

PRESS RELEASE

THE LEGENDARY HOTEL BEL-AIR EMBARKS ON A
CULINARY RENAISSANCE WITH TWO NEW OUTLETS
UNDER NEWLY APPOINTED CULINARY DIRECTOR
JOE GARCIA



USHERING IN A NEW CHAPTER OF CULINARY EXCELLENCE, EXPECT ELEVATED FARE & INVENTIVE PASTRIES IN THE PATISSERIE AND THE LIVING ROOM THIS SUMMER AT BEL AIR'S MOST ICONIC ESTATE

(Los Angeles, CA)—March 26, 2024—[Hotel Bel-Air](#), Los Angeles' beloved estate and quintessential five-star luxury hotel ushers in the next era of culinary excellence under the direction of Culinary Director Joe Garcia, who is showcasing his Michelin-starred background and dedication to local ingredients into a new menu direction for the hotel's lauded culinary outlets, [The Restaurant](#), and forthcoming culinary concepts, 'The Living Room' and Patisserie, slated to debut this July 2024.

Drawing from an extensive experience in culinary innovation and a deep understanding of luxury hospitality, Chef Garcia boasts over two decades of expertise in the industry, previously serving as Executive Chef at Manzke

Restaurant, where he was awarded a Michelin star in 2022 and 2023, alongside Bicyclette Bistro. He also served as a Sous Chef at The French Laundry, a 3-Michelin-star restaurant in Northern California working alongside luminary culinary figure, Thomas Keller, with additional global culinary experience spanning celebrated restaurants such as Bouchon in Beverly Hills, Boca Restaurant, and The Cincinnati Hotel in Cincinnati, OH, Le Bec Fin in Dole, France, Maison Lameloise in Burgundy, France, and El Encanto in Santa Barbara, CA.

THE RESTAURANT

Melding modern California cuisine with Mediterranean influence, guests can expect all-day fare, lunch, brunch, and dinner inflected with bold flavors that highlight local ingredients at their peak season and amplify the essence of Southern California with a level of refinement on par with the iconic hotel. Hotel Bel-Air's newly appointed Executive Sous Chef Gel Zara will work in harmony with Chef Garcia to bring to life a symphony of flavors for the beloved L.A. estate, where diners can enjoy dishes that are full of technique and finesse but presented in an unpretentious manner.

Utilizing Chef Garcia's relationships with local purveyors to further bolster the menu of reinvented comforting classics, new signature dishes include standouts such as the sumptuous crispy skin Loup de Mer served on fingerling potatoes, braised leeks, baby Tokyo turnips, and an emulsion made with Madeira wine and black truffles from Perigord, a refined Bluefin Tuna Crudo serving as a nod to the simplicity of Japanese cuisine with fresh tuna, local avocado, purple ninja radishes from Weiser Farms, and a sumptuous ponzu sauce, and the Colorado Lamb Chops prepared on the wood grill to imbue smokiness to the perfectly cooked rack, served with a puree of white cauliflower and vibrant garnishes of yellow-cheddar, green & purple cauliflower, topped with saffron poached sultanas & finished with a thyme jus. Reservations can be booked directly via [Seven Rooms](#).

THE LIVING ROOM

In July 2024, Hotel-Bel Air will unveil its newest culinary concept, The Living Room, designed by [Champalimaud Design](#) as a new take on a quintessential Lobby Lounge experience. The reimagined lobby and reception area will feature a design inspired by the flora and fauna of our surrounding estate. A room that feeds the spirit of accomplished and creative guests, where one can enjoy afternoon tea or an evening cocktail and small bites while the fireplace glows. The atmosphere comes to life with a bespoke wallcovering featuring hummingbirds, jasmine, ferns, and citrus blossoms, bringing the outdoors in. Reflecting the indulgence and luxuriousness of the new renovation, the menu will feature small plates, caviar service and a martini/champagne cart. The Living Room will be open for service Wednesday through Sunday from 3 - 10pm. Afternoon Tea will be served on Friday, Saturday and Sunday with seatings at 3pm and 3:30pm.

PATISSERIE

Pastry aficionados will rejoice in the forthcoming debut of Hotel Bel-Air's French-inspired Patisserie, launching July 2024, helmed by recently appointed Pastry Chef and "U.S. Chocolate Master" Christophe Rull. Offering a daily selection of freshly baked pastries, breads and cakes inspired by the seasons in addition to specialty coffees and teas, the new concept was born out of a desire to create a welcoming space reminiscent of a French bakery, with the quintessential luxury charm Hotel-Bel Air is known for.

At The Patisserie, Chef Rull's overall approach to the pastry program is 'simplicity well done,' with a menu that takes inspiration from French pastry fundamentals with American flavors that have a simple and elegant, yet distinct quality. Working with a variety of seasonal and local products, Chef Rull works closely with Chef Joe Garcia to build relationships with local farmers and purveyors to further bolster the pastry program and showcase the best of California's produce.

The Patisserie will evoke a nostalgic European boulangerie, tailored to the dreamy California vibe of Hotel Bel-Air. A space carved from nature, an outdoor courtyard will feature intimate seating, a wood-burning fireplace and gelato trolley. Hours of operation will be 7am to 12pm daily.

"We're thrilled for Chef Garcia to join the team. His extensive knowledge of the industry and his proven track record of success make him the ideal candidate to lead the hotel's food and beverage team to new heights, marking an exciting chapter in the culinary evolution of the Hotel Bel-Air", said Christoph Moje, General Manager of Hotel Bel-Air. "We are confident that in his new position, our dining experiences and new outlets will continue to exceed the expectations of our guests."

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NOTES TO THE EDITORS

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Hotel Bel-Air is a timeless, legendary estate that upholds a protective culture for the world's most powerful players. Here inspiration flows, graciousness is preserved, and life continues with ease but is elevated beyond compare.

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