

An aerial photograph of a golf course and surrounding landscape. The foreground is filled with a dense forest of green trees. A winding road or path cuts through the middle ground, which is dominated by a large, well-maintained green golf course. In the background, rolling hills covered in forest stretch towards the horizon under a warm, golden sky, suggesting a sunset or sunrise. The overall scene is peaceful and scenic.

EASTON PORTER

GROUP

• 2022 MEDIA KIT •



Elevating The Art and Joy Of Travel

At Easton Porter Group we are passionate about our craft. My wife Lynn and I have dedicated our professional lives to developing a track record in international development and operations of luxury hotels, events management, restaurants and wineries.

In the ever evolving landscape of travel and hospitality, our mission at Easton Porter Group is to not only stay ahead of the curve to but to be industry leaders in our segment. Easton Porter Group creates experiences by design. We are drawn to properties that have distinctive personality, great bones and/or rich history, and embellish them with our sophisticated design expertise and premium guest service. All EPG products, whether it's a meal in our restaurants or a glass of Petit Verdot at our culinary winery or a stay in one of our boutique hotels, play a part in delivering our signature sense of elegant, authentic comfort, refined style and warm personality.

We believe that our unique approaches to independent branding and operating philosophy are a successful formula for today's high-end client seeking authentic products and experiences.



Dean Porter Andrews





DEAN PORTER ANDREWS
Co-Founder & CEO

Dean Andrews’ bold vision and business acumen undergird all Easton Porter Group endeavors. He loves the hands-on aspects of developing hospitality enterprises, from finding exceptional properties to making guests feel welcome (his favorite part), to curating vintages for the wine lists (his equally favorite part), to fine-tuning occupancy projections and budgets (not quite as fun as wine tasting), he’s honed expertise in every aspect of the industry through decades of international luxury hospitality management.

Andrews co-founded EPG in 2012 after a distinguished run as President of the Americas of the Americas and Senior Operating Officer at Orient Express Hotels. During his twelve-year tenure with Orient Express, he expanded the company’s portfolio from eleven properties to fifty, with total revenues of over \$600 million, and was a senior negotiator representing Orient Express Hotels to the investment community during the company’s successful IPO on the NY Stock Exchange in 2000.

In addition to Orient Express, Andrews has held senior management positions with Omni Hotels, including serving as a general manager and Regional Vice President of Operations and as VP of Asset Management which entailed overseeing the company’s strategic growth plans with Hong Kong-based ownership, Wharf Holdings, and began his career with hotel management positions with London-based Lex Hotels. Andrews studied at the University of Colorado and Columbia University, but is perhaps most proud of his honorary doctorate from Johnson & Wales University, given in recognition of his contributions to developing their food and beverage apprenticeship programs.

LYNN EASTON
Co-Founder & Creative Director

Lynn Easton provides strategic vision and a well-honed stylistic eye to all aspects of Easton Porter Group properties and operations. Lynn’s sophisticated design sensibilities set the tone for the EPG luxury brand, and her impeccable attention to layered detail is what keeps us reaching high standards of quality and drives our company’s growth.

Lynn’s background as a producer for live television served her well in founding Easton Events, now one of six EPG properties and an internationally recognized top luxury event and destination wedding planning firm, regularly included in “best of” lists published by Vogue and Harper’s Bazaar, among others. She is an inspired innovator and relentless pursuer of refinement, which is evident in the lush textures and patina of EPG’s celebrated boutique hotels, restaurants, wineries and event venues. Under her creative direction, each Easton Porter Group project, property or marquee occasion showcases an intuitive sense of stage setting and classic but fresh design.

An international speaker and in-demand lifestyle influencer, Lynn is equally inspired by travel as she is by savoring the good life in Charlottesville, VA, and Charleston, SC, both of which she feels lucky to call home.



