## FOOD & WINE NOVEMBER 2010

## 40 Big Food Thinkers 40 and Under

## Peter Karpinski: Hotel Restaurateur

A protégé of Philadelphia empire-builder Stephen Starr, Karpinski, 35, of Sage Restaurant Group, is bringing indie style to big hotel restaurants in cities often overlooked by other boutique hoteliers. Urban Farmer in the Nines hotel in Portland, Oregon, gets greens from local farmers; a market at Toasted Oak in Detroit offers wines that diners can drink at the restaurant for a corkage fee.



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Photo © Jeremy Bitterman.

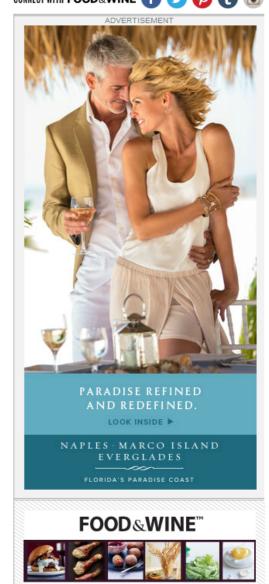
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These 40 up-and-comers—all 40 years old or younger—are changing the way

Americans eat and drink, from a vodka distiller who rewrote Nebraska's Prohibition-era

laws to a White House chef who's fiercely fighting to improve school-lunch programs.

Plus Go to the Sage Restaurant Group website





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