

## CHEF MARY SHENOUDA

OWNER, THE PALEO CHEF | FOUNDER, PHAT FUDGE  
LA RESIDENT CHEF, NIKE | PRIVATE CHEF & CONSULTANT



### FEATURED DISH

**PALEO-GRILLED LAMB & BEEF KOFTA  
QUINOA, CUCUMBER  
MINT TABOULI, CASHEW HUMMUS**

Mary Shenouda is a highly sought-after private chef to A-list actors, professional athletes, and high-octane entrepreneurs. Mary burst on the scene in 2013 under the nom de cuisine, **The Paleo Chef**, after leaving a successful career in the start-up world to pursue her passion for the transformative power of clean-eating—a passion sparked by her own transformational experience. A long-time sufferer of undiagnosed food allergies, Mary took her health into her own hands and discovered after much experimentation that a Paleo-centric diet was the key to solving nearly all of her issues.

Her focus on eating clean has found a worldwide audience in those few short years and led to the creation of a fine-dining menu consultancy and a performance food line called **Phat Fudge** that sells out as fast as she can make it. Mary currently lives in Venice Beach with her dog Charlie, eating clean, playing often, and crushing life.

## CHEF BRYAN BROWN

EXECUTIVE CHEF, BOURON STEAK ORANGE COUNTY  
MONARCH BEACH RESORT



### FEATURED DISH

**FIVE-SPICE DUROC PORK BELLY  
GIGANTE WHITE BEANS, HEIRLOOM TOMATO  
CALABRIAN CHILI, MARCONA ALMOND DUST**

A culinary professional with more than 10 years of experience, Executive Chef Bryan Brown led the opening of Bourbon Steak Orange County, a Michael Mina Restaurant at the Monarch Beach Resort. His leadership and culinary vision earned the restaurant glowing reviews from the region's most renowned critics, including landing the restaurant its #1 spot on Brad A Johnson's 75 Best Restaurants list in the *Orange County Register*. Brown leads the development behind the restaurant's menus while upholding the James Beard award-winning chef's philosophy of constructing bold yet balanced flavors, and also oversees operational procedures and event planning for the critically acclaimed steakhouse. Prior to Bourbon Steak Orange County, Brown served as Executive Chef at Bottega Louie, a restaurant, gourmet market, patisserie and café in downtown Los Angeles where he oversaw a staff of more than 40 culinary professionals while managing the food production and back of house operations.

Prior to this role, he was Executive Chef at Vintana Wine + Dine in Escondido where he developed menus, hired and led a staff of more than 30 and mentored chefs and cooks.