

THE WESTIN

BONAVENTURE

HOTEL & SUITES

LOS ANGELES

For immediate release

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Indulge Your Sweet Tooth with the Westin Bonaventure Hotel and Suites' Valentine's Day Creations by Chef Andreas Nieto

Includes a Month-Long Celebration of Chocolate at LA Prime Restaurant

LOS ANGELES, Calif., January 29, 2009 – The Westin Bonaventure Hotel and Suites, Los Angeles is offering two very special menus in February in honor of Valentine's Day, served up in the signature restaurant, LA Prime.

A "February of Chocolate" menu infuses the fine French chocolate of Valrhona with LA Prime's "On the Edge" cuisine, under the direction of award-winning executive chef Andreas Nieto. Available the entire month of February, the savory menu may be explored a la carte or as a prix fixe five course meal for \$75 that starts with seared foie gras on caramelized winter fruits, touched with a Valrhona port glaze, a choice of beginnings, and the main course followed by a decadent warm chocolate emulsion cake.

In addition, Executive Chef Nieto has created a special four course Sweetheart menu exclusively for Valentine's Day on Saturday, February 14, 2009. The prix fixe menu is \$130 per couple and features beginnings of oysters, blue fin tuna or organic greens, and a refreshing second course to clear the palette. Third course entrée choices include: a pan-roasted halibut with grilled baby leeks, yellow patty pan, Spanish chorizo and opal basil; echire butter poached whole Maine lobster with picuillo pepper couscous and organic mâche; or waygu filet with pommes puree, roasted root vegetables and crispy shallot. The fourth course of decadent delights includes spiced chocolate banana bread pudding, Bailey's caramel and vanilla ice cream.

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Restaurant reservations for LA Prime can be made by calling 213-624-1000 or online at Open Table: http://www.opentable.com/rest_profile.aspx?rid=3437.

About Chef Andres Nieto

Award-winning Chef Andres Nieto brings a unique culinary experience to downtown Los Angeles' Westin Bonaventure Hotel & Suites, overseeing the culinary operations for the hotel as executive chef, including the signature New York-style steakhouse restaurant, LA Prime. After completing a degree in Hotel Management in Culinary Arts and a 3-year culinary apprenticeship program, Nieto began his award-winning career. Nieto was recognized as Chef of the Year by Le Toque Blanches International in 2001 and again in 2002 by the American Academy of Hospitality Sciences. *Esquire* magazine noted Nieto's talents by naming 'Breeze' Best New Restaurant while he was at the helm. *Wine Spectator* profiled Nieto in a three-page spread in 2002. Additionally, Nieto was awarded the James Beard Dinner and Award, as well as the Best New Chef by *Food & Wine Magazine* in 2001.

About The Westin Bonaventure Hotel and Suites and LA Prime

The landmark Westin Bonaventure Hotel and Suites is located in the heart of Los Angeles. With its signature soaring glass towers, the hotel is the most photographed building in the world. The Westin Bonaventure is Los Angeles' largest convention hotel with 1,354 guest rooms and 110,000 square feet of meeting and exhibit space, including the largest hotel ballroom in the city. Guest rooms include amenities such as floor-to-ceiling views of the Los Angeles skyline, and the signature Westin Heavenly Bed® and Heavenly Bath. LA Prime, the signature New York-style steakhouse restaurant, is located on the 35th floor, offering diners the ultimate Los Angeles view. Executive Chef Nieto creates dishes known for innovative and edgy cuisine, featuring prime beef steaks, both wet and dry aged, beautiful lamb and veal chops, fresh fish and shellfish, all enhanced with local produce and accompanied by an award-winning wine cellar. For more information on the hotel or LA Prime, visit the Web site at <http://www.westin.com/bonaventure>.

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