



CHEF MATT ACCARRINO

SPQR

@MATTACCARRINO @SPQRFILLMORE

Matthew's unique culinary style draws inspiration from his Italian heritage, personal experience, and classical training with some of America's best chefs. Under his direction, the restaurant has been awarded a Michelin star every year since 2013.

Matthew was named a Star Chefs "2010 Rising Star"

and in 2011 he took top honors at San Francisco's Cochon 555 competition. He has been nominated five consecutive times for the prestigious James Beard Foundation Award for "Best Chef: West." Food & Wine Magazine named him "People's Best Chef California" in 2013, and editorially selected him for the prestigious "Best New Chef" award in 2014. Matthew co-authored and released his first book, published by Ten Speed Press -SPQR: Modern Italian Food and Wine- in October 2012.

FEATURED DISH

SHORT RIB STEAMED BUNS



CHEF ADAM SOBEL

THE MINA TEST KITCHEN

@ASOBEL @MINATESTKITCHEN

FEATURED DISH

SOBEL BROS. PASTRAMI



CHEF GERALD CHIN

STRIPSTEAK

@CHEFGERALDCHIN

FEATURED DISH

NYC CHINESE TAKE OUT-STYLE BBQ PORK

CHEF LUDO LEFEBVRE

TROIS MEC

@CHEFLUDO @LUDOBITES



Chef Ludo Lefebvre celebrates 20 years of cooking in Los Angeles this year. He's one of the city's most influential chefs, known for his inventive, refined cooking at Trois Mec, which has been named as the **Best New Restaurant (2013)** and **No. 1 Restaurant in Los Angeles (2014 & 2016)** by LA Weekly. In 2015, LA Weekly named Ludo, **Best Chef in Los Angeles**. His "bar a la carte" concept, Petit

Trois, was a 2015 James Beard finalist for **Best New Restaurant** and made #3 on Bon Appetit's list of **Best New Restaurants** in the country in the country in 2015. A second location of Petit Trois will be opening in early 2017 in Sherman Oaks, CA. Trois Familia, his brunch-only restaurant, has topped many best new restaurant lists since opening in the fall of 2015. Ludo's fried-chicken truck-food phenomenon, LudoBird, now has premium locations at the STAPLES Center and within Universal CityWalk, in Hollywood. In December 2015, Ludo became a "knight" when he received the prestigious Chevalier de l'Ordre des Arts et des Lettres award from his home country of France.

FEATURED DISH

SAN MARZANO-BRAISED MEATBALLS

DIANE MINA

DIANE'S BLOODY MARY BAR
"GARDEN FRESH MIXOLOGY"

@DIANEMINA



Each handcrafted cocktail begins with a base of fresh Heirloom garden tomatoes blended with a light Dashi broth that is infused with the herb of "Lovage" finished with Diane's special Elixir (a sweet and savory spicy seasoning).

All the Bloody Marys are garnished with candied bacon, a citrus wedge, Spanish Queen Olives and a Peppadew Pepper. Topped with a dash of Tajín and 5 Peppercorn blend.