

ALL-STAR CHEF CLASSIC LOS ANGELES

ALL-STAR CHEF CLASSIC ANNOUNCES 2017 TALENT AND EVENT LINEUP

Fourth Annual Event at L.A. LIVE Features Over 55 Michelin-Starred Chefs and James Beard Award Nominees and Winners, March 8-11, 2017

LOS ANGELES, CA, JANUARY 11, 2017 – [All-Star Chef Classic](#) announces ticket sales and culinary experiences for the fourth annual event, which will take place March 8-11, 2017 at L.A. LIVE – Downtown Los Angeles’ Sports and Entertainment District – offering fans the unique opportunity to gain exclusive access to today’s leading chefs in an unparalleled, interactive setting.

Spotlighting highly-acknowledged and award-winning chefs, All-Star Chef Classic offers a series of engaging dining experiences for guests, from multicourse seated dinners to convivial tasting events, prepared in a setting unlike any other in the current festival landscape. This year, the festival announces an expanded list of events with the introduction of the *Italian Masters Dinner presented by Melissa’s Produce and Southern Eats*, a brand-new strolling event. Returning to L.A. LIVE’s custom-built Event Deck, which includes Restaurant Stadium™ and the Chefs’ Tasting Arena™, will be the *Masters Dinner* series dedicated to French, Italian, American, and Asian talent and preparations, as well as *Little Masters presented by Le Creuset and Grill & Chill presented by DCS and Stella Artois*. Restaurant Stadium’s 300-plus seats bring fans “kitchen-side,” allowing them an intimate and memorable culinary venture. The 2017 edition of All-Star Chef Classic is excited to announce that is partnering with [L.A. Kitchen](#) and the culinary event will benefit the local non-profit that combines the potential and power of food and people, ensuring that neither goes to waste.

"Our team couldn't be more thrilled that All-Star Chef Classic is returning for a fourth year, forging ahead as one of the most highly-anticipated culinary events for both attendees and the chefs alike," said Lee Zeidman, President of L.A. LIVE. "We have even more exciting new cuisines to showcase this year with fantastic chef talent behind them. We are so proud of the evolution of this event and can't wait to see the 2017 festivities come to life."

The 2017 All-Star Chef Classic will include more than 55 internationally-renowned chefs and personalities including: **Ludo Lefebvre** (Trois Mec, Petit Trois, Los Angeles), **Curtis Stone** (Maude, Gwen, Los Angeles), **Antonia Lofaso** (Scopa Italian Roots, Los Angeles), **Duff Goldman** (Cake Mix, Los Angeles), **Fabio Viviani** (Siena Tavern, Chicago), **Jamie Bissonette** (Coppa, Boston, New York), **Mirko Paderno** (Culina, Los Angeles), **Dahlia Narvaez** (Osteria Mozza, Los Angeles), **Samuel Monsour** (Preux & Proper, Los Angeles), **Govind Armstrong** (Post & Beam, Los Angeles), **Scott Howard** (Citizen, Los Angeles), **Brian Dunsmoor** (Hatchet Hall, Los Angeles), **Greg Schroeppel** (Nighthawk Breakfast Bar, Los Angeles), **Johnny Ray Zone** (Howlin' Rays, Los Angeles)

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Angeles), **Kris Tominaga** (The Hart & The Hunter, Los Angeles), **Brandon Boudet** (Little Dom's, Los Angeles), **Adam Cole** (Maple Block Meat Co., Los Angeles), **Mike Lata** (Fig, Charleston), **Hugh Acheson** (The National, Georgia), **Art Smith** (Reunion Florida Garden and Kitchen School, Florida), **Joe Kindred** (Kindred, North Carolina), **Ashley Christensen** (Poole's, North Carolina), **Jon Shook & Vinny Dotolo** (Son of a Gun, Los Angeles), **Jet Tila** (Los Angeles), **Neal Fraser** (Redbird, Fritzi, Los Angeles), **Della Gossett** (Spago, Los Angeles), **Ben Ford** (Ford's Filling Station, Los Angeles), **Francis Derby** (The Cannibal, Los Angeles), **Chris Oh** (Hanjip, Los Angeles), **Ray Garcia** (Broken Spanish, Los Angeles), **Jason Neroni** (Rose Café, Los Angeles), **David Lefevre** (MB Post, Fishing With Dynamite, Manhattan Beach), **Fabian von Hauske & Jeremiah Stone** (Wildair, Contra, New York), **Chris Cosentino** (Cockscomb, San Francisco; Acacia House, St. Helena), **Ravi Kapur** (Liholiho Yacht Club, San Francisco), **Sherry Yard** (Helms Bakery, The Tuck Room, Los Angeles), and **Sang Yoon** (Lukshon, Father's Office, Los Angeles).

