



Press Contact: Seth Hyman  
Phone: 646-336-3683; E-mail: [shyman@foodnetwork.com](mailto:shyman@foodnetwork.com)

## **Chopped Grill Masters Napa** *Episode Descriptions (2016)*

### **Premiering Tuesday, July 5<sup>th</sup> at 10:00pm ET/PT - TOURNAMENT PREMIERE!**

“Chopped Grill Masters Napa: Part 1”

Sixteen high-caliber chefs are fired up to grill in beautiful Napa Valley, California, competing in another epic *Chopped* tournament event! \$10,000 is at stake in each preliminary competition, and the champs will fight it out for \$50,000 more! The first basket features a sea creature and a pretty, colorful veggie. A ballpark snack might throw the chefs a curveball in the entrée round. Then the judges are happy to see chilies in the dessert basket.

Host: **Ted Allen**

Judges: **Michael Chiarello, Amanda Freitag, Marc Murphy**

Competitors: **Bryan Moscatello, Ashley Pado, Chad Rosenthal, Jonathon Sawyer**

### **Premiering Tuesday, July 12<sup>th</sup> at 10:00pm ET/PT**

“Chopped Grill Masters Napa: Part 2”

Four new highly skilled Grill Masters take over an outdoor *Chopped* kitchen in Napa Valley. Baked beans and lamb belly are two of the must-use ingredients in the first round. Then a seafood-heavy basket in the entrée round requires a great deal of work and creative thinking for the grillers. The two grill masters who move on to dessert run into trouble when one of the mystery ingredients shows a tendency to char quickly.

Host: **Ted Allen**

Judges: **Michael Chiarello, Amanda Freitag, Marc Murphy**

Competitors: **Nate Berrigan-Dunlap, Karen Mitchell, Christopher Schobel, Sophina Uoung**

### **Premiering Tuesday, July 19<sup>th</sup> at 10:00pm ET/PT**

“Chopped Grill Masters Napa: Part 3”

Another group of grillers gets a chance to compete in beautiful Napa Valley! The Grill Masters pound away in the first round, in an attempt to tenderize the seafood protein in the appetizer basket. Then in the second round the chefs get the gift of beef in the basket, but will they focus so much on the beautiful rib-eye that other mandatory ingredients are neglected? The final two chefs get some sweet surprises in the basket that they hope will be a good start for some yummy grilled desserts.

Host: **Ted Allen**

Judges: **Amanda Freitag, John Koch, Marc Murphy**

Competitors: **Jason Bergeron, Brian Bruns, Charles Grund, Daniel Gomez Sanchez**

### **Premiering Tuesday, July 26<sup>th</sup> at 10:00pm ET/PT**

“Chopped Grill Masters Napa: Part 4”

Three grilling champs have already won a spot in the grand finale; now a new group competes furiously for the final spot! In the appetizer round, some beautiful mushrooms and a strong jam are among the mystery ingredients that the Grill Masters face. Fish butchery and flavor balancing come into play in the entrée round. Then the chefs get a yummy cake in the dessert basket.

Host: **Ted Allen**

Judges: **Amanda Freitag, Marc Murphy, Geoffrey Zakarian**

Competitors: **Tracy Anderson, Chrissy Camba, Ken Hess, Tony Maws**

**Premiering Tuesday, August 2<sup>nd</sup> at 10:00pm ET/PT - TOURNAMENT FINALE!**

“Chopped Grill Masters Napa: Grand Finale”

Four champion Grill Masters are each \$10,000 richer. Now they return to see who will claim \$50,000 more! Half the basket is taken up with a porky surprise in the appetizer round. A serious display of grilling acrobatics follows in the entrée round, when the three remaining champs must figure out what to do with a surf-and-turf combo. Finally, bananas and wine are two of the tricky dessert ingredients that the last pair of chefs must grapple with, as they battle for the grand prize and the title of *Chopped* Grand Champion!

Host: **Ted Allen**

Judges: **Amanda Freitag, Marc Murphy, Geoffrey Zakarian**

###