

# THE WESTIN

## BONAVENTURE

### HOTEL & SUITES

#### LOS ANGELES

#### FOR IMMEDIATE RELEASE

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### The Westin Bonaventure Hotel & Suites in Los Angeles Announces New Food and Wine Series

March 27<sup>th</sup> Wine Tasting to be followed by a “Meet the Winemaker” Lunch at LA Prime with Paul Warson of Firestone Vineyards

LOS ANGELES – March 17, 2010 – The Westin Bonaventure Hotel & Suites ([www.thebonaventure.com](http://www.thebonaventure.com)) has announced a new wine and culinary event taking place at the hotel's signature restaurant, LA Prime, winner of *Wine Spectator* magazine's 2009 Best of Award of Excellence in recognition of the high quality of its wine list.

The event will begin with a two-hour wine tasting and food pairing, led by the Westin Bonaventure's Managing Director, Michael Czarcinski and Chef Andreas Nieto. Afterward, guests will enjoy a “Meet the Winemaker” lunch at LA Prime featuring a special “Taste of LA Prime” menu offering new spring items along with popular favorites. Featured winemaker, Paul Warson, came to Firestone Vineyards in 2009 after spending 14 years in the Napa Valley, most recently as winemaker for Trefethen Family Vineyards for nine years.

- WHAT:** Wine Tasting & Winemaker Lunch
- WHEN:** Saturday, March 27, 2010, beginning at 12:00 pm
- WHERE:** LA Prime restaurant, 35<sup>th</sup> floor  
The Westin Bonaventure Hotel & Suites  
404 S. Figueroa St., Los Angeles, Calif., 90071

Please RSVP to Claudia Lambaren ([claudia.lambaren@westin.com](mailto:claudia.lambaren@westin.com)) at the Westin Bonaventure. Seating is limited and participants must be 21 years of age or over. The cost for the Wine Tasting & Winemaker Lunch event is \$40 per person. Reservations are taken on a first come, first served basis.

#### About Chef Andreas Nieto and LA Prime Restaurant

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. After completing a degree in Hotel Management in Culinary Arts and a three-year culinary apprenticeship program, Nieto began his award-winning career. He 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.

LA Prime restaurant is a New York-style steakhouse located 35 stories above downtown Los Angeles. Situated at the top of the iconic Westin Bonaventure Hotel & Suites at 404 South Figueroa Street, LA Prime restaurant elegantly presides over the city, offering spectacular views of Los Angeles in stylish comfort. The imaginative menu features USDA-certified beef, Maine lobster, fresh seafood, savory cocktails, and an award-winning wine list. For reservations or information on LA Prime restaurant, visit the Westin Bonaventure Hotel & Suites web site: [www.thebonaventure.com](http://www.thebonaventure.com).

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