



Chef Quotes – updated 9/1/09

**Chef Quotes Fall 2009:**

***“I’ve always thought that LA is the great American melting pot in action, and 30 years after I first opened Michael’s in Santa Monica we’re still going strong with a menu that features the finest of fresh, seasonal, locally grown ingredients, simply and expertly cooked in ways that highlight their natural quality. We love to throw a great party with great food and great drink for our guests every day and every night, and we’re still as proud as ever to be part of the local dining scene. dineLA Restaurant Week promotes the best in Los Angeles dining, and I’m delighted to join my fellow LA restaurateurs and chefs in helping celebrate what I believe is the best dining city in the nation.”***

*~Michael McCarty, Executive Chef /Owner of Michael’s*

***“It’s an exciting time for Fuego and the dineLA foodies to partake in the flavors, passion, and talents of what is known as dineLA Restaurant Week, LA-style. I believe Fuego bring its own distinct flair to the culinary landscape of Los Angeles. I hope to introduce diners to a variety of flavors, spices, and ingredients that they may have never tried before. To complement that, Fuego at The Maya offers a beautiful resort experience and setting unlike anywhere else, providing a culinary destination and escape from the city.”***

*~Jesse Perez, Executive Chef Fuego at The Maya*

***“We at Street are so excited to be a part of dineLA this year. What I love about dineLA Restaurant Week is how it really gets people out to try places they have never been to, and gives them that chance to do it for a really great price. It just can’t be beat!”***

*~Susan Feniger, Executive Chef/ Owner STREET*

***“dineLA Restaurant Week is a fantastic opportunity to introduce Los Angeles to what I’m doing at the new Caché. We have created an entirely new restaurant that exemplifies the rich and diverse Los Angeles culture, and participating in dineLA Restaurant Week gives the public an opportunity to discover the menu at a terrific value. We are excited to present a modern, yet cozy dining setting at the beach--something that is distinctive to the LA dining experience.”***

*~Josiah Citrin, Executive Chef Caché*

***“dineLA Restaurant Week has become an anticipated event for Los Angeles, a city with a diverse, creative and ever-evolving food culture. I am really happy that Rivera is a part of this culinary community and look forward to surprising both our regular and new guests with our special restaurant week lunch and dinner menus.”***

*~John Rivera Sedlar, Executive Chef /Owner Rivera*

***“dineLA Restaurant Week will showcase the diversity of LA cuisine and allow diners to see that our city is one of the great restaurant cities of the world.”***



~Wolfgang Puck

***“dineLA will bring greater awareness and understanding of all of LA’s culinary and dining opportunities as a world-class culinary destination.”***

~Joachim Splichal, Master Chef and Founder of The Patina Restaurant Group

***“Besides a rich and abundant choice of dining opportunities, LA also has a vast selection of local farmers markets, fine food purveyors, wine stores, cheese shops, wine bars and chocolatiers that add to this outstanding food culture”***

~Joachim Splichal, Master Chef and Founder of The Patina Restaurant Group

***“dineLA Restaurant Week is LA’s most anticipated restaurant event. I’m thrilled to be a part of such a thriving culinary community that offers a wide variety of world-class dining opportunities.”***

~ Neal Fraser, chef/owner GRACE and BLD restaurants

***“By offering fabulous prix-fixe menus at a great price, dineLA Restaurant Week will give visitors and locals alike an opportunity to experience the eclectic mix of flavors that our ultra diverse Los Angeles restaurant scene has to offer.”***

~ “Too Hot Tamales” Mary Sue Milliken and Susan Feniger, chef/owners of Border Grill and Ciudad restaurants

***“LA is a microcosm of the entire country; a melting pot of diverse cultures and cuisines in close knit neighborhoods, all waiting to be discovered by visitors and locals alike. Our unique Angeleno style of dining will be highlighted during dineLA Restaurant Week, and we look forward to introducing new customers to LA restaurants they may have missed throughout the event.”***

~ “Too Hot Tamales” Mary Sue Milliken and Susan Feniger, chef/owners of Border Grill and Ciudad restaurants

***“dineLA Restaurant Week will celebrate LA’s own unique style of dining and the variety culinary experiences that Angelinos crave. The Sofitel and Simon L.A. are excited to be participating.”***

~Kerry Simon, Chef/Partner SIMON LA & Iron Chef America Winner

***“The LA food scene is unlike any in the world, and with a wealth of fresh and organic ingredients, I look forward to sharing my passion for creating cuisine that compliments the Southern California lifestyle during dineLA Restaurant Week.”***

~Kerry Simon, Chef/Partner SIMON LA & Iron Chef America Winner

***“I am thrilled to be a part of dineLA Restaurant week. Not only does this event enable diners to explore the extraordinary talent and variety of the Los Angeles restaurant landscape, but it also allows chefs one more opportunity to join together as part of a thriving culinary community”***

~ Chef Katsuya Uechi, Katsuya restaurants (multiple locations)

***“We had people from across town coming in to try out our dineLA menu. In fact, we extended the deal because it was so successful and are still feeling the residual business several weeks later. It was a great experience for us.”***

~Ben Ford, chef/owner of Ford’s Filling Station



***“dineLA Restaurant Week was a huge success and brought many new customers to us this year. The event really showcases the variety, creativity and quality of the LA restaurant scene, and we look forward to being involved again next year.”***

*~Ben Ford, chef/owner of Ford's Filling Station*

***“Being a part of dineLA was a huge success for Dakota, it was a win-win situation for our guests and the restaurant. It gave us the opportunity to introduce ourselves to a large number of new diners and a chance to re-introduce ourselves to our repeat guests while providing them with a great meal and outstanding service at a very reasonable price. We are looking forward to being a part of dineLA again in '09.”***

*~ Jason Johnston, Executive Chef, Dakota*

***“The Langham, Huntington Hotel & Spa is looking forward to participating in dineLA Restaurant Week 2009. We offer exquisite dining, from our Michelin Star Dining Room to our Terrace Restaurant, which features a brand new California-style bistro menu and the best alfresco dining in Los Angeles. We invite residents to participate in a culinary experience they will never forget!”***

*~Denis Depoitre, Executive Chef at The Langham, Huntington Hotel & Spa*

***“dineLA Restaurant Week was fantastic for our business. Not only did diners come from other cities to try Ports O' Call, but it shifted our local patron's view of the restaurant from a neighborhood dining spot to a destination restaurant for all of LA to enjoy.”***

*~ Jayme Wilson, owner of Ports O' Call restaurant*

***“This is an exciting time to be a chef in Los Angeles - not only are you blessed with great local product from the land and sea but so many talented people are coming to LA and opening restaurants. World class chefs like Michael Mina, Gordon Ramsay and others have decided to come here to do business, as well as tremendous local chefs like Suzanne Goin and Wolfgang Puck and others who continue to create amazing places to eat. dineLA Restaurant Week is the chance for diners to introduce themselves to these great new restaurants.”***

*~José Andrés, chef visionary behind The Bazaar by José Andrés at the SLS Hotel at Beverly Hills*