



CHEF TODD ENGLISH

CHEF/RESTAURATEUR,
TODD ENGLISH ENTERPRISES
BOSTON, MASSACHUSETTS &
NEW YORK CITY

[f](#) [t](#) [i](#) @CHEFTODDENGLISH

“
I LIKED THE ENERGY OF COOKING, THE ACTION, THE CAMARADERIE.
I OFTEN COMPARE THE KITCHEN TO SPORTS AND COMPARE THE
CHEF TO A COACH. THERE ARE A LOT OF SIMILARITIES TO IT.

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Todd English is a renowned chef, restaurateur, author, entrepreneur, and television star based in Boston, Massachusetts and New York City. English is a four-time James Beard Award winner and inductee into the James Beard Foundation's "Who's Who in Food and Beverage in America." Todd has authored four critically acclaimed cookbooks, with his most recent, *Cooking In Everyday English* that was released in October 2011. English has also created the record-breaking housewares line, The Todd English Collection, and hosts the Emmy-nominated PBS travel series *Food Trip with Todd English*.

Todd English Enterprises includes over twenty five innovative restaurants spanning the country and abroad, including three locations of his signature, rustic Mediterranean restaurant - Olives, located in Boston, New York City, and Las Vegas, with two new locations coming soon in Mexico City, MX and Paradise Island, Bahamas.

FEATURED DISH

“LOBSTER & GRITS”

ANDOUILLE SAUSAGE BUTTER, ANSON MILL GRITS, CRISPY OKRA

FEATURED BEVERAGE

OLD FORESTER BOURBON | WOODFORD RESERVE
GARY FARRELL WINERY



CHEF ADAM SOBEL

CHEF/PARTNER, CAL MARE
BEVERLY HILLS, CALIFORNIA

MINA GROUP

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Adam Sobel is the Chef and Partner for the upcoming restaurant Cal Mare located at the Beverly Center in Beverly Hills, California.

Cal Mare, a restaurant highlighting coastal Italian cuisine, was created out of the success of the Mina Test Kitchen concept, Postcards of La Costiera, where Adam is also a Chef and Partner. Adam has been apart of the MINA Group for the past 6 years and is one of the most respected Corporate Chefs earning numerous accolades and stellar reviews.

FEATURED DISH

SPICY SICILIAN-STYLE OCTOPUS
FRESH RIGATONI, BLACK POMODORO, GARLIC CRUMBS



CHEF KEN TOMINAGA

MANGAGING CHEF/PARTNER, PABU
SAN FRANCISCO, CALIFORNIA

MINA GROUP

[t](#) [i](#) CHEFKENTOMINAGA

Tokyo native and revered chef Ken Tominaga, owner of Hana Japanese Restaurant in Sonoma County, has established himself as one of the Bay Area's leading authorities on Japanese cuisine. Tominaga's evolving menu is based on the core principles of using only the highest quality, freshest fish and incorporating the best local produce.

At PABU, Ken is excited to introduce San Francisco to his modern izakaya and sushi bar concept, highlighting his creative twist on traditional Japanese dining options

FEATURED DISH

FRESH SUSHI HAND ROLLS
PABU SAN FRANCISCO