

THE WESTIN
BONAVENTURE
HOTEL & SUITES
LOS ANGELES

For immediate release

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**The Westin Bonaventure Hotel & Suites, Los Angeles Continues
Popular Culinary Class with Chef Andreas Nieto**

Third Class in Twelve Part Series to Feature the Art of Risotto in April

LOS ANGELES, Calif., March 25, 2009 – The Westin Bonaventure Hotel & Suites, Los Angeles has announced the third class in the culinary series, “Cooking on the Edge with Chef Andreas,” to be held in April. Cooking and entertaining at home has become increasingly fashionable. This series shows you how to become a celebrity in your own kitchen, and pick up a few chef secrets along the way. Participants, guided by Chef Andreas as they prepare the meal, will also dine at the Chef’s table and sample paired wines chosen by sommelier Henry Marquis.

The April culinary class will feature the Art of Risotto. Learn how to prepare this old world classic with a new world twist, saving time while learning variations to customize your dish, giving it your own signature. Chef Andreas will shop for local ingredients that are available “market fresh” to incorporate into your own personal risotto. Your three-course adventure in cooking will begin with a grilled mission fig and Humboldt cheese starter, combine organic spring baby lettuce and yellow pea shoots, and end with fresh fruit for dessert. Wines will be paired along the way to complement the dishes.

- WHAT:** The Art of Risotto culinary class
- WHEN:** Saturday, April 25, 2009 - 1:00 PM
- WHERE:** The Westin Bonaventure Hotel & Suites
404 S. Figueroa St., Los Angeles, Calif., 90071

Please RSVP to Claudia Lambaren, Claudia.Lambaren@westin.com at The Westin Bonaventure. Seating is limited to 25 attendees, 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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About Chef Andreas Nieto

Award-winning Chef Andreas 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 & Suites

In the heart of Los Angeles' financial district, the landmark Westin Bonaventure Hotel & Suites is ideally located giving guests easy access to cultural and business centers, as well as nearby beaches, the Los Angeles Convention Center and the Staples Center. The hotel is Los Angeles' largest convention hotel with 1,354 guest rooms and 110,000 square feet of meeting and exhibit space. The guest rooms include amenities such as floor-to-ceiling views of the Los Angeles skyline, and the signature Heavenly Bed® and Heavenly Bath. For more information, visit the hotel Web site at: www.thebonaventure.com.

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