

**THE WESTIN**  
**BONAVENTURE**  
**HOTEL & SUITES**  
**LOS ANGELES**

***Media Alert***

**“COOKING ON THE EDGE” CULINARY CLASS WITH CHEF NIETO BRINGS  
ITALY TO LOS ANGELES**

- WHO:** The Westin Bonaventure is hosting the fourth of a twelve part culinary series “Cooking on the Edge with Chef Andreas Nieto” on May 30th.
- WHAT:** Join us for a three-course culinary class and paired wine tasting. Learn how to make homemade mozzarella and pick up some chef insider secrets. The first course begins with a summer grilled and chilled jumbo prawn martini, followed by a baked mozzarella and organic tomato pasta, made with the participants’ homemade cheese. Market berries and homemade sabayon will finish the meal. Participants will also sample paired wines from Italy, carefully selected to complement each course.
- WHEN:** **Saturday, May 30, 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](mailto: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.