producer:**  
Grand View Farms (*Harford County*)
- **The Eat Like a Human Double Smashburger**
  - Chef Bill Schindler, [Modern Stone Age Kitchen](#), (*Kent County*)  
Dr. Bill Schindler is the author of *Eat Like a Human: Nourishing Foods and Ancient Ways of Cooking to Revolutionize Your Health* and an internationally recognized archaeologist, primitive technologist, and chef. He founded and directs the Modern Stone Age Food Lab with a mission to preserve and revive ancestral dietary approaches in order to create a nourishing, ethical, and sustainable food system. Together with his wife, Christina, he owns and operates the Modern Stone Age Kitchen located in Chestertown, Maryland —a restaurant dedicated to providing food prepared using ancestral techniques that maximize safety, nutrient density, and bioavailability. He also co-starred in the **National Geographic Channel** series *The Great Human Race*, which aired in 2016 in 171 countries.
  - **Producers:**  
Tidewater Organics (*Queen Anne's County*)  
Crow Farm (*Kent County*)  
Lagenfelder Pork (*Kent County*)  
Nice Farms Dairy (*Caroline County*)  
Lockbriar Farm (*Kent County*)  
Red Acres Farm (*Kent County*)