Easton Porter Group creates experiences by design. We are drawn to properties that have distinctive personality, great bones and rich history, and embellish them with our sophisticated design expertise and premium guest service. All EPG products, whether a meal in our restaurants, or a glass of Petit Verdot at our culinary winery, or a stay in one of our boutique hotels, play a part in delivering the signature elegance and gracious comfort that defines every aspect of Easton Porter hospitality.

Our goal is to expand our collection to fifteen luxury properties in high-end destinations over the next 10 years. We have an established track record in Charleston, South Carolina; Charlottesville, Virginia; and the Virginia hunt country outside of Washington, DC.

“Lynn Easton and Dean Porter Andrews have built a luxury hospitality group one exquisite detail at a time.”

— PHAEDRA HISE, VIRGINIA LIVING

AWARDS, ACCOLADES + NOTABLE PRESS

AFAR

Why You Should Visit Charleston This Fall

CONDÉ NAST TRAVELER

The 22 Best Places to Go in 2022
31 Best Restaurants in Charleston
Top 10 Hotels in Charleston
2021 Reader's Choice Award Winner

FODOR'S TRAVEL

These 11 U.S. Hotels Have Some of the Best Restaurants in the Country

FORBES

34 Chefs Around The Country Make Food Predictions For 2022

GARDEN & GUN

Charleston: At a Glance

MODERN LUXURY

14 Travel Gems for Your Next American Road Trip

OPRAH DAILY

20 Best Red and White Wines for Your Christmas Dinner

SOUTHERN LIVING

16 Food Trends Southern Chefs are Looking Forward to in 2022

TOWN & COUNTRY

Vacation Inspiration: 9 Best Places to Visit in November

THE LOCAL PALATE

A Refined Affair

TASTE OF THE SOUTH

July/August 2021 Issue: Taste 50 list

TRAVEL + LEISURE

Best Places to Travel in October
The Top 15 Hotels in Charleston
Zero George named one of T+L's World's Best Hotels in 2021

USA TODAY

Beyond Sonoma: Check out wine country in Oregon, Colorado, Virginia and Pennsylvania

VERANDA MAGAZINE

15 Thanksgiving Destinations to Satisfy Your Wanderlust This Fall

WINE SPECTATOR

Best of Award of Excellence 2021, Zero Restaurant + Bar
Award of Excellence 2021, Wild Common
Award of Excellence 2021, Red Pump Kitchen

WIP





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Luxury, history, charm – the essence of Charleston is distilled in the sophisticated elegance of Zero George Hotel. Zero George’s immaculately restored circa 1804 buildings and private courtyard are the ideal ground zero for exploring Charleston’s allure. Meander shady lanes on our complimentary bikes; indulge in our award-winning cuisine; walk to King Street or Waterfront Park; sauté away at our cooking school. Old World authenticity meets contemporary classic chic in our lush boutique hotel. Hospitality refined, down to Zero.

“While the Holy City is packed with antiques-filled B&Bs, few properties have been able to give the obligatory nod to Charleston’s rich history without losing their sense of self. Zero George achieves this beautifully.”

— STIRLING KELSO, SOUTHERN LIVING

FAQS

ZERO GEORGE STREET

0 George Street, Charleston, SC 29401
843.817.7900

OWNERS

Dean Andrews and Lynn Easton

YEAR ESTABLISHED

2012

ARCHITECTURE

Dufford Young Architects in Charleston, SC

INTERIOR DESIGN

2012 Design: Alana’s Ltd. Interior Design
2022 Design: Alexandra Howard Inc.

SELECT AMENITIES

Concierge Services To Plan Your Stay With Us
Daily European Breakfast
Wifi
Bicycles Available
Evening Wine And Cheese Pairing
24-Hour Gaggeneau Coffee Service
Housekeeping and Turndown Service
Furnished Outdoor Piazzas and Courtyards
Staterooms For Guest Use
Printing Station
Off-Site Gym Membership
Bellman Services
Valet Services (*Additional \$29*)
Tesla Gen 3 Charging Station Included with Valet Services



SOCIAL MEDIA

Facebook @zerogeorgest
Instagram @zerogeorgest

WEBSITE

www.zerogeorge.com

MEDIA CONTACT

eastonporter@wearebreadandbutter.com





The historic district has plenty of new places to stay, dine, and further explore the city's origins. ...The Residences at Zero George provide longer stays for those who love the elegance of the award-winning hotel.

