

MacCALLUM HOUSE INN & RESTAURANT

G R E Y W H A L E B A R & C A F É

BIOS

Owners Jed and Megan Ayres and Noah Sheppard are dedicated to providing an experience that offers outstanding food and wine, as well as top-notch lodging to their guests. They have gathered a talented team to ensure success in this endeavor.

Jed, Megan and Noah purchased the MacCallum House in July, 2002. All three grew up in Mendocino and attended Mendocino High School together. Jed and Megan were high school sweethearts. During high school Jed and Noah worked at the MacCallum House under current Executive Chef Alan Kantor. Noah was a line cook and Jed was a dishwasher/prep cook. Jed is an honor graduate of Sonoma State with a BS in Business Administration. He also holds an MBA with honors from SF State. Megan is a grad of Sonoma State University with a BS in English Literature and has a Master's degree in English and Teaching. Noah is an accomplished contractor who has spent his career on the Mendocino Coast building custom houses, remodeling and restoring homes. He has a passion for craftsmanship and brings his many talents to maintaining the MacCallum House Properties. Side interests for the Ayres are those involving their family of three young children. Noah is an avid traveler.



PHOTO: RITA CRANE STUDIO

Pictured here left to right, Jed and Megan Ayres with Amanda and Adam Ayres (not pictured son Josiah Ayres) and Noah Sheppard.

General Manager Herman Seidell is also a Mendocino native who returned home to take over the hotel, restaurant and wine tours operations, bringing 17 years of diverse culinary, hospitality and management experience to this position. He has worked at the Auberge du Soleil in Napa, San Francisco's famed Masa's and the Ritz-Carlton, and the Alex Restaurant-Wynn Hotel in Las Vegas. He was a part of the team that made Alex one of only 16 restaurants to receive the Mobil 5 stars and AAA 5 diamonds awards. The Wynn Hotel was also the only hotel in Las Vegas to receive the Mobil 5 star rating. Side interests are hiking and foraging in the local woods for wild mushrooms and berries.



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PHOTO: J PERLMAN PHOTOGRAPHY

Executive Chef Alan Kantor is a graduate of the Culinary Institute of America (CIA). He expresses his culinary talents using the North Coast's rich palette: the fine wines of Mendocino County, as well as those of Napa and Sonoma; huckleberries, wild chanterelle and porcini mushrooms from the forest; greens from local farms; fresh fish and shellfish from the ocean. Some of the country's finest meats and grains come from the valley regions, and world-class products from San Francisco arrive in the kitchen daily. Side interests are vintage motorcycles and travel to exotic culinary destinations.

Sous Chef Michael Gordon is also a graduate of the Culinary Institute of America, 1997. He did his externship in Maine at a Radisson Hotel and then went to France for a 4-month 'stage' (internship) in Talloires, France. He has extensive baking experience, having baked for five years before attending the CIA. He has lived in Mendocino for several years. Side interests are anything to do with the outdoors, especially biking and kayaking.



PHOTO: J PERLMAN PHOTOGRAPHY

Inn Manager Adriana Jalfim was born in Porto Alegre, Brazil, in 1979. She attended an architecture school at PUC University for two years when she realized she wanted to work in the tourism industry. She moved to the small town of Canela where the best Hotel Management school was located. After graduating in 2002 she worked at the Sheraton and Saint Tropez hotels in Brazil. In 2005 in order to improve her English and to further her hotel education she moved to New York and attended Westchester College. In 2006 she moved to Mendocino to work at the MacCallum House as an innkeeper, moving up to manager in May, 2007.

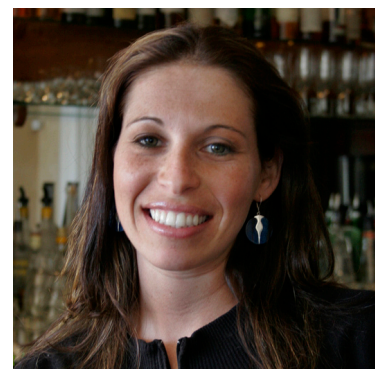


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Wedding & Event Coordinator Julie Wood, a Mendocino native, has ten years of experience in the food and beverage industry, four of which were spent as part of the MacCallum House staff. She has worked every front-of-the-house position in the restaurant, beginning as a hostess in 2002, and is very familiar with the operations of the inn. Julie graduated with a degree in Hospitality and Restaurant Management from Le Cordon Bleu School in Portland, Oregon. She is honored to have the opportunity to help couples create one of the most important days of their lives. Julie's off-work interests are cooking, wine, theatre and art.



PHOTOS: RITA CRANE STUDIO

Mendo Wine Tours Manager Dan Sitts retired from AT&T in 2004 where he worked in the maintenance department. With his thorough knowledge of the local communities and his experience from working in the tasting rooms of some of the area's wineries, he is an informed and enjoyable tour guide. Dan is a licensed limo driver. On the side he is a musician in a band that raises money for community causes and sits on the board of a local fire department.



Restaurant General Manager Deborah Love comes to us in the footsteps of her three daughters who have all worked at the MacCallum House. Deborah has a strong background in health care services and a long interest in organic food with management experience in a health spa and café in Nevada City, co-ownership in an organic food forest and retreat center in the Arizona Mountains, as well as in organic farming. Deborah has been managing breakfast service for the MacCallum House for the past two years. Her outside interests include songwriting and Web site development.

