

# CHRYSALIS VINEYARDS

## Chef's Bio

### Chef Hump Astorga

Cuban-born, American-raised Hump Astorga brings more than 15 years of fine dining experience and restaurant ownership to his current role as Director of Culinary Operations at Chrysalis Vineyards in Middleburg, Virginia. An interior decorator-turned-chef, Astorga began his culinary career at Lansdowne Resort and quickly moved onward and upward to Reston Town Center's Market Street Bar & Grill, *Chef Tournade* at the Park Hyatt's Melrose, and *Executive Chef* at Vivace Enoteca. These were but stepping stones for his rise to *Chef Garde Manger* at B&B Washington's Caterer and to *Executive Chef – VP of Culinary Direction* at RSVP Catering, where he routinely fed such luminaries as U.S. secretaries of state, as well as the U.S. president and vice president during the late '90s.

Astorga's passion for celebrating the meal and providing a "total dining experience" for his guests drove him to realize his dream of opening *Aster* in Middleburg, where he earned 3 stars from Washingtonian Magazine's 100 Very Best Restaurants in its first year, as well as 2 ½ stars from Washington Post's Tom Sietsema in the Annual Dining Guide. Sietsema appreciated Astorga's food so much – both flavor and presentation – that he chose one of Aster's offerings to grace the cover of the Guide. Although Aster closed in 2006, the fond memories it created for its guests live on. Astorga continues this passion at Chrysalis Vineyards, designing and executing the menus for Winemaker's Dinners, VIP Club events, and on-premise catering, with the ultimate goal of opening a world-class restaurant and event facility on the vineyard property.

On the path to fulfilling their expansion plans, Chrysalis Vineyards is taking advantage of Astorga's culinary talents and offering creative, casual foods to its visitors with the goal of enhancing their guest experience. Astorga's food, paired with the award-winning wines produced by Chrysalis Vineyards, is a true expression of providing the highest level of hospitality to the visitor.

[2005 Washington Post Annual Dining Guide](#)

[2006 Washingtonian Magazine 100 Very Best Restaurants](#)