

ALL-STAR CHEF CLASSIC LOS ANGELES

ALL-STAR CHEF CLASSIC ANNOUNCES 2016 TALENT AND EVENT LINEUP

*Third Annual Event at L.A. LIVE Features Over Forty Michelin-Starred Chefs
and James Beard Award Nominees and Winners, March 9-12, 2016*

LOS ANGELES, CA, JANUARY 12, 2016 – [All-Star Chef Classic](#) announces ticket sales and culinary experiences for the third annual event, which will take place March 9-12, 2016 at L.A. LIVE – Downtown Los Angeles’ Sports and Entertainment District – offering fans the unique opportunity to gain exclusive access to the world’s leading chefs in an unparalleled, interactive setting.

Spotlighting some of the most well-respected and award-winning chefs from around the globe, All-Star Chef Classic offers a series of engaging dining experiences, allowing thousands of fans to enjoy the world-class cuisine of renowned chefs, prepared in a festival setting unlike any other in the current landscape. This year, the festival announces an expanded list of events with the introduction of two new dinners – *Noche de Masters Dinner* and *East West Masters Dinner presented by East West Bank* – as well as an additional strolling event, the *Global Grand Tasting presented by Melissa’s Produce*.

L.A. LIVE’s custom-built Event Deck, which includes Restaurant Stadium™ by Fisher & Paykel and the Chefs’ Tasting Arena™, will play host to seven engaging, chef-led dining experiences, including a four-part *Masters Dinner* series dedicated to French, Mexican, Spanish, American, Asian, and Asian-American talent. In addition, *Global Grand Tasting presented by Melissa’s Produce* will provide a sample of flavors from around the world; *Little Masters presented by Le Creuset* will offer the opportunity for the next generation of great chefs to receive hands-on training from the best in the business; and *Grill & Chill presented by DCS & Stella Artois* will celebrate the joys of open-flame cooking and its chilled counterparts. Restaurant Stadium’s 300-plus seats bring fans “kitchen-side,” allowing them an intimate and memorable culinary venture.

"We're so proud to be entering our third year of All-Star Chef Classic, which has quickly become one of the premier food events in Los Angeles, if not the country," said Lee Zeidman, President of L.A. LIVE. "With our expanded lineup of dinners and tastings, as well as premier chef talent, we're looking forward to making this a truly international epicurean event."

"The collective magnitude of talent that will be part of this year's event is truly extraordinary. We are creating a 4-night culinary extravaganza like never before seen in Los Angeles," said Krissy Lefebvre, Executive Director and Co-Founder, All-Star Chef Classic. "The caliber of hosts for each of the Masters Dinners will tie everything together and create the true 'multi-media' dining experience we have always envisioned."