— CONDÉ NAST EDITORS, CONDÉ NAST TRAVELER

The Residences at Zero George showcase the same understated elegance, unparalleled hospitality, and chic contemporary surroundings for which Zero George Hotel has become nationally acclaimed. Perfect for business travelers, locals welcoming family for extended visits, jetsetters seeking a more private stay experience, or wayfarers who simply want to hunker down in the Holy City, The Residences make for a refined home base that represents the epitome of upscale Charleston living. Consider it a charming, private pied-a-terre in one of the country's most sought-after destinations.

The Residences at Zero George feature five luxuriously appointed suites within a beautifully restored 19th century building just across Zero George hotel's lush and tranquil courtyards. The one-to-three-bedroom residences offer spacious accommodations including tasteful sitting areas, kitchens outfitted by Le Creuset, king size beds complete with Frette linens, and bathrooms stocked with Malin + Goetz toiletries.

In addition, guests of The Residences enjoy dedicated parking and full access to a new state-of-the-art fitness center with Pelotons and a MIRROR home gym, as well as all Zero George amenities, including concierge services, weekly housekeeping, complimentary bicycles, 24/7 in-room dining service, nightly wine and cheese hour, and the heralded cuisine of Zero Restaurant + Bar. The Residences at Zero George have a minimum stay of 30 nights.

FAQS

ZERO GEORGE RESIDENCES

0 George Street, Charleston, SC 29401
843.817.7900

OWNERS

Dean Andrews and Lynn Easton

YEAR ESTABLISHED

2021

INTERIOR DESIGN

B. Berry Interiors.

SELECT AMENITIES

Concierge Services To Plan Your Stay With Us
Kitchen with Sub-Zero Refrigerator/Freezer and

Le Creuset Dishware

Luxury Coffee Service

Washer/Dryer

Frette Linens

Weekly Housekeeping

Dedicated Parking

Wifi

Exercise Room Featuring Peloton Bikes and The Mirror

Home Gym

Bicycles Available

Evening Wine and Cheese Pairing

Furnished Outdoor Piazzas and Courtyards

Printing Station

SOCIAL MEDIA

Facebook @zerogeorgest

Instagram @zerogeorgest



WEBSITE

www.zerogeorge.com

MEDIA CONTACT

eastonporter@wearebreadandbutter.com





Zero Restaurant + Bar is a contemporary American restaurant featuring alfresco courtyard dining. Open for dinner Tuesday through Sunday, the restaurant led by our team of Executive Chef Vinson Petrillo and Beverage Director Megan Mina weave together the warm hospitality of the region with the highest quality ingredients to provide an experience as much as a meal. Through an inventive and nostalgic lens, the multi-course meal highlights the season and learned technique paired with wines from our extensive cellar.

The Zero George Cooking School offers guests an opportunity to learn how to create a range of traditional and contemporary dishes in a demonstration-style class. Classes are led by Chef Petrillo and Sous Chef Tyler Chavis and focus on different recipes, techniques and styles. Classes take place in the professional display kitchen and accommodate up to 8 students per session.

“Charleston’s food scene needs no introduction, but for something truly extraordinary, Zero Restaurant + Bar at Zero George Street hotel offers an inventive tasting menu unlike anything you’ll find in the Holy City.”

