

Abby McManigle, Chef

Growing up in Houston, Texas, Abby was exposed to a multitude of cultures and their food traditions and cuisines. But her fondest food memories are traveling to Tulsa, Oklahoma eating her great-grandmother Meme's traditional southern cooking.

Abby graduated with honors from the Le Cordon Bleu program at the California Culinary Academy, in San Francisco, California. She soon was cooking in some of San Francisco's most well regarded restaurants, working alongside the highly talented Chefs for which the city is known.

After successful Executive Chef and Consulting Chef positions in the Bay Area, Abby decided to take some time away to research and expand her skills, starting a successful catering business, focusing on high-end dinner parties and events at Napa and Sonoma wineries. She continued to immerse herself in everything food and wine: catering; continual stages at Bay Area institutions; serving as the wine buyer for a small wine bar; representing a small Austrian and Italian wine import portfolio; and finally, working a couple of harvests.

Several trips to Oregon's Wine Country introduced Abby to the bounty and creativity of Pacific Northwest Chefs and Wineries, reawakening her passion to cook. She is now the Chef at Tina's Bistro, in Dundee.