2016 All-Star Chef Classic Line-Up Announcement 2

The 2016 All-Star Chef Classic will include more than 40 internationally-renowned chefs and personalities including: **Gastón Acurio** (Astrid & Gaston, Lima), **Iñaki Aizpitarte** (Le Chateaubriand, Paris), **José Andrés** (The Bazaar, Beverly Hills), **Jamie Bissonnette** (Coppa, Boston, New York), **Sean Brock** (Husk, Charleston), **José Ramón Castillo** (Que Bo!, Mexico City), **Josef Centeno** (Bäco Mercat, Los Angeles), **Josiah Citrin** (Melisse, Los Angeles), **Chris Cosentino** (Cockscomb, San Francisco), **Vinny Dotolo** (Son of a Gun, Los Angeles), **Alain Ducasse** (Le Jules Verne, Paris), **Wylie Dufresne** (New York), **Jeremy Fox** (Rustic Canyon, Santa Monica), **Valerie Gordon** (Valerie Confections, Los Angeles), **Bertrand Grébaut** (Septime, Paris), **Diego Hernandez** (Corazón de Tierra, Guadalupe), **Johnny Iuzzini** (Sugar Fueled Inc., New York), **Jennifer Jasinski** (Rioja, Denver), **Paul Kahan** (Blackbird, avec, The Publican, Chicago), **Gavin Kaysen** (Spoon and Stable, Minneapolis), **Jessica Koslow** (Sqirl, Los Angeles), **Edward Lee** (610 Magnolia, Louisville), **Ludo Lefebvre** (Trois Mec, Petit Trois, Los Angeles), **David LeFevre** (Manhattan Beach Post, Manhattan Beach), **Tatiana Levha** (Le Servan, Paris), **Anita Lo** (annisa, New York), **Bricia Lopez** (Guelaguetza, Los Angeles), **Jenn Louis** (Lincoln Restaurant, Portland), **Mary Sue Milliken** (Border Grill, Los Angeles), **Carrie Nahabedian** (NAHA, Chicago), **Niki Nakayama** (n/naka, Los Angeles), **Charles Olalia** (Ricebar, Los Angeles), **Charles Phan** (The Slanted Door, San Francisco), **Zach Pollack** (Alimento, Los Angeles), **Naomi Pomeroy** (Beast, Portland), **Yigit Pura** (Tout Sweet Patisserie, San Francisco), **Paul Qui** (Qui, Austin), **Pablo Salas** (Amaranta, Toluca, Mexico), **Aarón Sánchez** (Johnny Sánchez, Baltimore and New Orleans), **Jonathon Sawyer** (The Greenhouse Tavern, Cleveland), **Jon Shook** (Son of a Gun, Los Angeles), **Norman Van Aken** (Norman's, Orlando), **Jean-Georges Vongerichten** (Jean-Georges, New York), **Sherry Yard** (Helms Bakery, Spago, Los Angeles), and **Sang Yoon** (Lukshon, Father's Office, Los Angeles).

Tickets to the four-day culinary event will be available for purchase beginning January 13, 2016, with pre-sale for American Express® Card Members, followed by public ticket sales opening on January 20, 2016. Tickets for All-Star Chef Classic start at \$85. For more information and to purchase tickets, please visit: allstarchefclassic.com or call 1-877-234-8425.

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Celebrating the passion, innovation, and community of great food and cooking with the industry's most venerable personalities, the 2016 All-Star Chef Classic lineup includes:

Wednesday, March 9, 2016

French Masters Dinner presented by Air Tahiti Nui

Location: Restaurant Stadium™ by Fisher & Paykel at L.A. LIVE's Event Deck

Doors Open 6 PM / Dinner Begins 7 PM

Prices: \$300-\$425

"French Masters Dinner" features six of the world's most acclaimed French culinary experts, including seven-time James Beard award winner Jean-Georges Vongerichten,

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Michelin-starred Alain Ducasse, and award-winning chef and television personality Ludo Lefebvre. In addition, the dinner will celebrate Ludo's 20 years in Los Angeles and his contributions to the culinary landscape of our great city. The chefs will collaborate to cook a multi-course seated dinner for guests, paired with select French wines. Hosted by Andrew Zimmern.

Featured chefs include:

- **Iñaki Aizpitarte** (Le Chateaubriand, Paris)
- **Alain Ducasse** (Le Jules Verne, Paris)
- **Bertrand Grébaut** (Septime, Paris)
- **Ludo Lefebvre** (Trois Mec, Petit Trois, Los Angeles)
- **Tatiana Levha** (Le Servan, Paris)
- **Jean-Georges Vongerichten** (Jean-Georges, New York)

Thursday, March 10, 2016

Noche de Masters Dinner

Location: Restaurant Stadium™ by Fisher & Paykel at L.A. LIVE's Event Deck

Doors Open 6 PM / Dinner Begins 7 PM

Prices: \$250-\$350

"Noche de Masters Dinner" features five top chefs, including acclaimed modernist chef José Andrés and Food Network mainstay Aarón Sánchez, who specialize in Spanish and Mexican cuisine, respectively. In addition, they will be joined by international chefs from Mexico and Peru. The chefs will prepare a multi-course meal for guests with dishes inspired by their countries and cultures. Hosted by Los Angeles darling and James Beard winning Bricia Lopez of Guelaguetza.