— MICHELLE GROSS, FODOR’S TRAVEL

FAQS

ZERO RESTAURANT + BAR

0 George Street, Charleston, SC 29401
843.817.7900

RESTAURANT HOURS

Dinner: Tuesday – Sunday, 5 – 10 pm

COOKING SCHOOL HOURS

Saturdays and Sundays, 11 am – 1 pm

RESTAURANT ATTIRE

Smart Casual

OWNERS

Dean Andrews and Lynn Easton

EXECUTIVE CHEF

Vinson Petrillo

SOUS CHEF

Tyler Chavis

BEVERAGE DIRECTOR

Megan Mina

YEAR ESTABLISHED

2014

MEDIA CONTACT

eastonporter@wearebreadandbutter.com

SOCIAL MEDIA

Facebook @zerorestaurantandbar

Instagram @zerorestaurant



WEBSITE

www.zerorestaurantcharleston.com



VINSON PETRILLO

Executive Chef

Executive Chef Vinson Petrillo’s passion for natural, local ingredients is matched only by his deft gastronomic artistry. A graduate of Johnson and Wales, Petrillo’s Italian ancestry gave him an early appreciation for festive dining and bold flavors. He honed his culinary skills in some of New York’s finest restaurants, including Caviar Russe and Abe & Arthur’s. Before coming to Zero Restaurant + Bar, Petrillo served as chef de cuisine at Prospect, a Michelin Bib Gourmand recipient, in Brooklyn. In 2015, his innovative, technical cuisine won him the regional title at the S.Pellegrino Young Chef competition and a spot in the international competition at the Expo Milano 2015, sharing the stage with the world’s best and brightest young chefs. Selected to the Krug Ambassade program 2021 and 2022.



MEGAN MINA

Beverage Director

Megan Mina is one of our secret weapons. As the Zero Restaurant + Bar Beverage Director, she’s the Oz behind the curtain (or bar), crafting exceptional guest experiences through the wizardry of wines and cocktails. After migrating south from New York City, where she worked at Blue Hill at Stone Barns, Carbones, and Charlie Bird to name a few. She joined the team at Zero George in 2020 and has been using her passion to elevate the beverage experience ever since. "To me, wine is a language for everyone, a way to connect with guests and touch on any interest point—from culture to history, to agriculture, and of course food,” Megan says.





Cannon Green is one of Charleston’s most unique properties, and indeed, a microcosm of the city itself—capturing its romance, history, preservation, beauty, charm and cosmopolitan style all in one extraordinary venue. Located in the Cannonborough - Elliotborough neighborhood, Cannon Green incorporates a 19th century Charleston Single House façade within our indoor Garden Room- a refined and airy 50-seat private event space, along with two adjoining entertainment spaces—a lush and intimate Courtyard and our spacious historic Trolley Room. The result is an innovative fusion of history, hospitality, function and charm to create a vibrant space for hosting your wedding weekend festivities, corporate event, or social gathering.

Cannon Green embodies all the elements that have made Charleston such a seductive and enticing destination for centuries—an air of elegant sophistication, an attitude of warm hospitality, and an atmosphere of welcome. Our professional event services team looks forward to sharing that with you.

We’re thrilled to share that Cannon Green has been named to The Knot “Best of Weddings 2021” for the third consecutive year.

