



Chef Emma Garewal's restaurant industry experience spans more than 25 years. She started her career working her way up through the kitchens of California's famous Harris Ranch Restaurant, known around the west for its prime beef. Moving to the San Francisco bay area, she spent several years honing her baking skills at various high-end Silicon Valley bakeries.

After moving to Oregon, her chef skills were recognized by the Ponzi family, owners of Ponzi Vineyards, one of Oregon's founding wineries. For two years she has worked as harvest chef at the winery. Having found her place in the Oregon wine country, she then took a job at the South Store Café, a long-time favorite brunch and lunch stop for people touring the northern Willamette Valley wine country.

At the historic café on the northern edge of the Chehalem Mountains AVA, she has introduced a pop-up dinner concept that showcases artfully prepared five-course farm-to-table meals that are paired with local wines. With this event, Chef Emma is bringing her dinner concept over Chehalem Mountain to Balanza Vineyard Guest House to pair her culinary offerings with the wines of Pam Walden's Willful Wine Co.