

Press Release

August 2019

Master Chefs Wolfgang Puck, Francis Mallmann, Nancy Silverton, Eric Werner, Burt Bakman, Matt Hurley and Hugo Bolanos come together to create an incredible end-of-summer barbecue event



The 2019 Visiting Chef Series at Wolfgang Puck at Hotel Bel-Air continues on September 4 with an incredible evening of al fresco family-style dining on the hotel's front lawn

The end-of-summer barbecue extravaganza at Hotel Bel-Air ushers out the festive summer season in style. Master Chef Wolfgang Puck and executive chef Hugo Bolanos, are joined by returning chefs Francis Mallmann (Los Fuegos, Miami, Florida), Nancy Silverton (Mozza Restaurant Group, Los Angeles, CA), Eric Werner (Hartwood, Tulum), Burt Bakman (Trudy's Underground Barbecue, Los Angeles) and welcomes newcomers Matt Hurley (CUT, Las Vegas) and Ryan DeNicola (Chi Spacca, Los Angeles) for the ultimate barbecue party on the hotel's front lawn. Also in attendance will be barman Tato Giovanoni, founder of Floreria Atlantico, voted one of the World's Best Bars. This collaborative culinary event will take place on Wednesday, September 4th at 6:30pm – 9:30pm, with guests dining at communal tables amidst lush hotel grounds and colorful gardens. The dinner, priced at \$295 per person, includes select wine pairings from local California wineries.

Each chef will showcase their individual approach to barbecue preparation, allowing for a diverse sampling of tastes and cooking techniques. [Cinco Jotas](#) will also be at the event featuring 100% ibérico pig. All excess prepared food will be redistributed to those in need through the Chefs to End Hunger initiative, and a portion of the proceeds will benefit Los Angeles Children's Hospital.

For reservations, please visit: <https://www.exploretock.com/wolfgangpuckbelair/event/68253/5th-annual-end-of-summer-bbq-series>

About Chef Wolfgang Puck

Master Chef Wolfgang Puck is acclaimed for his bold, innovative school of cooking that redefined fine dining in America. From the introduction of Spago, known as one of the world's most iconic restaurants, to the creation of Chinois and CUT, and winning three James Beard awards and an Emmy, Wolfgang Puck has long set the standard for cuisine, service and style. His popular, namesake restaurant, Wolfgang Puck at Hotel Bel-Air, represents one of his best restaurant experiences for Los Angeles and is a hotel restaurant like no other, featuring a spectacular garden setting and two distinct dining venues offering the best of indoor and outdoor California cuisine.

About Chef Francis Mallmann

Francis Mallmann, chef and creator of Los Fuegos restaurant at Faena Hotel Miami Beach, is South America's most celebrated and beloved chef. Renowned for his varied fire-cooking techniques, from grilling to cooking with ashes resulting in flavorful dishes that are surprising to the palate while at the same time delicious and seductive, Francis offers an authentic South American dining experience. His talent combined with his unique culinary style, has led him to hosting his own cooking show in Argentina on the gourmet channel, as well as being featured in the Netflix Documentary 'Chef's Table.'

About Nancy Silverton

With partners Mario Batali & Joe Bastianich, Nancy Silverton is the co-owner of Pizzeria and Osteria Mozza in LA, Newport Beach and Singapore, as well as Mozza2Go and Chi Spacca in LA. Silverton also founded the world-renowned La Brea Bakery and Campanile Restaurant, an institution that Angelenos cherished for decades. Silverton has worked with some of the nation's most notable chefs including in the kitchens of Jonathan Waxman at Michael's Restaurant and Wolfgang Puck at Spago. In 1990, Silverton was named one of Food and Wine Magazine's "Best New Chefs". Also that year, she was named "Pastry Chef of the Year" and "Who's Who of Cooking" by the James Beard Foundation. In 2014, she received the highest honor given by the James Beard Foundation for "Outstanding Chef" as well as listed as one of the Most Innovative Women in Food and Drink by Fortune and Food and Wine Magazine. In early 2015, Nancy launched Nancy's Fancy, a line of premium gelato and sorbetto which will be sold in supermarkets nationwide.