— THE KNOT

FAQS

CANNON GREEN

103 Spring Street, Charleston, SC 29403
843.817.7311

OPERATING PARTNERS

Dean Andrews and Lynn Easton

EXECUTIVE CHEF

Orlando Pagán

YEAR ESTABLISHED

2014

MEDIA CONTACT

eastonporter@wearebreadandbutter.com

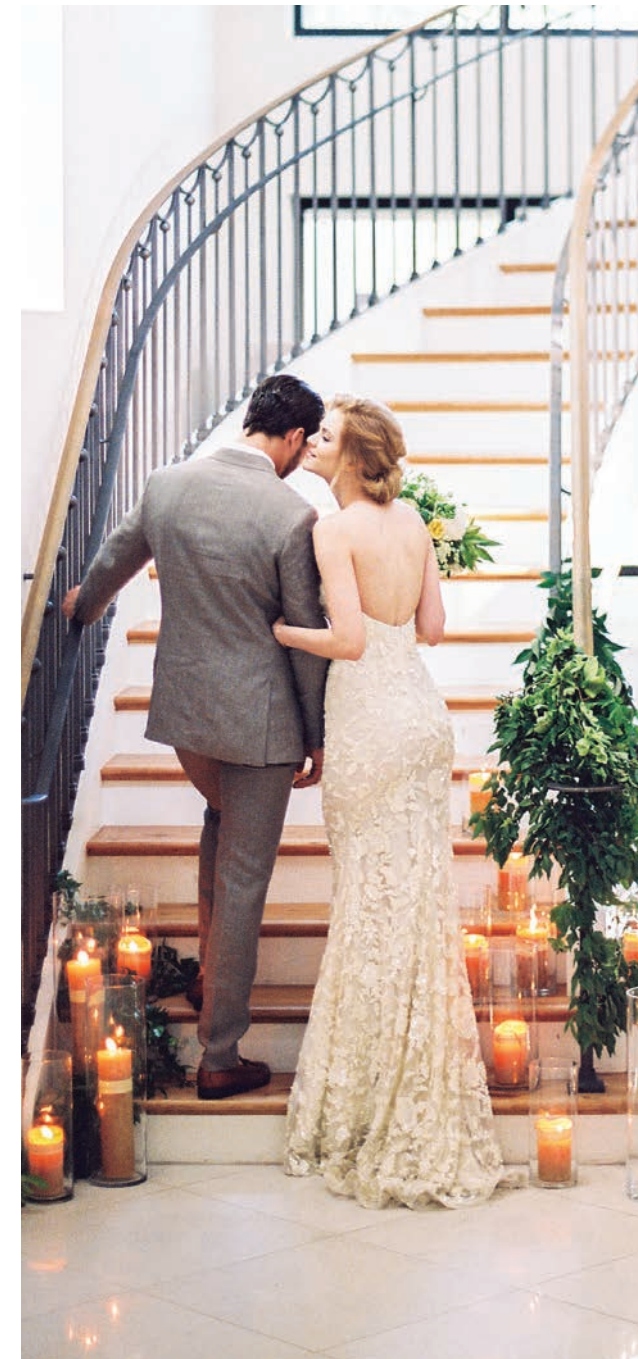
SOCIAL MEDIA

Facebook @cannongreencharleston

Instagram @cannongreenchs

WEBSITE

www.cannongreencharleston.com





ORLANDO PAGÁN

Executive Chef

Chef Orlando Pagán leads the culinary program as Executive Chef of Wild Common and our sister property, events venue Cannon Green. Pagán always felt a strong pull toward the kitchen. Setting his sights on a career as a chef, Pagán left Puerto Rico after high school to attend Johnson & Wales University in Miami. Following graduation, Pagán remained in Florida, where he spent three years at the Ritz-Carlton Coconut Grove's Bizcaya Grill Restaurant. Heading westward to San Francisco, he cooked in a handful of acclaimed restaurants before leading the kitchen of Michelin-starred The Village Pub as executive chef. After a second cross-country move, Pagán settled in the Lowcountry to join Chef Sean Brock as chef de cuisine of McCrady's Tavern in March 2017. He was then promoted to Executive Chef in summer of 2018. He joined Wild Common and Cannon Green in February 2019. When he's not in the kitchen, Pagán may be found playing golf, fishing off the Charleston coast, or spending time with his wife and two young children.

" . . . Charleston has surprisingly few tasting menu experiences that allow chefs to take diners on a journey through flavor, texture, and presentation at their whimsy. Chef Orlando Pagan does so with a definite nod to the region's seafood and gilds it with luxurious flavors, from caviar to black truffle and foie gras in between. " — STEPHANIE BURG, CONDÉ NAST TRAVEL





Wild Common offers a destination for intimate dining and memorable celebrations in the heart of Charleston’s dynamic Cannonborough-Elliottborough neighborhood. With Pagán at the helm, guests can expect an innovative, chef-driven tasting menu with unique and uncommon flavors and presentations. While the menu changes regularly to reflect seasonality and the freshest ingredients, recent menus have featured items such as a Local Shrimp Har Gaw with sea beans and ginger; Diver Scallops with sweet corn curry, blue crab and Charleston gold rice; and Tomato Gazpacho with lobster and roasted garlic. Pagán excels at pulling inspiration from cuisines across the globe and translating into dishes featuring regionally sourced ingredients.

