

Craig C. Shelton
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Chef Craig Shelton has over 40 years of experience in science-based cooking and teaching in the hospitality business. He trained in eight of the world's greatest restaurants, including "El Bulli", "Jamin"; "Ma Maison", "L'Auberge de l'Ill", "Le Pré Catelan", "Bouley", "Le Bernardin", and "La Côte Basque.

Chef Shelton has earned countless awards as Chef-Owner of his own restaurants including a *James Beard Best Chef* medal, *NY Times 4-Stars* ratings on four separate occasions, a *5-Star Forbes* rating, the *Relais & Châteaux Grand Chef* title; and *Number One Top Restaurant in America* in 2004 from GQ.

Mr. Shelton is also an instructor at **Princeton University** in the Princeton Environmental Institute, where he teaches a freshman seminar on the interrelationships between public policy, agriculture, diet-related disease and anthropogenic climate change. Mr. Shelton began his expertise in this area while an undergraduate of **Yale** where he earned his degree in *Molecular Biophysics and Biochemistry*. He is a co-founder of the think tank, **Princeton Center for Food Studies**, the founder of **King's Row Coffee**, and a co-founder of **Aeon Holistic Agriculture, Inc.**

He is recognized as a consummate business consultant with specialization in macro finance. He is known for his ability to generate excitement in his cooks and instill in them the drive toward excellence by connecting all aspects of gastronomy to the larger intellectual landscape – chemistry, ecology, literature, art and human physiology. His great passions are reading and ocean sailing.

Awards and Honors Highlights

2020 The Boy Scouts of America

BSA presents Craig Shelton the "National Outstanding Eagle Award"

2019 New Jersey Restaurant Association Awards

NJRA presents Craig Shelton its "Lifetime Achievement Award"

Inn at Dos Brisas, Washington, Texas ☆☆☆☆

Forbes 5-Star Restaurant Rating

One of only 22 in America 1/14/11

"One of the Top Ten Boutique Hotels in the World"

AOL Travel - November 2010

Skylark Diner, Edison, NJ ☆☆☆☆

NY Times 4-Star Review

"...a must-visit for anyone who misses Craig Shelton's brilliance." 4/5/10

The Star Ledger 4-Star Review

"A four-star diner? Yup, when Craig Shelton's at the grill!" 11/20/09

The Ryland Inn, Whitehouse, NJ ☆☆☆☆

Zagat Guide Rating: 28, 28, 27

Zagat Reader's Choice Poll

#1 Most Popular Restaurant in New Jersey: 2007, 2006, 2005, 2004, 2003, 2002, 2001, 2000, 1999, 1998, 1997, 1996, 1995, 1994

The NY Times, 4-Star Review (Extraordinary)

"Reaching for Perfection" November 5, 2000,

The NY Times, 4-Star Review (Extraordinary) June 11, 1995.

GQ Magazine, "#1 TOP TABLE IN USA for 2004"

Alan Richman names "Ryland Inn #1 Top Table in USA for 2004!"

The Santé Awards, Craig Shelton wins "Chef of the Year-USA 2002"

The James Beard Foundation Awards, "Best Chef Mid-Atlantic 2000"

Nation's Restaurant News Fine Dining Hall of Fame

Craig Shelton inducted into Fine Dining Hall of Fame, May 2000

Relais & Châteaux "Grand Chef" Award

Craig Shelton honored with *Grand Chef* title 2006, 2005, 2004, 2003, 2002, 2001, 2000, 1999, 1998

New Jersey Monthly, Reader's Choice Poll

The Ryland Inn #1; Critics Choice: Ryland Inn #1; People's Choice: #1 Ryland Inn; Best of the Best for all New Jersey: #1 Ryland Inn; #1 Best Wine List; #1 Best service; #1 Best Romantic Dining: 2006, 2005, 2004, 2003, 2002, 2001, 2000, 1999, 1998, 1997, 1996, 1995, 1994, 1993

1999 Philadelphia Magazine, Mid-Atlantic Awards

Ryland Inn named "#1 Country Restaurant in America"

2019 New Jersey Restaurant Association Awards

NJRA presents Craig Shelton its "Humanitarian of the Year" award

1997 Governor Whitman Director's Award

Governor Christine Todd Whitman honors Craig Shelton as "*the individual or institution that has done the most to improve the image of New Jersey*".

Gourmet Magazine, October 1997

Chef Craig Shelton featured on the cover of "Gourmet"

"Our Reader's Top Table"

"Tops for Special Occasions"

"Top Food"

1996 AAA Four Diamond Award Recipient

1996 DiRoNA (Distinguished Restaurants of North America) Award Recipient

1996 Cervena Plates Cuisine Competition

Craig Shelton takes first prize in international cooking competition.

1995 Gourmet Magazine, May

The Ryland Inn named one of "The Ten Idyllic World-Class Country Dining Establishments" in an article "celebrating truly extraordinary cuisine"

Wine Spectator, December 1993

Chef Shelton named one of "America's Eight Best Young Chefs"

Wining and Dining in New Jersey, November 1993

Anne Semmes and Valerie Sinclair, New York Times Reviewers

Ryland Inn wins "New Jersey's Best Restaurant", 98/100, 4 Stars for Food.

