



## **FOR IMMEDIATE RELEASE**

### **Green Dragon Tavern and Museum Names Chef Josef Felts as Executive Chef**

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**Carlsbad, CA** -- Green Dragon Tavern and Museum ([www.greendragontavernca.com](http://www.greendragontavernca.com)), a popular Carlsbad dining and museum venue modeled after the iconic Boston tavern has named Josef Felts as its executive chef. Chef Felts comes to the Green Dragon Tavern and Museum from the La Jolla Beach & Tennis Club, where he was recruited by Chef Bernard Guillas to run the prestigious “Club Dining,” for members and hotel guests. Part of his responsibilities included overseeing catering for upwards of 1000 people, enabling Chef Felts to easily oversee Green Dragon Tavern’s highly acclaimed restaurant and thriving banquet operation.

“We’re truly honored to name Chef Josef as our Executive Chef,” said John Lek, Senior Vice President and General Manager of the Green Dragon Tavern and Museum. “Chef Josef brings elevated excitement to our menu, promising a memorable dining experience.”

Chef Josef added, “I look forward to working with the Green Dragon Tavern and Museum team in creating a wonderful comfort cuisine experience. When a guest leaves the table, it is my goal that we have created a positive and long-lasting memory.”

Felts’ culinary adventure all began at the age of 14, when the Texas-native began cooking at home with family and friends. His love of cooking blossomed into a self-taught appreciation of high-quality ingredients and his subsequent interest in a culinary career.

Chef Josef began his career with West Steak and Seafood as well as Bistro West in Carlsbad. Under the helm of Chef Eugenio Martignago and Chef David Disalvo, Josef continued to develop his passion for the use of seasonal ingredients and high-quality meats.

Chef Josef relocated to Los Angeles in 2014 to be mentored by award-winning Chef/Owner Raphael Lunetta at the 2014 James Beard award-winning Jiraffe Restaurant in Santa

Monica. While serving in the Sous Chef role for Lunetta, Chef Josef had the opportunity to work closely with Michelin Star Chef Stefano De Lorenzo, the Chef de Cuisine for Jiraffe, who taught Chef Josef his handmade pasta delicacies which he calls “Art of Pasta.”

In 2015, Chef Josef teamed up with Chef David Disalvo for the opening of Carnem Prime Steakhouse, a farm to table concept in Brooklyn, New York. In its first year of operation, the restaurant was awarded the “Silver Spoon,” for best tasting menu and two “Top 100 Must Eat” dishes by the New York Times.

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Green Dragon Tavern & Museum is a community-centric restaurant/hospitality venue and museum that combines appreciation for American traditions, elevated social dining and community to create a destination that focuses on the commonalities we share that bring us together. The non-profit-operated museum at Green Dragon Tavern offers free admission and boasts a collection of authentic primary source documents and antiquities ranging from the Pilgrim through Revolutionary War eras. The collection is inclusive of documents autographed by more than 15 signers of the Declaration of Independence, our Constitution and more. The venue was inspired by 18th century taverns, once the epicenter of communities. The Green Dragon Tavern, which opened in 2014, is an enhanced replica of the original Green Dragon Tavern. The establishment offers modern day amenities such as complimentary high-speed wireless, advanced audio-visual equipment, seven large screen televisions in the tavern, in addition to abundant free parking.

For additional information about the Green Dragon Tavern and Museum, please visit [www.greendragontavernca.com](http://www.greendragontavernca.com).