Guests can enjoy dinner service at Wild Common in the restaurant’s indoor dining room, in the private courtyard, or at the Chef’s Counter to watch Pagán up close in action. In addition to creating the tasting menu experience, Pagán also leads a weekly Wednesday evening cooking school, a progressive and dynamic experience in which guests enjoy small bites and champagne in the restaurant’s courtyard before joining Pagán at the Chef’s Counter for a fun, instructive meal and cooking lesson.

FAQS

WILD COMMON

103 Spring Street, Charleston, SC 29403
843.817.7311

RESTAURANT HOURS

Dinner: Thursday, Sunday, 6 – 9 pm
Friday, Saturday, 6 – 10 pm

COOKING SCHOOL

Wednesday, 6 – 9 pm

RESTAURANT ATTIRE

Smart Casual

OPERATING PARTNERS

Dean Andrews and Lynn Easton

EXECUTIVE CHEF

Orlando Pagan

SOUS CHEF

Zach Kimmel

YEAR ESTABLISHED

2019

MEDIA CONTACT

eastonporter@wearebreadandbutter.com

SOCIAL MEDIA

Facebook @wildcommonchs

Instagram @wildcommonchs



WEBSITE

www.wildcommoncharleston.com





Easton Events is an award-winning wedding and social events planning company founded in 1998. With offices in Charlottesville, Virginia and Charleston, South Carolina, Easton Events is dedicated to crafting refined, elegant and truly memorable weddings, private events and corporate events for both domestic and international clientele.

Named one of the best Wedding Planners in the World by VOGUE, Harper's BAZAAR BRIDES, Martha Stewart Weddings, and Over the Moon. Easton Events has been featured in the above as well as Town and Country, The Knot, Style Me Pretty, InStyle, Glamour Magazine, BizBash, Once Wed, The Washington Post, Eater, Refinery29 and more.

“Easton Events is led by founder Lynn Easton, Easton Events only plans about 8 weddings per year, providing its clients with the utmost in personalized service, from engagement notifications through to the final thank-you.”

— VOGUE MAGAZINE

FAQS

EASTON EVENTS

Offices in Charleston, SC and Charlottesville, VA

FOUNDER + CREATIVE DIRECTOR

Lynn Easton

SENIOR PLANNER

Dawson Hayes

SENIOR PLANNER

Casey Phlegar

SOCIAL MEDIA

Facebook: @EastonEvents

Instagram: @EastonEvents

TiKTok: @EastonEvents

Pinterest: @EastonEvents

Twitter: @EastonEvents

MEDIA CONTACT

Sam@Samantharoberts.co

WEBSITE

www.eastonevents.com






PIPPIN HILL FARM
& vineyards





Pippin Hill Farm & Vineyards is unique among the growing number of fine wineries along Virginia's Monticello Wine Trail. We not only create distinguished boutique wines, Pippin Hill's Tasting Room pairs them with some of the most elevated cuisine you'll find in these gentle hills. Local, fresh, seasonal, from vineyard- and farm-to-table is how we do things, and always with Pippin Hill's welcoming sense of relaxed elegance. Our vineyard is situated to grow the region's best grapes, just as our venue was designed to host the Southeast's finest events. From weddings to rehearsal dinners, to board meetings and business dinners, Pippin Hill Farm & Vineyards is an all-season, flexible, full-service venue.