Crain's NY Business 1993 4 Stars; Star Ledger 1993 4 Stars; Daily Record 1993 4 Stars;
The Princeton Packet 1993 4 Stars; The Asbury Park Press 1993 4 Stars; Princeton
Living 1993 4 Stars; Daily Record, 1993 4 Stars

Wines of the World Festival, Laguna Niguel, California, October 31, 1993

Craig Shelton wins "#1 French Wine List in America"

PSG TV "Great Chefs of the East" 1992

Chef Shelton one of twenty chefs chosen

Experience

Chef-Owner, Mountainville Manor

2019 - Present

Management and/or Ownership of hospitality properties.

Mountainville Manor, 199 Taylor Road, Mountainville, NY www.mountainvillemanor.com

CEO, Shelton Hospitality Group

2013 - Present

Management and/or Ownership of hospitality properties.

Instructor, Princeton University

Princeton Environmental Institute

March 2015 – Present

Instructor of freshman seminar, "Science, Society, & Dinner" that investigates the relationships between public policies, human health, and planetary health.

<https://princetonstudiesfood.princeton.edu/about-ssd/>

CEO, Aeon Holistic Agriculture, Inc.

2013 - Present

Aeon Holistic produces ultra-high-quality organic produce and pastured animal husbandry at costs nearly as low as industrial agriculture by using state-of-the-art science and technology in

large scale organic farms with labor-saving machinery to deliver high returns on capital investment. www.aeonholisticagriculture.com

Co-Founder, Princeton Center for Food Studies (Princeton Studies Food)

March 2013 – January 2017

The Princeton Center for Food Studies was conceived as a nonprofit think tank that focuses on issues regarding food security and sustainability in New Jersey and the mid-Atlantic: hunger; soil, water and air; fine cooking, community, organic agriculture, food-related businesses; politics and public policy. Its first pilot project was a series of 14 seasonal dinners at Mathey College in 2013.

<https://princetonstudiesfood.princeton.edu>

CEO, Aeon Hospitality Consulting

2011 - Present

Private equity, asset management, financial services, operations, and general consulting services to the hospitality sector. www.aeon-hospitality.com

Founding Partner, King's Row Coffee Company

July 2006 - Present

The world's finest coffee bean blends, espressos, and cold-brew coffees.
www.kingsrowcoffee.com

Founding Partner, Swoon

June 2018 - Present

High-end chocolates and CBD chocolates.

www.swooncafe.com

Business Consultant and Guest Chef at Skylark Diner

#1 DINER IN NEW JERSEY ☆☆☆☆

June 2009 - October 2012 Re-concept of the American diner

Managing Partner & Executive Chef at The Inn at Dos Brisas, TX ☆☆☆☆

#1 RESTAURANT IN TEXAS

November 2010 - June 2011

Executive Chef/Consultant at Ome Caterers, NJ

#1 Off-Premise caterer in NJ

November 2008- June 2009

Chief Financial Officer Landmark Hospitality, NJ

June 2009-November 2010

Chef/Owner, The Ryland Inn, NJ ☆☆☆☆

#1 RESTAURANT IN NJ FOR 18 YEARS

August 1991 - December 2008

N.Y. Times 4-Stars reviews, twice (1995 and 2000)

James Beard "Best Chef" Award

Guest Chef, El Bulli (Ferran Adria) ☆☆☆

#1 RESTAURANT IN THE WORLD

Summer 2000

Chef-de-Cuisine, Bouley, NY ☆☆☆☆

#1 RESTAURANT IN AMERICA

1988 - 1991

With the help of Eric Ripert (my Sous-Chef at the time), was able to gain Bouley a New York Times 4-Star review. The restaurant was held as America's #1 restaurant for the next 7 years.

Sous-Chef, Le Bernardin, NY ☆☆☆☆

(Gilbert LeCoze)

#1 FISH RESTAURANT IN THE WORLD

1985 - 1988

Sous Chef, La Cote Basque, NY ☆☆☆☆
(Jean-Jacques Rachou)
1983 – 1985

Cuisinier, Jamin, Paris ☆☆☆
(Joël Robuchon)
#1 RESTAURANT IN THE WORLD
1983

Stagier, l'Auberge de l'Ill, Alsace ☆☆☆
(Paul Haeberlin)
Called "The Most Perfect Restaurant in the World"
1983

Stagier, le Pré Catalan, Paris ☆☆☆
(Gaston LeNôtre)
1983

Cook, Ma Maison, LA ☆☆☆
(Claude Segal, Wolfgang Puck)
#1 RESTAURANT IN AMERICA
1982-1983

Languages

English, French, Spanish

Skills & Expertise

Business Turn-Arounds, Strategic Planning, Financial Analysis, Executive Mentoring, Management Training, Business Analytics, Restaurant/Hotel Management, Menu Development, Sales and Marketing, Culinary Skills, Menus, Wine Lists, Wine Education, Catering, Banquets, Food Pairing, Gastronomy, Physiology, Academic Education.

Education

Yale University, BA, Molecular Biophysics and Biochemistry (MB&B), 1982
St. Paul's School, Concord, NH Advanced Studies Program 1977

Organizations

Four Sigma IQ Society • International Society for Philosophical Enquiry • The Triple Nine Society • Mensa • American Chemical Society Member • St. George's Society of New York • Yale Political Union