Ticketing: Tickets to the four-day culinary event will be available for purchase beginning January 11, 2017, with pre-sale for American Express® Card Members, followed by public ticket sales opening on January 19, 2017. Tickets for All-Star Chef Classic start at \$125. For more information and to purchase tickets, please visit: allstarchefclassic.com or call 1-877-234-8425.

Group Rate: For Gold and Silver ticket buyers only, ASCC is offering a 20% off for groups of 10+ for each strolling event. For group rate information, please call 1-877-234-8425 or email groups@aegworldwide.com

Connect on Twitter [@AllStarChefLA](https://twitter.com/AllStarChefLA), Instagram [@AllStarChefClassic](https://www.instagram.com/AllStarChefClassic) and on Facebook: [facebook.com/allstarchefclassic](https://www.facebook.com/allstarchefclassic).

Celebrating the passion, innovation, and community of great food and cooking with the industry's most venerable personalities, the 2017 All-Star Chef Classic lineup includes:

Wednesday, March 8, 2017

French Masters Dinner presented by Air Tahiti Nui

Location: Restaurant Stadium™ at L.A. LIVE's Event Deck

Doors Open 6 PM / Dinner Begins 7 PM

Prices: Gold: \$295 / Platinum VIP: \$425

“French Masters Dinner” features five of the world’s most acclaimed French culinary experts, as well as award-winning chef and television personality Ludo Lefebvre. The chefs will collaborate to cook a multi-course seated dinner for guests, paired with select French wines.

Featured chefs include:

- **Ludo Lefebvre** (Trois Mec, Petit Trois, Los Angeles)

Thursday, March 9, 2017

Italian Masters Dinner presented by Melissa's Produce

Location: Restaurant Stadium™ at L.A. LIVE's Event Deck

Doors Open 6 PM / Dinner Begins 7 PM

Prices: Gold: \$295 / Platinum VIP: \$425

"Italian Masters Dinner" features five top chefs, including acclaimed Los Angeles chef Antonia Lofaso of Venice's Scopa Italian Roots, who will be joined by chefs from around the country who specialize in Italian cuisine, such as Jamie Bissonette of Boston mainstay Coppa and Fabio Viviani of Chicago's Siena Tavern. The chefs will prepare a multi-course meal for guests with dishes inspired by their countries and cultures. Hosted by the food world's beloved "culinary MC," Billy Harris.

Featured chefs:

- **Antonia Lofaso** (Scopa Italian Roots, Los Angeles)
- **Fabio Viviani** (Siena Tavern, Chicago)
- **Dahlia Narvaez** (Osteria Mozza, Los Angeles)
- **Jamie Bissonette** (Coppa, Boston)
- **Mirko Paderno** (Culina, Los Angeles)

Friday, March 10, 2017

American Masters Dinner presented by Fisher & Paykel

Location: Restaurant Stadium™ at L.A. LIVE's Event Deck

Doors Open 6 PM / Dinner Begins 7 PM

Prices: Gold: \$295 / Platinum VIP: \$425

The "American Masters Dinner" celebrates the culinary talent from across the United States. Featuring a line-up of the East and West coast's best including chefs Curtis Stone of LA's Maude and Gwen and Chris Cosentino of SF's Cockscomb and Napa Valley's Acacia House. The team of chefs will craft a five-course dinner to exhibit America's progressive cuisine.

