

EAT LIKE A LOCAL WITH CHEF KARYN TOMLINSON



**ENJOY SIGNATURE DISHES FROM
JAMES BEARD RECOGNIZED CHEF,
KARYN TOMLINSON;**
Inspired by the menu at Myriel.

**Wed, Nov 12th | 11am – 1:30pm
@ The Dining Hall**

SPONSORED BY:



JAMES BEARD
FOUNDATION



EAT LIKE A LOCAL WITH CHEF KARYN TOMLINSON



f @stkatesdining

CHEF BIO

Karyn is now recognized as one of the most acclaimed and trailblazing chefs in the country. Her St. Paul restaurant, Myriel, was recently named the #9 Best Restaurant in America by Food & Wine, where she was also honored as a 2024 Best New Chef - a rare and inspiring distinction for a woman leading a fine dining restaurant in the Midwest built on foraging and sustainability. She also made history as the first woman to win Cochon 555, the national whole-animal butchery competition. Chef Karyn was also named 2025 Best Chef Great Lakes by the James Beard Foundation.

As chef-owner of Myriel, she took center stage in the culinary world not only with her James Beard Award win but also with a heartfelt tribute to her roots. She accepted the honor wearing the same coral dress her grandmother wore when she was crowned the Dassel Minnesota Corn Queen in 1941. The gesture embodied Karyn's signature style of "grandma cooking nouveau," a soulful blend of her Scandinavian and Minnesotan heritage with French culinary training.

SPONSORED BY:



JAMES BEARD
FOUNDATION



EAT LIKE A LOCAL WITH CHEF KARYN TOMLINSON



f @stkatesdining

MENU

Swedish Meatballs and Hearty Grain Salad

SPONSORED BY:



JAMES BEARD
FOUNDATION

