



## CHEF JOSHUA SMITH

EXECUTIVE CHEF  
BARDOT BRASSERIE  
LAS VEGAS, NV

@BARDOTJOSH  
!@BARDOT\_LV

Born and raised in Las Vegas, Chef Joshua Smith has returned home to join James Beard Award-winning Chef Michael Mina in his newest venture, BARDOT Brasserie at Aria Resort & Casino. As Executive Chef of BARDOT, Smith will be at the helm of Mina's first traditional French brasserie concept on The Las Vegas Strip, collaborating to create a crave-worthy menu of classic French fare.

With over a decade of experience, Smith has accrued a wealth of knowledge and skill in a variety of roles in restaurants. Most recently Smith was a Divisional Executive Chef for Lettuce Entertain You where he worked beside Chef Matthew Kirkley at the 2 Michelin Starred L20. Prior to that Smith held the role of Executive Chef at various establishments including Anisette Brasserie & Church and State in Los Angeles & Estiatorio Milos in Las Vegas. This also isn't Smith's first time working with The Mina Group.

"Returning to Mina Group is like coming home. My first Sous, Executive Sous and even Executive Chef roles were for Michael at SEABLUE," stated Smith. "I've continued to be inspired not only by Chef Mina but also the culinary talents of Mina Group as a whole, it's a diverse and driven team I'm proud to be a part of once again."

At BARDOT, Smith is responsible for developing the culinary program for the brasserie including the restaurant's lively weekend brunch. Upholding Mina Group core values, Smith will oversee the kitchen, leading his team to achieve culinary and hospitality excellence while ensuring an exceptional experience for the guests.

### FEATURED DISH

CHORIZO DOG  
PIERRADE, AÏOLI, CHICHARRÓN

### FEATURED BEVERAGES

SAILOR JERRY  
DIANE'S BLOODY MARY

GAME DAY ARTIST: CARISSA ROSE @CARISSAMULLS  
FOR INQUIRIES: CARISSAMULLS@GMAIL.COM



## CHEF MARIO BEABRAUT

EXECUTIVE CHEF  
BOURBON STEAK & BOURBON PUB  
MICHAEL MINA'S TAILGATE  
SANTA CLARA, CA  
BOURBONSTEAKANDPUB.COM

@MARIOCHE83  
@BOURBONSTEAKPUB

With an extensive and diverse culinary background, Chef Mario Beabraut oversees the operations of Bourbon Steak and Bourbon Pub as well as Michael Mina's Tailgate and MINA Catering operations. After serving on the MINA Group task force for Bourbon Steak and other restaurants in the collection since early 2017, Mario was impressed at the depth and breadth of the Mina operation - the largest he's personally been a part of and was pleased to accept the new leadership role of Executive Chef.

Raised in Palm Beach County, Florida, Mario credits his mother with leading him along his culinary journey. She sent him to Italy to visit a friend, and there, Mario fell in love with food and fine dining. Mario has worked with many notable chefs including Gordon Ramsay, Thomas Keller, Stephen Asprinio of Top Chef, Daniel Boulud and Jeff Cerciello. He credits each chef with influencing him culinary and personally, and seeks to do the same for the team of 100 talented cooks within the MINA kitchen.

### FEATURED DISH

WOOD-FIRED LOBSTER  
CALLALOO, PIKLIZ



## ANDREW WOODLEY

LEAD BARTENDER  
THE STREET, A MICHAEL MINA SOCIAL HOUSE  
HONOLULU, HI

THESTREETSOCIALHOUSE.COM

@THESTREETHI  
@MYNABIRDTIKIBAR  
@WOODLEY26

Andrew started his career behind the bar at the age of 18 at his local pub, The Black Lion in Leighton Buzzard, Great Britain. In 2014 Andrew joined the San Francisco-based Mina Group where he became opening bar-back at their Japanese restaurant, PABU. In the summer of 2016, Andrew moved to Honolulu where he helped open and curate the cocktail menu at StripSteak in the newly opened International Market Place. A year later, Andrew moved just two stories down from StripSteak at The Street: A Michael Mina Social House as their Lead Bartender. Within The Street are three bars: Beer, Kai, and The Myna Bird Tiki Bar, which hosts some of the best rum and tiki cocktails in Hawai'i.