Featured chefs:

- **Curtis Stone** (Maude, Gwen, Los Angeles)
- **Chris Cosentino** (Cockscomb, San Francisco; Acacia House, St. Helena)
- **Duff Goldman** (Cake Mix, Los Angeles)

Southern Eats

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Location: Chefs' Tasting Arena™

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

Prices: Silver: \$125 / Gold: \$175 / Platinum VIP: \$250

Showcasing chef talent and cuisine from down South, All-Star Chef Classic's new addition of "Southern Eats" will provide guests the opportunity to sample the diversity of some of our country's most unique and lively flavors from 18 esteemed chefs.

Featured chefs:

- **Adam Cole** (Maple Block Meat Co., Los Angeles)
- **Samuel Monsour** (Preux & Proper, Los Angeles)
- **Govind Armstrong** (Post & Beam, Los Angeles)
- **Scott Howard** (Citizen, Los Angeles)
- **Brian Dunsmoor** (Hatchet Hall, Los Angeles)
- **Greg Schroepfel** (Nighthawk Breakfast Bar, Los Angeles)
- **Jon Shook & Vinny Dotolo** (Son of a Gun, Los Angeles)
- **Johnny Ray Zone** (Howlin' Rays, Los Angeles)
- **Kris Tominaga** (The Hart & The Hunter, Los Angeles)
- **Brandon Boudet** (Little Dom's, Los Angeles)
- **Mike Lata** (Fig, Charleston)
- **Hugh Acheson** (The National, Georgia)
- **Art Smith** (Reunion Florida Garden and Kitchen School, Florida)
- **Joe Kindred** (Kindred, North Carolina)
- **Ashley Christensen** (Poole's, North Carolina)

Saturday, March 11, 2017

Little Masters presented by Le Creuset

Location: Restaurant Stadium™ at L.A. LIVE's Event Deck

Session I: Doors Open 9:30 AM / Event Begins 10:00 AM

Session II: Doors Open 12:00 PM / Event Begins 12:30 PM

Prices: Child + Adult: \$125 / Adult Add-on: \$25

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

East West Masters Dinner presented by East West Bank

Location: Restaurant Stadium™ at L.A. LIVE's Event Deck

Doors Open 6 PM / Dinner Begins 7 PM

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Prices: Gold: \$295 / Platinum VIP: \$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 Jet Tila’s renowned Thai creations, the “East West Masters Dinner” will explore the importance of Asian influence in international cuisine. Hosted by Simon Majumdar.

Featured chefs:

- **Jet Tila** (Los Angeles)
- **Sang Yoon** (Lukshon, Father’s Office, Los Angeles)
- **Neal Fraser** (Redbird, Los Angeles)
- **Della Gossett** (Spago, Los Angeles)

Grill & Chill presented by DCS & Stella Artois

Location: Chefs’ Tasting Arena™

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

Prices: Silver: \$125 / Gold: \$175 / Platinum VIP: \$250

“Grill & Chill” brings together some of the country’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:

- **Jamie Bissonnette** (Coppa, Boston)
- **Fabian von Hauske & Jeremiah Stone** (Wildair, Contra, New York)
- **Sherry Yard** (Helms Bakery, The Tuck Room, Los Angeles)
- **Francis Derby** (The Cannibal, Los Angeles)
- **The Nomad Truck**
- **Chris Oh** (Hanjip, Los Angeles)
- **Ray Garcia** (Broken Spanish, Los Angeles)
- **David Lefevre** (MB Post, Fishing With Dynamite, Los Angeles)
- **Jason Neroni** (Rose Café, Los Angeles)
- **Chris Cosentino** (Cockscomb, San Francisco; Acacia House, St. Helena)
- **Ravi Kapur** (Liholiho Yacht Club, San Francisco)

*Talent subject to change

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 The Novo by Microsoft, 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 14-screen Regal L.A. LIVE Theater, 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

About LA Kitchen

L.A. Kitchen (LAK) is a dynamic nonprofit social enterprise that combines the potential and power of food and people, ensuring that neither goes to waste. LAK is an all-inclusive model that engages those impacted by issues of poverty, hunger, aging, recidivism, and foster care, not as mere recipients of aid, but as active participants in creating empowering solutions. LAK will focus economic empowerment, job training and placing graduates in living wage jobs with benefits as well as on producing and distributing healthy, affordable meals, with an emphasis on serving a rapidly aging senior population.

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