



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 the chef's advice to begin formal training, he enrolled at the New England Culinary Institute's Tortola campus.

Peter began his culinary career at Wildwood in Portland, Oregon, with Chef Cory Schreiber, whose affinity for the beautiful bounty of the Northwest was demonstrated daily in his food. Peter's time at Wildwood had a lasting impact, instilling in him a love for local and seasonal cookery. It also was at Wildwood that Peter first crossed paths with the Seghesio family. Their paths intersected again, in San Francisco, during Peter's time at Boulevard and Presidio Social Club. In fact, it was during an industry barbecue at Presidio that Peter, cooking and later scrubbing pots alongside Peter Seghesio, first impressed the family with his enthusiasm, skill and work ethic.

Peter's respect for the family business and desire to work in Sonoma County with some of the finest ingredients in the world, many grown in the family's gardens, brought him to Seghesio. But in the end, it was his pasta that earned him the job as chef. The family teased him that they had never had better pasta from a non-Italian — and they are a tough crowd!

