

# CHEF KIM CANTEENWALLA

CHEF/OWNER & PARTNER  
HONEY SALT, ANDIRON STEAK, BLAU & ASSOCIATES  
LAS VEGAS, CA



“My biggest piece of advice for a successful kitchen is to always remember the “man behind the man”. Whether you are a husband and wife team, or parent and child, be a team player even if it means washing and scrubbing the pots and pans.”

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## FEATURED DISH

“BAY SCALLOP CEVICHE”  
CAULIFLOWER COQUILLE ST. JACQUES GRATIN

James Beard award nominated Kim Canteenwalla is the chef-owner of award-winning *Honey Salt* and *Andiron Steak & Sea* in Las Vegas. He is also a managing partner in Buddy “The Cake Boss” Valastro’s *Buddy V’s Ristorante*, located on the world-famous Las Vegas Strip in the Venetian|Palazzo. As managing partner of Blau & Associates, a strategic restaurant planning and development company, Canteenwalla continues to work on culinary development projects all over the world. Along with wife and business partner Elizabeth Blau, Canteenwalla adds published author to his resume, as *Honey Salt: A Culinary Scrapbook*, can now be found on bookshelves across North America.

Canteenwalla recently returned to his Canadian roots when he conceptualized and developed multiple world-class food and beverage outlets in Vancouver’s premier dining and entertainment destination, Parq Vancouver, which opened in September, 2017. Here, lives his second Honey Salt Restaurant location, as well as The Victor, a contemporary sushi, seafood & steakhouse. Also included in the culinary lineup are D6 bar & lounge, a Singapore-style night market named MARKET East, Cantonese fine dining restaurant 1886, and tavern favorite BC Kitchen.

Canteenwalla’s award roster is vast, and include: *Food Salon Awards* – Bali, Indonesia, Singapore, *Esquire Best New Restaurants* – Society Café at Encore 2009, *Best Hotel Chefs in America Series* – James Beard House, winner of 2005’s *Iron Chef America Series*, and *Dream Builder of the Year* – I Have a Dream Foundation.

# CHEF EDOUARDO JORDAN

CHEF/OWNER  
SALARE & JUNE BABY RESTAURANT  
SEATTLE, WA



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## FEATURED DISH

GUEST CHEF EDOUARDO JORDAN’S  
“SMOKER TAKEOVER”

Edouardo Jordan was born and raised in St. Petersburg and attended college at the University of Florida. After graduating with dual degrees in business administration and sports management, Jordan decided to enroll in culinary school at the Le Cordon Bleu in Orlando. Following graduation from culinary school, Jordan’s ambition brought him to renowned restaurants such as The French Laundry, where he apprenticed, Per Se, and Lincoln Ristorante in New York. Jordan moved to Seattle where he began working at Sitka and Spruce as sous chef. In 2013, Jordan was asked to open Bar Sajor as chef de cuisine and used this as an opportunity to learn as much as he could about opening a restaurant. Taking this knowledge and experience he had gained from Bar Sajor, Jordan officially opened the doors to his restaurant, Salare, in June of 2015. Salare takes influences from France, Italy, the American south, and the Caribbean and has become one of Seattle’s hottest restaurants.

In April 2017, Chef Jordan opened his second restaurant, JuneBaby and has already received much attention both nationally and locally. Chef Jordan was nominated for a James Beard Award in 2016, has been named one of *Food & Wine’s* Best New Chef of 2016 and JuneBaby Restaurant Best New Restaurant for 2018, Salare was listed as a best new restaurant in America in 2016 by *Eater National*, Chef Jordan is a 2017 James Beard Award finalists, and received the prestigious 2018 James Beard Award winner for Best Chef Northwest and Best New Restaurant for JuneBaby Restaurant.

# CHEF TOM DOUGLAS

CHEF & RESTAURATEUR  
TOM DOUGLAS SEATTLE KITCHEN RESTAURANT GROUP  
SEATTLE, WA



“As soon as you think you have the game won, someone shows you a new way to play it. Stay in the game!”

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## FEATURED DISH

“ORA KING SALMON”  
CHINESE 12 SPICE, CRAB FOO YOUNG

Tom Douglas, Seattle-based chef, has been cooking up Pacific Northwest cuisine since 1984, opening his own restaurant, Dahlia Lounge, in 1989. For the last 30 years, he’s made a name for himself alongside business partner and wife Jackie Cross and business partner (since 2006) Eric Tanaka by opening 13 full-service restaurants; an event space, Palace Ballroom; a cooking school, Hot Stove Society; and a product line including rubs, spices and knives. Beyond the restaurants, the James Beard Outstanding Restaurateur award winner has a weekly radio show, *Seattle Kitchen*, where he talks food, wine, and anything else that’s on his mind. The recognizable chef, self-described as “middle-aged, tall, and round”, can be found at any of his restaurants on a given day putting in the work to create a successful restaurant group. As he reminds himself and his staff, “no one can out effort us.”

