



CHEFS JON SHOOK AND VINNY DOTOLO

CHEFS/CO-OWNERS,
ANIMAL, SON OF A GUN, TROIS MEC,
PETIT TROIS, JON & VINNY'S, TROIS
FAMILIA & KISMET
LOS ANGELES, CA

@JONANDVINNYDELIVERY
@ANIMALVINNY
@JONSHOOK

“WE ARE STOKED TO BE COOKING WITH MICHAEL MINA FOR HIS TAILGATE PARTY.”

James Beard award winning Los Angeles chefs Jon Shook and Vinny Dotolo are the owners of animal, Son of a Gun, Trois Mec, Petit Trois, Jon & Vinny's, Trois Familia and Kismet. They have been credited with innovating and changing the dining scene in Los Angeles through their critically acclaimed restaurants.

Their partnership began over a decade ago when they met in culinary school at The Art Institute of Fort Lauderdale. In the spring of 2008, they opened animal and then Son of a Gun in 2011. Shook and Dotolo opened Jon & Vinny's in 2015 and in that same year opened Trois Familia. The group's newest addition is Kismet, which opened in January of this year.

Shook and Dotolo have received numerous nominations and awards including Food & Wine's 2009 Best New Chef, StarChefs' 2008 Rising Star Chef, and nine James Beard nominations including 2009's "Best New Restaurant" for animal, 2011's "Best Chef Pacific", 2015's "Best New Restaurant" for Petit Trois, "Outstanding Restaurant Design" for Jon & Vinny's in 2016 and for Kismet in 2017, and "Best Chef West" in 2013, 2014, 2015, 2016. The duo took home their first jointly won James Beard Award in 2016 for "Best Chef West". In 2013, Shook and Dotolo formed a culinary partnership with Lexus and were named Culinary Masters. In 2015, Shook and Dotolo joined the All-Clad Chef Ambassadors team.

FEATURED DISH

ROASTED TOMAHAWK RACK

FEATURED BEVERAGE

HENDRICK'S GIN
BEAUREGARD VINEYARDS

GAME DAY ARTIST: @CRISA.ART



CHEF ROY CHOI

CHEF/CO-FOUNDER/CO-OWNER,
KOGI BBQ TRUCKS, CHEGO, 3 WORLDS
CAFE, ALIBI ROOM, A-FRAME, POT AND
COMMISSARY AT THE LINE HOTEL

LOS ANGELES, CA

@RIDINGSHOTGUNLA

“SOMETIMES, IN THE DEEPEST MOMENTS, THERE ARE NO WORDS. THERE IS ONLY FOOD.”

Born in Seoul, Korea and raised in Los Angeles, California, Roy Choi is a graduate of the Culinary Institute of America and later worked at the internationally acclaimed Le Bernardin. In 2010, Food and Wine named him Best New Chef. His cookbook/memoir L.A. Son was a NY Times Bestseller in 2013.

Most recently, he was included in the 2016 TIME 100 Most Influential People in the World list. And in 2017, LocoL received the first ever LA Times Restaurant of the Year award. Roy resides in Los Angeles where he is the co-owner, co-founder, and chef of Kogi BBQ, Chego!, A-Frame, Commissary, POT and LocoL.

FEATURED DISH

MACHACA BEEF & BEAN CHEESE FOLDIES



OMAR MAMOON

COOKIE DOUGH ENTREPRENEUR & FOOD
WRITER, DOUGH & CO.

SAN FRANCISCO, CA

@OMMMAR
@DOUGHANDCO

DOUGH & CO is a one-person cookie dough operation started by Omar Mamoon. His first apartment in San Francisco was located directly across the street from La Cocina, a non-profit that helps low-income, immigrant women of color start their food businesses. He left his job and started DOUGH & CO in 2013, renting commercial kitchen space at La Cocina. His cookies can be found in some of the best restaurants all around the bay and have been enjoyed by the likes of Jacques Pepin, Thomas Keller, David Chang, Rene Redzepi, and more.

FEATURED DISH

SWEET ENDINGS PASTRY TAKEOVER