About Eric Werner and Mya Henry

Eric Werner and Mya Henry own and operate Hartwood in Tulum, Mexico, where they live with their daughter, Charlie. Werner, a graduate of the Culinary Institute of America, began his career as a pastry chef at Payard in New York City. He has also cooked at Wylie Dufresne's 71 Clinton Fresh Food, Peasant, and Vinegar Hill House. Follow them at hartwoodtulum.com or [@HartwoodTulum](https://www.instagram.com/HartwoodTulum) on Instagram, Facebook, and Twitter.

About Burt Bakman

Burt Bakman, is the epitome of a renaissance man with his love for the arts, architecture and cooking. Bakman is the pit-master-in-chief behind the instagram sensation and critically acclaimed [@Trudy's Underground Barbecue](https://www.instagram.com/Trudy'sUndergroundBarbecue). Born in Zimbabwe and raised in Israel, Bakman immigrated to the United States as a teenager where he started developing his love for cooking and barbecuing. After one trip to Austin, Texas where Bakman visited the legendary Franklin's Barbecue and he was instantly hooked on trying to re-create and master the culinary masterpiece that is Texas style BBQ.

You can find him these days laboring for about 18 hours—tending his fire every 30 minutes—over each batch of brisket smoked with red or white oak in his own back yard in Los Angeles’s Studio City. His patrons can get their hands on the finger-licking-good barbecue via DM on Instagram.

About Hugo Bolanos

Named Executive Chef of Hotel Bel-Air in 2013, Hugo Bolanos, is responsible for overseeing the entire food and beverage operation of the iconic hotel, including signature restaurant Wolfgang Puck at Hotel Bel-Air, the popular bar and lounge, in-room dining, and banquets and events. As a veteran team member of the Wolfgang Puck Fine Dining Group since 2000, Bolanos has extensive experience in Los Angeles and has established himself as a significant presence in the local market and beyond. Most recently, he was the chef de cuisine at Puck’s CUT, awarded one star by Michelin and three stars in the LA Times, and the adjacent Sidebar lounge. Prior to this, Bolanos was the executive sous chef at the world-renowned and flagship two-star Michelin rated Wolfgang Puck restaurant, Spago. He has also worked with Wolfgang Puck catering and was responsible for executing high-profile awards season events, movie premieres, and celebrity-attended special events.

About Matt Hurley

Matt graduated from The Culinary Institute of America in Hyde Park, NY, graduating with an Associates Degree in Occupational Studies. This prestigious, diverse degree program encompassed the study of classic and contemporary culinary techniques, method training and the development of effective leadership skills. Following graduation, Hurley relocated to Las Vegas and began his 20-year career with the Wolfgang Puck Fine Dining Group. Starting as a prep cook at Spago, Hurley quickly advanced through a variety of roles within the restaurant group including café chef, line cook, kitchen and purchasing manager, and Corporate Catering Chef. To ready himself for an Executive Chef position, Hurley then spent time training at CUT in Beverly Hills working alongside Wolfgang Puck. Today, Matt Hurley’s distinguished talent, creativity and passion for cooking, serve as the perfect recipe for success in his role as Executive Chef of CUT by Wolfgang Puck, at The Palazzo Las Vegas.

About Ryan DeNicola

Ryan attended the Culinary Institute of America in Hyde Park where he received an Associates Degree in Culinary Arts. After working his way through kitchens in Nantucket, New York and Las Vegas, Ryan moved back to LA, where worked in kitchens of restaurants from casual concepts to fine dining at Son of a Gun, Animal and Michael’s. Ryan eventually landed on the corner of Melrose and Highland, where he opened chi SPACCA under the tutelage of Nancy Silverton and Chad Colby. It is there that Ryan has discovered his true love for butchery and charcuterie. After two years at chi SPACCA, Ryan worked as Chef de Cuisine at Pizzeria Mozza, ultimately returning to chi SPACCA where he can now be found wielding a cleaver as Executive Chef.

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Notes to the editor:

Dorchester Collection

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