

INTERACTIVE Dinner with Professional Chef John Benton

Prize is open to the first 10 bidders!

Enjoy an exquisite evening of dining with Executive Chef John Benton of Lincoln's Venue restaurant on **Saturday, March 25, 2017**. John is donating this **interactive experience with a seasonally inspired menu for \$100/person up to a maximum of 10 individuals**.

This will be a **4-course meal with beverage pairings** at the home of Lon and Lana Flagtwet in southeast Lincoln. Additional sponsorship for this event from Jenni Lesoing-Lucs.

"I believe in simple food cooked perfectly."

A graduate with both Associate and Bachelor degrees in Culinary Arts from the world-renowned culinary programs at Johnson & Wales University (Providence, Rhode Island campus), John Benton earned Cum Laude recognition. Trained in classical French gastronomy, Chef John has expertise in Mediterranean, Spanish, Italian, Asian, and Modern American cuisine. He attended programming at the Deutsche Wein- und Sommelierschule (German Wine and Sommelier School) in Koblenz, the leading professional education centre in Germany, for further training in the field of European wines, earning a European Wine Certification.

A native of Lincoln, NE, he began in his current position as executive chef at age 24 in 2013 at Venue where he has assembled a talented team that supports the fine dining experience.

Previously, Benton was Evening Sous Chef at 606 Congress within the premier Marriott property known as Renaissance Boston Waterfront Hotel. He has also held various capacities at Tastings Wine Bar & Bistro, Foxboro, MA. Benton is inspired by sustainable, organic and fresh ingredients preferring to focus on locally sourced products, when available. He has implemented a rooftop organic gardening program to provide fresh herbs, edible flowers, and some vegetables.



Home of Lana and Lon Flagtwet

Chef John is a member of the American Culinary Federation, Inc., is a competition judge for ProStart (a two-year high school program sponsored by the National Restaurant Association) and recipient of its National Certificate of Achievement, and is a member of the advisory committee to Southeast Community College's Culinary Programming (Lincoln, NE).