Featured chefs:

- **Gastón Acurio** (Astrid & Gaston, Lima)
- **José Andrés** (The Bazaar, Beverly Hills)
- **Diego Hernandez** (Corazón de Tierra, Guadalupe)
- **Aarón Sánchez** (Johnny Sánchez, Baltimore and New Orleans)
- **Norman Van Aken** (Norman's, Orlando)

Friday, March 11, 2016

American Masters Dinner presented by Mercedes-Benz

Location: Restaurant Stadium™ by Fisher & Paykel at L.A. LIVE's Event Deck

Doors Open 6 PM / Dinner Begins 7 PM

Prices: \$250-\$350

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The "American Masters Dinner" celebrates the culinary talent from across the United States. Featuring an all-James Beard Awards winning line-up including Sean Brock, Johnny Iuzzini, Jamie Bissonnette, Naomi Pomeroy, Wylie Dufresne, and Paul Kahan. The team of chefs will craft a five-course dinner to exhibit America's progressive cuisine. Hosted by Adam Gertler.

Featured chefs:

- **Jamie Bissonnette** (Coppa, Boston, New York)
- **Sean Brock** (Husk, Charleston)
- **Wylie Dufresne** (New York)
- **Johnny Iuzzini** (Sugar Fueled Inc., New York)
- **Paul Kahan** (Blackbird, avec, The Publican, Chicago)
- **Naomi Pomeroy** (Beast, Portland)

Global Grand Tasting presented by Melissa's Produce

Location: Chefs' Tasting Arena™

VIP access 6:30 PM / Event Begins 7:30 PM

Prices: \$125-\$250

Showcasing chef talent from around the world, All-Star Chef Classic's new addition of "Global Grand Tasting" will provide guests the opportunity to sample the diversity of world cuisine from over 20 chefs.

Featured chefs:

- **Gastón Acurio** (Astrid & Gaston, Peru)
- **José Andrés** (The Bazaar, Beverly Hills)
- **José Ramón Castillo** (Que Bo!, Mexico City)
- **Josef Centeno** (Bäco Mercat, Los Angeles)
- **Chris Cosentino** (Cockscomb, San Francisco)
- **Vinny Dotolo** (Son of a Gun, Los Angeles)
- **Valerie Gordon** (Valerie Confections, Los Angeles)
- **Diego Hernandez** (Corazón de Tierra, Guadalupe)
- **Edward Lee** (610 Magnolia, Louisville)
- **David LeFevre** (Manhattan Beach Post, Manhattan Beach)
- **Anita Lo** (annisa, New York)
- **Mary Sue Milliken** (Border Grill, Los Angeles)
- **Charles Olalia** (Ricebar, Los Angeles)
- **Yigit Pura** (Tout Sweet Patisserie, San Francisco)
- **Paul Qui** (Qui, Austin)
- **Pablo Salas** (Amaranta, Toluca, Mexico)
- **Aarón Sánchez** (Johnny Sánchez, Baltimore and New Orleans)
- **Jon Shook** (Son of a Gun, Los Angeles)
- **Norman Van Aken** (Norman's, Orlando)
- **Sang Yoon** (Lukshon, Father's Office, Los Angeles)
- Special appearance by James Beard Winning **Guelaguetza** (Los Angeles)

Saturday, March 12, 2016

Little Masters presented by Le Creuset

Location: Restaurant Stadium™ by Fisher & Paykel at L.A. LIVE's Event Deck

Doors Open 9:30 AM / Event Begins 10:30 AM

Prices: \$85

Restaurant Stadium™ turns from kitchen to classroom as 200 kids learn to cook alongside and one of the most animated pastry chefs. With a guided, hands-on cooking lesson from Sherry Yard, “Little Masters” will help foster the next generation of All-Star Chefs.