"If there's a more sumptuous landing spot for lunch in Virginia's wine country than the restaurant and tasting room at Pippin Hill Farm and Vineyards, I have yet to find it." – TOM SIETSEMA, THE WASHINGTON POST

FAQS

PIPPIN HILL FARM & VINEYARDS

5022 Plank Road, North Garden, VA 22959
434.202.8063

HOURS

Tuesday – Sunday, 11 am - 5 pm *
** varies by season*

OWNERS

Dean Andrews and Lynn Easton

WINEMAKER

Michael Shaps, Virginia WineWorks

VITICULTURIST

Chris Hill

EXECUTIVE CHEF

Ian Rynecki

SOUS CHEF

Tori Cosner

HEAD GARDENER & CERTIFIED HORTICULTURALIST

Diane Burns

YEAR ESTABLISHED

2011

MEDIA CONTACT

eastonporter@wearebreadandbutter.com



SOCIAL MEDIA

Facebook @pippinhillfarm
Instagram @pippinhillfarm

WEBSITE

www.pippinhillfarm.com



RED PUMP
— KITCHEN —





“A new restaurant has arrived on the Downtown Mall, and it could be a game-changer ...The Andrews’ famed attention to detail makes Red Pump one of the most promising Downtown Mall openings in years. From atmosphere to food to service, it’s a good bet that Red Pump will be first rate.”

— SIMON DAVIDSON, CVILLE 29

Red Pump Kitchen is the culinary heart and soul of Charlottesville’s popular downtown Pedestrian Mall, but it’s far from pedestrian. With an open kitchen anchored by a classic wood-burning oven, Red Pump’s festive atmosphere is equally ideal for a special occasion or a midweek night on the town. The menu showcases house-made pastas, gourmet pizzas and seasonal dishes inspired by our local Virginia farm partners.

We are pleased to offer Personalized Hospitality for Memorable Events in the heart of Charlottesville’s historic Downtown Mall. Our intimate and flexible space is perfect for small celebrations, rehearsal dinners, luncheons, and after parties. Entertaining is made easy with our choice of prix-fixe menu selections, choice of bar package or pre-selected wine pairings, and complete tabletops included.

FAQS

RED PUMP KITCHEN

401 East Main Street, Charlottesville, VA 22902
434.202.6040

HOURS

Dinner, Tuesday – Sunday 5:30 pm - 10 pm

RESTAURANT ATTIRE

Smart Casual

OWNERS

Dean Andrews and Lynn Easton

EXECUTIVE CHEF

Ian Rynecki

SOUS CHEF

Brandon Ripberger

YEAR ESTABLISHED

2014

MEDIA CONTACT

eastonporter@wearebreadandbutter.com

SOCIAL MEDIA

Facebook @redpumpkitchencharlottesville

Instagram @redpumpkitchen

WEBSITE

www.redpumpkitchen.com





Easton Porter Group will also open two separate concepts in The Jasper, a 12-story mixed-use building developed by The Beach Company in Charleston: a coastal Italian-inspired restaurant and a gourmet market. Scheduled to open in late 2022, the restaurant and café will be located on the first floor of The Jasper and will offer high-quality, handcrafted cuisine along with convenient grab-and-go style foods. The design of the space will be envisioned by Glen & Company, an award-winning New York City-based architecture and interior design agency.

The forthcoming restaurant will feature fresh, Mediterranean cuisine while the adjacent fast-casual café will offer breakfast items and a coffee bar seven days a week, along with a selection of international wines, house-made pastas and breads, and high-end specialty food products. In addition, the concepts will offer onsite cooking classes, wine classes and more. Chef Vinson Petrillo, executive chef of Zero Restaurant + Bar and the culinary director for Easton Porter Group, will oversee menu development and programming for the new concepts.

FAQS

COSTA

310 Broad Street, Charleston, SC 29401

OPERATING PARTNERS

Dean Andrews and Lynn Easton

EXECUTIVE CHEF

Vinson Petrillo

Orlando Pagán

YEAR ESTABLISHED

2022

MEDIA CONTACT

eastonporter@wearebreadandbutter.com



MEDIA INQUIRIES

eastonporter@wearebreadandbutter.com

5022 Plank Road, North Garden, VA 22959

www.eastonporter.com