

THE WESTIN

BONAVENTURE

HOTEL & SUITES

LOS ANGELES

For immediate release

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The Westin Bonaventure Hotel & Suites Announces New Culinary Classes with Chef Andreas Nieto

Premier Class to be Held on February 7, 2009

LOS ANGELES, Calif., January 21, 2009 – The Westin Bonaventure Hotel & Suites, Los Angeles has announced the creation of a new culinary series, “Cooking on the Edge with Chef Andreas,” beginning this February.

Cooking and entertaining at home has become more popular lately as more and more people chose to eat out less in this economy. The series will show you how to become a celebrity in your own kitchen, and pick up a few chef secrets along the way, so you can wow your guests. Learn how to compose and prepare three course meals, whether entertaining for two or twenty-two, using local and regional market produce, Pacific fish, shellfish and prime beef.

The first class, to be held on Saturday, February 7th will focus on a meal celebrating local and regional ingredients. The three course meal includes a salad with wisier farm baby romaine, wild strawberries and toasted California almonds dressed with a raspberry vinaigrette. The main course features smoked sea salt crusted pan-seared tenderloin, blue foot and oyster mushrooms, petit baby carrots and caramelized purple cauliflower. A dessert of chocolate truffle fondue will round out the meal.

“I am very excited about the opportunity to share my passion for cooking. In sixty minutes or less, we will take you on a culinary journey to prepare the ultimate special occasion dinner,” said Chef Andreas.

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Participants will be guided by Chef Andreas as they prepare the meal, and afterwards dine at the Chef's table and sample some paired wines chosen by sommelier Henry Marquis. The culinary classes include guided instruction in the kitchen with Chef Andreas, hands-on meal preparation and enjoying the meal at the Chef's table. Each attendee receives a chef's hat and apron to wear and keep, recipes for all courses prepared and the wine review.

The first class taking place on Saturday, February 7, 2009 begins at 2:30 pm. Seating is limited to 15 attendees, over 21 years of age, with a cost of \$35 per person. Reservations are taken on a first come, first served basis. Anyone interested should contact Claudia Lambaren at The Westin Bonaventure, Claudia.Lambaren@westin.com.

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, L.A. 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 at www.westin.com/Bonaventure.

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