# CHEF MARCEL VIGNERON

EXECUTIVE CHEF, WOLF/BEEFSTEAK/TACOS LOBOS  
MANAGING PARTNER, ENGLISH IVY LLC  
LOS ANGELES, CA



“Having grown up in Seattle, I have always been a Seahawks fan except for when they are playing a team from California. Go 49ers!”

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## FEATURED DISH

“SMOKED BRISKET”  
AJÍ AMARILLO HOLLANDAISE, BROCCOLI DI CICCIO

Marcel Vigneron has dedicated his life to gastronomy and honing his skills as a chef. He’s an artisan who has an affinity for culinary knowledge, who uses a knife as an extension of his hand, the kitchen as a workshop, the earth as a grocery store. Marcel attended the acclaimed Culinary Institute of America (CIA) in New York and achieved his Associate’s degree in Culinary Arts, as well as a Bachelor’s Degree in Hospitality Management. At the CIA, Marcel enrolled in the teaching assistant program where he served as the Sous Chef at the school’s award-winning Ristorante Caterina de’ Medici. Since then, he has continued to pursue the progression of gastronomy and at the young age of 25 gained national notoriety in season two of Bravo’s hit reality series, *Top Chef* where he made it to the finals finishing “Runner-Up”. He has worked all over the globe with world-renowned chefs, including Joël Robuchon (named “Chef of the Century” by the Gault Millau) and Michael Mina (awarded “Best Chef of 2002” by the James Beard Foundation during the time of Marcel’s employment). Marcel has also spent time in Barcelona, Spain, where he took classes at El Taller with famed Chef Ferran Adrià of El Bulli restaurant, which was named the top restaurant in the world in 2007 by *Restaurant Magazine*. Marcel worked under José Andrés as the Executive Sous Chef of The Bazaar at the SLS Hotel in Beverly Hills, which received the first 4 star review by the *LA Times* in five years.

Marcel participated in Top Chef All-Stars at the end of 2010 and premiered the first season of Marcel’s Quantum Kitchen on the SyFy Network in February 2011. Marcel competed on The Food Network’s The Next Iron Chef in November 2012 and on Iron Chef in 2013. Food Fighters, Americas Best Cooks, Cutthroat Kitchen “Superstar Sabotage”, Chopped “Celebrity Chef Charity Version”, and Top Chef Duels are a few of the more recent shows that all feature Marcel. He currently resides in Los Angeles and runs his very successful catering company modern global tasting inc as well as his two restaurants WOLF which serves Modern California Cuisine with style and flair and Tacos Lobos a new taqueria concept with traditional flavor.

# SOMMELIER THOMAS PASTUSZAK

FOUNDER, TERRASSEN CELLARS  
EXECUTIVE WINE DIRECTOR, THE NOMAD HOTEL  
NEW YORK, LOS ANGELES & LAS VEGAS

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been more accessible or  
exciting, so open-up that  
bottle and share with those  
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## FEATURED WINES

TERRASSEN | FINGER LAKES, NY  
ROSÉ 2017  
CABERNET FRANC 2017  
GAMAY NOIR 2017

Born and bred in New York, Thomas studied neurobiology and classical piano at Cornell University, and all the while worked in restaurants to pay-off his student loans. In January 2011, Thomas diverted from his path toward a medical career, and took on the role of Wine Director at Chef Tom Colicchio's restaurant, Colicchio & Sons in New York City, and would soon thereafter join the team behind the world-renowned Eleven Madison Park to create The NoMad in Spring 2012. He opened The NoMad as its Wine Director and helped it achieve its 3-Star *New York Times* rating within a few months of its opening, and how has moved into a new role as Executive Wine Director of all of the NoMad properties. Thomas was chosen as one of the Best New Sommeliers of 2012 by *Wine & Spirits Magazine*, recognized as one of *Forbes'* 30 Under 30 in 2013, and was most recently named one of *Food & Wine's* Sommeliers of the Year of 2015. Most recently, Thomas has gotten into the world of winemaking, launching three exciting new wine labels: Terrassen in 2013, Empire Estate in 2014, and VINNY in 2018, all with a focus on New York's exciting upstate wine region, the Finger Lakes.