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Provisions Restaurant Chef to Assume Management Role

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Juan Alcantara, a 17-year veteran of the Teton-region restaurant scene, has been given operational, day-to-day control of Provisions Local Kitchen in Driggs. Having served as the restaurant's chef since its inception, Alcantara will ultimately assume ownership of the restaurant under an agreement with Provisions' founder, David Treinis.

Provisions has garnered a reputation as a locals' favorite breakfast/lunch restaurant among residents on both sides of the Tetons. "Juan has been a

driving force behind the success of Provisions since we first collaborated on the concept of a ‘local kitchen’,” noted Treinis. “His skills both as our chef and as kitchen manager convinced me that he’d earned the right to take our team’s success to the next level.”

“I’ve long dreamed of owning a restaurant,” said Alcantara. “Having this chance with Provisions is an exciting career opportunity. I look forward to earning the continued patronage of loyal regulars as well as visitors to the Tetons.” Alcantara pointed out that, though he has his work cut out for him, he will continue to rely on Treinis’ support as mentor and business coach. “I’m comfortable with my knowledge of restaurant operations, and I’ll be counting on David to guide and counsel me until I am equally familiar with all remaining details of running the business, and helping it grow.”

Arriving in Jackson from Mexico in 1997, Alcantara demonstrated culinary talent starting with his first assignment as a prep cook at Teton Village’s Mangy Moose. He honed his kitchen skills in a series of apprenticeships at several notable Jackson eateries, working under some of the town’s most celebrated chefs. In 2010 he moved to Teton Valley as the sous chef at Provisions’ current location, then-operated as TWR Grill.

“Along with Hospitality Manager Brianna Comstock, Juan and I have already begun brainstorming ways in which we can expand Provisions’ offerings,” explained Treinis. “First and foremost, we want to begin this new chapter by exploring ways to enhance the dining experience our guests have come to expect and enjoy,” he stressed.

Alcantara agreed, adding, “For example, last fall, we completely renovated and landscaped our enclosed back patio. Starting this spring, Provisions will use this fabulous space to host special events, meetings, and family gatherings—and maybe even some occasional dinners. Whether dining inside or out, our guests will be treated to a special, homespun setting with hearty, home-cooked fare. There really will be nothing like it in the Tetons.”

Treinis and Alcantara assured their regular guests there’d be no discernable changes in the dining experience at Provisions. “Our ‘front of house’ staff will remain the same—we already have the best servers and bussers—and we don’t plan to make any significant menu changes,” Alcantara explained, adding, “Really, no one will notice anything out of the ordinary, except that they will be seeing me here a *lot* more!”

About Provisions ‘Local Kitchen’ www.provisionsdining.com

Provisions serves breakfast and lunch from 7:00am until 2:00pm, seven days a week, 363 days a year. The restaurant is currently ranked number one in Driggs on TripAdvisor, with nearly 100 positive reviews. In creating the offerings at **Provisions**, chef Juan Alcantara and his staff crafted a cuisine and a setting that matches the casual, warm, and welcoming values of Teton region residents.

Provisions’ mission is to provide: plates to please all the senses; the utmost care for our guests; a cozy, welcoming atmosphere; a creative variety of menu options; high-quality, fresh ingredients; and friendly, professional service.