



ARCHER[®]

NAPA

Archer Hotel Napa Welcomes Chef Phillip Moratin as Executive Chef

A Fresh Era of Seasonal Flavors and Thoughtful Dining in the Heart of Downtown Napa at Charlie Palmer Steak & Sky & Vine[®] Rooftop Bar

Napa, CA – May 1, 2025 – [Archer Hotel Napa](#) proudly welcomes Phillip Moratin as its new executive chef. With a seasonally inspired approach and a deep connection to Napa’s culinary community, Moratin now leads the kitchens at [Charlie Palmer Steak Napa](#) and [Sky & Vine[®] Rooftop Bar](#). He’s ushering in a fresh era of wine country dining at the boutique downtown hotel — one rooted in Napa’s agricultural heritage and expressed through local purveyors and peak-season ingredients.

"Chef Phillip’s talent is a perfect fit for Archer Hotel Napa — refined, ingredient-driven, and full of heart," says Chef Charlie Palmer. "I’m excited to see how his vision and perspective shape the next culinary chapter at Charlie Palmer Steak and Sky & Vine."

Raised on the island of O’ahu, Moratin’s earliest kitchen memories are steeped in family traditions, the comfort of home-cooked meals and a love of flavor. That foundation continues to guide his approach: seasonal, soulful, and intentional.

Over two decades, his career has spanned some of Napa Valley’s most revered kitchens including Thomas Keller’s Ad Hoc, Angèle Restaurant & Bar, Far Niente Winery and The Charter Oak under Christopher Kostow. In 2014, he was named to Zagat’s 30 Under 30, a nod to his early leadership and thoughtful innovation.

At Charlie Palmer Steak, Moratin embraces Napa’s terroir with evolving menus that celebrate the best of what’s in season. He brings an expanded focus on vegetable-forward dishes, such as a roasted beet salad with herb goat cheese, frisée, candied pecans and beet purée; and seared diver scallops with parsnip purée, roasted almonds and brown butter. These dishes appear alongside the restaurant’s signature dry-aged beef, partnering with trusted purveyors like Flannery Beef, Petaluma Poultry and Snake River Farms to deliver a true ingredient-driven experience.

Spring’s arrival at Sky & Vine[®] Rooftop Bar has likewise inspired a vibrant new menu featuring dishes that are as flavorful as they are approachable. Among the standout additions: bright raw vegetables sourced from Napa Valley Farm Co-op for a wine country crudité with house-made

green goddess dip; decadent yet refreshingly light miniature lobster rolls layered with fresh lobster, aromatic herbs, silky aioli and a perfectly toasted bun; and a classic French dip panini featuring Flannery dry aged beef with horseradish crème fraiche and au jus. The menu speaks to Moratin's love of wine-country cooking, where ingredients lead, dishes are simply prepared, and everything is meant to be shared.

"It's about honoring what's growing in the moment and creating dishes that reflect that sense of renewal," says Moratin. "Our guests should feel like they've just enjoyed a meal in a good friend's home — welcomed, satisfied, and already planning their next visit."

Reinvigorated Rituals and Rooftop Moments

To complement the new offerings, both Charlie Palmer Steak and Sky & Vine Rooftop Bar are reimagining signature experiences that invite guests and neighbors to savor Napa together:

- **[Prime Rib Sundays](#)** – A hearty Sunday night experience built around the valley's best prime rib, expertly prepared.
- **[Napa Neighbor Mondays](#)** – A three-course weekly celebration of local and classic dishes with hyper-seasonal ingredients and thoughtful wine pairings, for just \$55.
- **[Sky & Vine Live Music Thursdays](#)** – The rooftop comes alive with fresh cocktails, lighter seasonal fare and live sounds under the stars.
- **[Napa Nightcap and Dessert](#)** – A sweet Sky & Vine ritual featuring a signature espresso martini and seasonal desserts — like chef's cookie jar with a half-dozen house-made favorites.

Beyond bringing fresh, seasonal dishes to Charlie Palmer Steak and Sky & Vine, Moratin is working with his fellow hosts to craft dining experiences that feel warm, thoughtful and deeply personal — from the kitchen to the dining room to the rooftop. His hope: That every guest leaves feeling cared for, well-fed and saying, "We should do that again."

He joins a talented and experienced team that includes newly named general manager Chris Costas; director of operations, Victor Scargle; executive sous chef, Katherine Vanderpool; and sous chef, Demitri Herrera. Together, they bring passion, skill and a shared belief that food should not only satisfy but connect.

###

About Archer Hotel

[Archer® Hotel Napa](#), a boutique hotel, is in the heart of walkable, vibrant downtown Napa — the largest town in Napa Valley — at [First Street Napa](#), a collection of the valley's most innovative merchants, chefs, and tasting rooms. Archer's casually elegant wine country retreat offers a

distinctly urban beat with 183 luxe guest rooms, including 39 balcony-clad suites, and an open-air rooftop with sweeping six-story views of downtown Napa and the valley skyline.

A 2025 Forbes Travel Guide Recommend Hotel, 2024 Condé Nast Traveler Readers' Choice Awards winner, and AAA Four Diamond boutique hotel, Archer Napa is part of the award-winning, customer review-leading Archer Hotel collection — known for thoughtful details, local discoveries and personalized service.

Guests and locals alike can enjoy breakfast featuring Napa's own cult favorite OHM Coffee Roasters, happy hour or dinner at [Charlie Palmer Steak](#), under the direction of executive chef Phillip Moratin, or hand-crafted cocktails and dining at [Sky & Vine® Rooftop Bar](#), featuring Sunday brunch, daily lunch and evenings under the stars.

About Charlie Palmer Collective

A pioneer of progressive American cooking, Chef Charlie Palmer made his mark in 1988 with the opening of Aureole, his groundbreaking, Michelin-starred restaurant on Manhattan's Upper East Side. Since then, Palmer has established himself as one of the country's most respected chefs and hospitality leaders, earning numerous accolades, James Beard Awards, and more than 20 Michelin stars along the way. Today, Charlie Palmer Collective is a vibrant portfolio of restaurants and hotels—including Charlie Palmer Steak, Akoya, AperiBar, Dry Creek Kitchen, Hotel Healdsburg, and a portfolio of hotels, Appellation Hotels—all united by a shared philosophy of Genuine American Hospitality. Learn more at charliepalmer.com.

Media Contact: Carla Caccavale, Carla Caccavale PR, CarlaCaccavalePR@gmail.com and 914.673.0729

Social Media + Influencer Contact: Beth Grimmatt, beth.grimmatt@lodgeworks.com and 316.681.5135