

Simon Lee-Plunket

Level II Certified Sommelier (Top of Class), Court of Master Sommeliers Americas

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Cover Letter

Thank you for considering me to be a member of your company. I am a passionate, motivated, sommelier seeking a full-time position on your hospitality team.

While living and studying wine in Italy, I was deeply moved not just by the wine itself, but also the entire gastronomic culture surrounding it. While high-quality ingredients and excellent technique are essential, the equal emphasis on togetherness made a big impression on me.

As a sommelier, I pair my breadth of knowledge and my passion for wine with a sensitivity to my guests and the food that they're enjoying. I have a rare opportunity to elevate my guests' experience, from deepening the existing passion of a seasoned collector to providing an elegant, subtle backdrop for a couple on their honeymoon. Every guest, and every experience, is different. Therefore, parallel to my pursuit of depth and complexity in wine is the practice of being present with the unique needs of each guest. This likewise applies to pairing wine with food: what are the needs of the dish, and what wine will sing alongside it? Answering these questions is at the heart of my service. From the obscure to the classic, connecting complexity with accessibility is the thread which runs through all great wine experiences.

This summer I have a rare opportunity to explore a new wine culture and deepen my love of hospitality. I will bring an expertise in providing an elevated experience for guests above all, providing knowledge and education to guests.

Thank you again for your consideration,

Simon Lee-Plunket

Employment & References

Fine Dining Sommelier | PRESS Napa Valley

St. Helena, California

December 2022 – Present

Vincent Morrow MS, Wine Director:
vincent.morrow@pressnapavalley.com

With the largest collection of Napa Valley wines in the world, PRESS offers a rare expression of the history and diversity of Napa and the surrounding area. Of the 97 recipients worldwide of the Wine Spectator Grand Award, this is 1 of 2 with a regionally focused list, offering an unparalleled opportunity to taste and share deep vintages of Napa's most iconic wines. Responsible for pairing wine to both A la Carte and Tasting Menus influenced by a wide array of cuisines: from Japan to France to East Asia and beyond. Initial training in Binwise to organize a 12,500-bottle inventory across 3 cellars.

Fine Dining Captain | PRESS Napa Valley

St. Helena, California

May – December 2022

Nancy Trann, Manager:
nancy.trann@pressnapavalley.com
(916) 715-1524

Michelin-Starred Modern American restaurant led by Bocuse D'Or icon Chef Philip Tessier. Emphasis on attention to detail, extensive menu knowledge, and curated, personalized hospitality. Managing a 4-8 table section in formal dinner service or fulfilling the dynamic needs of diverse private dining experiences and off-site catering events. Coordinating and delegating with maître' d's, backwaiters, and other teammates through effective communication. Utilizing Toast for order input and Tock for guest feedback and reservations.

Fine Dining Captain | Santacafé

Santa Fe, New Mexico

June 2020 – July 2021

Kristin Montoya, Manager:
(505) 469-9269

An iconic New-American staple with a 40-year reputation. Creating memorable guest experiences by collaborating with teammates and making eloquent cocktail, food, and wine recommendations from dynamic menus. Practicing grace under pressure and multitasking to manage a 5-12 table section for lunch and dinner. Using Aloha to input orders and OpenTable for cataloguing guest preferences and special occasions.

Fine Dining Back Waiter | Coyote Café

Santa Fe, New Mexico

May 2019 – June 2020

Quinn Stephenson, Owner:
505.570.0197

Founded by James Beard Award Winner Mark Miller, Coyote Café is known for its iconic southwestern menu, setting the standard for regional fine dining. Assisting captains with greeting, water and coffee service, bread service, and clearing/food running. Mentored in VIP preferences, classic ingredients, wine theory, and efficient yet elegant steps of service.

Education

International Teach English as a Foreign Language Academy

Online

May-October 2020

An internationally recognized academy for teaching English abroad. Creation of effective and engaging lessons, a teaching style that connects with students from around the world, and organization skills learned.

The Academy for Technology and the Classics (High School)

Santa Fe, New Mexico

2012-2017

New Mexico's #3 high school according to US News and World Report for three years in a row, encouraging critical thinking and college preparedness. Kickstarted a love of literature, world history, and music.

National Outdoor Leadership School

Olympic National Park, Washington

July 2014

A long-respected institution for teaching young people resiliency through nature. Learning of communication skills, ability to withstand high levels of adversity, and emotional intelligence to become a great leader.

Enrichment

Napa & Sonoma

Summer & Fall 2022

Aaron Pott Vineyard, Accendo Cellars, Chappellet, Corison Winery, Diamond Creek, Dominus, DuMol, Dunn, Eisele Vineyard, Heitz Cellars, Hyde de Villaine, Larkmead, Mayacamas, Philip Togni, Phillipe Melka Estate, Robert Biale, Saintsbury, School House Vineyard, Steve Matthiasson Winery, Williams Selyem

Barolo & Barbaresco

September 2021

Borgogno, Ceretto, G.D. Vajra, Marchesi di Barolo, Paolo Scavino, Vietti, Albino Rocca, Castello di Neive, Marchesi di Gresy

Valpolicella & Greater Veneto

Fall and Winter 2021-2022

Bertani, Dal Forno, Quintarelli, Speri, Zýmē, Graziano Pra, Inami, Pieropan, Le Fraghe, Tenuta la Ca, Mosnel