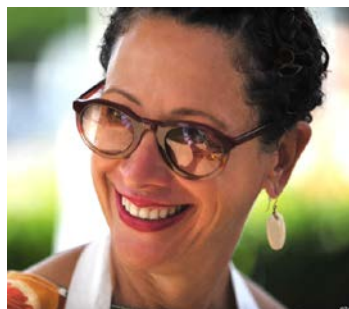


Press Release

June 2015

Master Chefs Wolfgang Puck, Nancy Silverton, Francis Mallmann and Eric Werner come together to create an incredible barbecue event at Hotel Bel-Air



The 2016 Visiting Chef Series in Wolfgang Puck at Hotel Bel-Air continues with this inspired evening of al fresco family-style dining on the hotel's front lawn

Renowned Chefs Wolfgang Puck, Nancy Silverton, Francis Mallmann and Eric Werner join forces to present a memorable evening that celebrates their distinct styles and unique preparations of barbecue. This collaborative culinary event will take place on the hotel's front lawn on Wednesday, September 7th from 6:30pm to 9:30pm, with guests dining at communal tables amidst lush grounds and colorful gardens. The dinner, priced at \$195 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 styles.

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 with the next event on October Sean Brock and Dave Beran for a memorable dinner on October 19.

For information and reservations, please call 310.909.1644.

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.

Notes to the editor:

Dorchester Collection

Dorchester Collection is a portfolio of the world's foremost luxury hotels in Europe and the USA, each of which reflects the distinctive culture of its destination. By applying its unrivalled experience and capability in owning and operating some of the greatest individual hotels, the company's mission is to develop an impeccable group of the finest landmark hotels through acquisition as well as management of wholly-owned and part-owned hotels, and to enter into management agreements.

The current portfolio includes the following hotels (in order of them joining the group): **The Dorchester**, London; **The Beverly Hills Hotel**, Beverly Hills; **Le Meurice**, Paris; **Hôtel Plaza Athénée**, Paris; **Hotel Principe di Savoia**, Milan; **Hotel Bel-Air**, Los Angeles; **Coworth Park**, Ascot, UK; **45 Park Lane**, London; **Le Richemond**, Geneva; and **Hotel Eden**, Rome.

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 (Summer 2016), Doha (Fall 2016)); **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](#).