

For immediate release

THE WESTIN
BONAVENTURE
HOTEL & SUITES
LOS ANGELES

Media Alert

**“COOKING ON THE EDGE” CULINARY CLASS WITH CHEF NIETO
“All About the Harvest”**

- WHO:** The Westin Bonaventure is hosting the seventh of a twelve part culinary series “Cooking on the Edge with Chef Andreas Nieto” on September 19th.
- WHAT:** Join us for a three-course culinary class and wine tasting. First course begins with grilled mission fig and humbolt fog cheese salad, lola rosa, white balsamic vinaigrette, roasted honey glazed pistachios. Followed by a fall crispy maple leaf duck, caramelized pearls onion, Parisian sweet potatoes, maple glazed root vegetables, finished with a persimmon tart, ginger ice cream.
- WHEN:** **Saturday, September 19, 2009
1:00 PM**
- WHERE:** **The Westin Bonaventure Hotel & Suites**
404 S. Figueroa St.
Los Angeles, Calif., 90071
- WHY:** Cooking and entertaining at home has become increasingly popular. This series shows you how to become a celebrity in your own kitchen and wow your guests with imaginative courses using local, market fresh ingredients. Participants will be guided by Chef Andreas as they prepare their own meals to enjoy at the Chef’s Table along with a wine pairing.
- CONTACT:** RSVP to Claudia Lambaren
Claudia.Lambaren@westin.com

Seating is limited to 25 participants, over 21 years of age, with a cost of \$35 per person. Reservations are taken on a first come, first served basis.

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