



CHEF SUZANNE GOIN

EXECUTIVE CHEF
TAVERN, LUCQUES, A.O.C.

Suzanne Goin was born in Los Angeles to food-obsessed Francophile parents. A graduate of Brown University, Suzanne’s background includes positions at some of the most acclaimed restaurants in the United States, including Ma Maison, L’Orangerie in Los Angeles, Al Forno in Providence, Olives in Boston, Chez Panisse in Berkeley, and Alain Passard’s Arpège in Paris. Her work as Executive Chef at Campanile put her on the culinary map in Los Angeles and laid the groundwork for her first restaurant.

In 1998, Suzanne opened Lucques in West Hollywood with her business partner Caroline Styne. The restaurant met with instant success and Suzanne was named one of Food and Wine magazine’s DzBest New Chefsdz in 1999. Lucques received praise from Condé Nast Traveler, Gourmet, Bon Appétit and Saveur, including a prestigious 3 star review by the Los Angeles Times. A second restaurant, a.o.c., the groundbreaking concept of inspired wines by the glass with a small plates menu, opened in 2002 and was met with enthusiasm from the public and the press.

Suzanne first received two coveted awards from the prestigious James Beard Foundation in May 2006. Her cookbook, Sunday Suppers at Lucques, published by Alfred A. Knopf in 2005 won **Best Cookbook from a Professional Viewpoint**. Moments later that evening, Suzanne’s culinary achievements were recognized when she was awarded **Best Chef California**. Ten years later, she was recognized by her peers as the best chef in the nation, winning **Outstanding Chef of Year 2016** at the James Beard Foundation Awards

FEATURED DISH

TRIPLE PORK BURGER
MANCHEGO, ROMESCO SAUCE



CHEF NANCY SILVERTON

CO-OWNER
PIZZERIA AND OSTERIA MOZZA

With partners Mario Batali & Joe Bastianich, Nancy Silverton is the co-owner of Pizzeria and Osteria Mozza in LA, Newport Beach and Singapore, as well as Mozza2Go and Chi Spacca in LA. Silverton also founded the world-renowned La Brea Bakery and Campanile Restaurant, an institution that Angelenos cherished for decades.

Silverton has worked with some of the nation’s most notable chefs including in the kitchens of Jonathan Waxman at Michael’s Restaurant and Wolfgang Puck at Spago. Additionally, she has served as a mentor to numerous others who have gone on to become award-winning chefs and restaurant owners themselves.

In 1990, Silverton was named one of Food and Wine Magazine’s “**Best New Chefs**”. Also that year, she was named “**Pastry Chef of the Year**” and “**Who’s Who of Cooking**” by the James Beard Foundation. In 2014, she received the highest honor given by the James Beard Foundation for “**Outstanding Chef**” as well as listed as one of the **Most Innovative Women in Food and Drink** by Fortune and Food and Wine Magazine.

Additionally, she is the author of 8 cookbooks including “The Mozza Cookbook”, and will release “Mozza at Home” in fall of this year. Nancy Silverton has an amazing capacity for embracing the beauty of wonderful food, and will undoubtedly continue to do so for the rest of her ingredient inspired life.

FEATURED DISH

TROTTER SLIDER
COFFEE-RUBBED TRI-TIP, SANTA MARIA STYLE BEANS, GRILLED
CORN, CHILI-LIME BUTTER, SHAVED PARMESAN