

Press Release

August 2017

Master Chefs Wolfgang Puck, Nancy Silverton, Francis Mallmann, Eric Werner and Dave Pynt come together to create a sizzling end-of-summer barbecue event at Hotel Bel-Air



The 2017 Visiting Chef Series at Wolfgang Puck at Hotel Bel-Air continues on September 13 with an incredible evening of al fresco family-style dining on the hotel's front lawn

The end-of-summer barbecue extravaganza ushers out the festive summer season in family-fun style. Master Chef Wolfgang Puck is joined by returning chefs Francis Mallmann (Los Fuegos, Miami, Florida), Nancy Silverton (Mozza Restaurant Group, Los Angeles, CA) and Eric Werner (Hartwood, Tulum), and welcomes newcomer Dave Pynt (Burnt Ends, Singapore), for the ultimate barbecue party on the hotel's front lawn. This collaborative culinary event will take place on Wednesday, September 13th at 5:30pm, with guests dining at communal tables amidst lush hotel grounds and colorful gardens. The dinner, priced at \$250 per person, includes selected 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. All excess prepared food will be redistributed to those in need through the Chefs to End Hunger initiative.

The visiting chef series at Hotel Bel-Air continues on November 15th with acclaimed chef Daniel Humm of Eleven Madison Park.

For reservations, please visit: <https://wolfgangpuckbelair.tocktix.com/experience/10427/>

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 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 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 lead 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 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 on Instagram, Facebook, and Twitter.

About Dave Pynt

Dave Pynt is the chef-patron of Burnt Ends, a modern Australian barbecue restaurant in Singapore's Chinatown neighbourhood currently ranked #53 on the San Pellegrino World's 50 Best Restaurants List and #10 on the San Pellegrino Asia's 50 Best Restaurants List. Pynt is also the recipient of the Asia's 50 Best Restaurants chef's choice award, a peer-voted accolade voted by all the chefs on the influential list.

Notes to the editor:

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dorchestercollection.com

About Wolfgang Puck Fine Dining Group

The name Wolfgang Puck is synonymous with the best of restaurant hospitality and the ultimate in all aspects of the culinary arts. The award-winning restaurants in the Wolfgang Puck Fine Dining Group include **Chinois** (Santa Monica); **Cucina by Wolfgang Puck** (Las Vegas); **CUT** (Bahrain, Beverly Hills, Las Vegas, London, Singapore, New York City, Doha (2017)); **Five Sixty** (Dallas); **Spago** (Beverly Hills, Istanbul, Las Vegas, Maui and Singapore); **The Source by Wolfgang Puck** (Washington, DC); **Lupo by Wolfgang Puck** (Las Vegas); **Wolfgang Puck at Hotel Bel-Air** (Los Angeles); **re/Asian Cuisine** (Bahrain); **Wolfgang Puck American Grille** (Atlantic City); **Wolfgang Puck Bar & Grill** (Las Vegas, Summerlin and Los Angeles); **Wolfgang Puck Pizzeria & Cucina** (Detroit); **Wolfgang Puck Steak** (Detroit); and **WP24** (Los Angeles). For more information, please visit www.wolfgangpuck.com or follow us on [Facebook](#), [Instagram](#) and [Twitter](#).