East West Masters Dinner presented by East West Bank

Location: Restaurant Stadium™ by Fisher & Paykel at L.A. LIVE's Event Deck

Doors Open 6 PM / Dinner Begins 7 PM

Prices: \$300-\$425

“East West Masters Dinner” presents some of the world’s greatest leaders and authorities in Asian cuisine. From the refined Southeast Asian offerings of Sang Yoon to Niki Nakayama’s interpretation of Japanese *kaiseke*, the “East West Masters Dinner” will explore the importance of Asian influence in international cuisine. Hosted by Simon Majumdar.

Featured chefs:

- **Anita Lo** (annisa, New York)
- **Niki Nakayama** (n/naka, Los Angeles)
- **Sang Yoon** (Lukshon, Father’s Office, Los Angeles)
- **Edward Lee** (610 Magnolia, Louisville)
- **Charles Phan** (The Slanted Door, San Francisco)

Grill & Chill presented by DCS & Stella Artois

Location: Chefs’ Tasting Arena™

VIP Access 6:30 PM / Event Begins 7:30 PM

Prices: \$125-\$250

“Grill & Chill” brings together 20 of the world’s best chefs to honor the universal pleasures of open flame cooking. With savory grilled samples, chilled bites, and desserts, “Grill & Chill” offers guests a tour in flavors both hot and cold.

Featured chefs:

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- **Jamie Bissonnette** (Coppa, Boston)
- **Sean Brock** (Husk, Charleston)
- **Josiah Citrin** (Melisse, Los Angeles)
- **Jeremy Fox** (Rustic Canyon, Santa Monica)
- **Bertrand Grébaud** (Septime, Paris)
- **Johnny Iuzzini** (Sugar Fueled Inc., New York)
- **Jennifer Jasinski** (Rioja, Denver)
- **Gavin Kaysen** (Spoon and Stable, Minneapolis)
- **Jessica Koslow** (Sqirl, Los Angeles)
- **Jenn Louis** (Lincoln Restaurant, Portland)
- **Ludo Lefebvre** (Trois Mec, Petit Trois, Los Angeles)
- **Tatiana Levha** (Le Servan, Paris)
- **Carrie Nahabedian** (NAHA, Chicago)
- **Zach Pollack** (Alimento, Los Angeles)
- **Naomi Pomeroy** (Beast, Portland)
- **Jonathon Sawyer** (The Greenhouse Tavern, Cleveland)
- **Sherry Yard** (Helms Bakery, Spago, Los Angeles)
- **Odd Fellows Ice Cream** (Brooklyn, New York City)

About L.A. LIVE

L.A. LIVE is a 4 million square foot / \$3 billion downtown Los Angeles sports and entertainment district adjacent to STAPLES Center and the Los Angeles Convention Center featuring Club Nokia, a 2,300 capacity live music venue, Microsoft Theater, a 7,100-seat live theatre, a 54-story, 1001-room convention "headquarters" destination (featuring The Ritz-Carlton, Los Angeles and JW Marriott Los Angeles at L.A. LIVE hotels and 224 luxury condominiums – The Ritz-Carlton Residences at L.A. LIVE – all in a single tower), the GRAMMY Museum, the 14-screen Regal Cinemas L.A. LIVE Stadium 14 theatre, broadcast facilities for ESPN along with entertainment, residential, restaurant and office space. Developed by Los Angeles-based AEG, L.A. LIVE, considered to be the nation's most active 'live content and event campus,' also features 260,480 square feet of conference center and ballroom facilities, a 100,000 square feet special events deck, the famous Lucky Strike Lanes and Lounge, the celebrity owned Conga Room, a one-of-a-kind GRAMMY Museum, saluting the history of music and the genre's best known awards show all centered around Microsoft Square, a 40,000 square feet outdoor event space. L.A. LIVE showcases more events, award shows, sporting competitions, concerts and hospitality options than any other destination in the world. Visit L.A. LIVE today at www.lalive.com

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