

THE WESTIN
BONAVENTURE
HOTEL & SUITES
LOS ANGELES

Media Alert

**“COOKING ON THE EDGE” CULINARY CLASS WITH CHEF NIETO FEATURES
“EVERYTHING ORGANIC” FOR AUGUST**

WHO: The Westin Bonaventure is hosting a cooking class as part of the culinary series “Cooking on the Edge with Chef Andreas Nieto” on August 22nd.

WHAT: Join us for an all-organic, three-course culinary class with a paired beer and wine tasting. The first course begins with a tossed organic green salad. The entree will feature organic, freshly made Tagliatelle pasta. Students will learn how to make and cut pasta the traditional way, which will be served with a Tomato Cherokee Summer Harvest sauce and organic Chicken Paillard. For dessert, a savory Summer Plum Tart.

Participants will also sample paired organic beer and wine, carefully selected to complement each course.

WHEN: **Saturday, August 22, 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.