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ōkta

OREGON'S MATTHEW LIGHTNER JOINS JOSÉ ANDRÉS AS ONE OF TWO US-BASED CHEFS TO PARTICIPATE IN 25th GASTRONOMIKA INTERNATIONAL LINEUP

Recently Recognized as One of New York Times' 50 Best Restaurants of The Year, ōkta's Chef Lightner Will Share The Stage With Global Food Visionaries In San Sebastian, Spain



McMinnville, OR. - (Oct. 6, 2023) – On the heels of famed Oregon wine country restaurant [ōkta](#) being recognized by the New York Times as one of the 50 Best Restaurants of the year, Chef Matthew Lightner will head to San Sebastian, Spain, next week to share the stage with culinary visionaries including René Redzepi, Ferran Adrià, José Andrés, Leonor Espinosa and more at the 25th Anniversary of San Sebastian [Gastronomika](#) Euskadi Basque Country on October 9-11, 2023. Lightner will bring Oregon to the international stage, presenting his creative process and sharing his passion for cooking in the moment inspired by Oregon's micro-seasons.

With an eye on sustainability, Lightner is looking for a balance between cooking and nature. In his talk, he will explain how ōkta focuses on more regenerative practices and cooking in the moment to accommodate seasonal changes and climate change. Drawing inspiration from the bounty of the Willamette Valley and the cadence of its micro-seasons, Lightner crafts a highly progressive fine dining tasting menu tuned to the terroir of the region. Dishes are fastidiously crafted with an eye for the unexpected while reflecting the harvest from the restaurant's organic farm, Lightner's creative playground and test kitchen.

ōkta's commitment to the long-arc process of regenerative agriculture on their farm, and their desire to create and offer the most unique seasonal culinary experiences, are the driving force behind their decision to serve their 10-course menu emphasizing the connection between the land, seas and restaurant.

"This event has a history of setting trends long-term, driving both Oregon chefs such as myself as well as chefs all over the globe," says Chef Matthew Lightner. "I am honored to share my creative process with this audience which I consider one of the most preeminent culinary events of the year."

About ōkta:

In July 2022, Chef Matthew Lightner and partners debuted òkta at Tributary Hotel in McMinnville, where luxury accommodations pay homage to the region, offering a bespoke hospitality experience inspired by the Valley.

At òkta, Lightner, formerly of two-star Michelin Atera in New York City, offers a highly progressive tasting menu that draws inspiration from the bounty of the Valley and the cadence of its micro-seasons. Dishes are fastidiously crafted with an eye for the unexpected while reflecting the harvest from the restaurant's nearby farm, Lightner's creative playground and test kitchen. Through his continuously evolving menu, Lightner tells a story of terroir, inviting guests to join him on a culinary adventure that reveals a moment in time within the region. Dishes reflect the harvest from òkta Farm. Offerings are thoughtfully presented on service pieces from local ceramicists such as Liliith Rockett, Natasha Alfonse, and Lindsay Oesterritter with table linens from Madre, further evocative of the restaurant's distinct sense of place and commitment to honoring the area's purveyors and artisans.

Wine & Beverage Director Ron Acierto complements the culinary experience with a program that showcases well-balanced, curated offerings from all wine growing and producing regions of the world with a focus on the Willamette Valley. The expansive list features a diverse range of current releases, library, vertical vintages, unlimited production and reserve bottles exclusive to òkta and the property. A full bar program similarly speaks to the bespoke experience with small-batch and regional producers spotlighted.

òkta aspires to give voice to the beauty of the Willamette Valley, inviting each guest to engage with the region's story. General Manager Christine Langelier works in tandem with Lightner to express òkta's signature style of hospitality.

Located directly below òkta, the Cellar Bar is an intimate lounge serving classically inspired cocktails and some of the world's best spirits. The bar is an extension of the kitchen and lives in the moment, moving in tandem with nature, giving guests new experiences. A la carte food selections are also available, exclusive to the Cellar Bar.

Since opening, òkta was named one of Esquire's Best New Restaurants in 2022, received a 2023 James Beard Award semi-finalist nomination for Best New Restaurant, was selected as one of TIME's 2023 World's Greatest Places in the Willamette Valley, and was named one of the New York Times 50 Best Restaurants in America in 2023.

Matthew Lightner was named one of Food & Wine's Best New Chefs in 2010 and has received the James Beard Nomination for Rising Star Chef in both 2010 and 2011. He previously worked at Atera from 2012 - 2015 where the restaurant earned 2 Michelin Stars, a Three-Star review from the New York Times, and Four Stars from New York Magazine.

Dinner reservations for òkta are available Wednesday to Sunday evenings through Resy. The Cellar is open 5-10pm Wednesday through Saturday and 4-9pm on Sunday. Reservations for a lounge table can be made in advance by calling the reservations team at 503-376-5353.

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