



CHEF BROOKE WILLIAMSON

CO-OWNER/CO-CHEF

HUDSON HOUSE, THE TRIPEL, PLAYA PROVISIONS, DA KIKOKIKO
LOS ANGELES, CA



FEATURED DISH

TRIO OF TACOS

PULLED PORK
FERMENTED CHILI MAYO
SHREDDED CABBAGE
PICKLED ONIONS

SMOKED SHORT RIB
DAIKON SALSA
AVOCADO CREMA
CRISPY ONIONS

SMOKED CHICKEN THIGHS
ADOBO SAUCE
PICKLED CARROTS
CILANTRO

Los Angeles native Brooke Williamson has carved out an impressive resume full of leading roles and achievements. She was the youngest female chef to ever cook at the James Beard House and won Bravo's "Top Chef" season 14. As the co-owner and co-chef of the restaurant group, Company For Dinner, alongside husband Nick Roberts, the culinary duo brings the city's gourmet beachside vibes to the South Bay of Los Angeles. Their successful ventures include Hudson House in Redondo Beach; Da Kikokiko in Playa Vista; and The Tripel, Playa Provisions, and retail boutique Tripli-Kit in Playa Del Rey.

In addition to winning Bravo's "Top Chef," Williamson has competed in a handful of culinary challenges, including Bravo's Top Chef Duels" and Esquire Network's "Knife Fight," where she crushed the competition and took top honors.



CHEF TIMOTHY HOLLINGSWORTH

EXECUTIVE CHEF/RESTAURATEUR, OTIUM
LOS ANGELES, CA



FEATURED DISH

CHICKEN-FRIED LOBSTER TAIL
SAUCE NOILLY PRAT

Timothy Hollingsworth is an award-winning chef and restaurateur in Los Angeles. In 2015, he opened Otium, an ambitious all-day restaurant next to The Broad, a museum in Downtown Los Angeles. A longtime LA favorite, Otium's sophisticated, yet accessible menu features eclectic, vibrant, and seasonal flavors. In 2018, he paid homage to his grandfather Cecil Boyd and his southern roots by opening C.J. Boyd's at The Fields LA food hall. At Free Play, Hollingsworth's latest restaurant and bar, you can watch and play your favorite games. Before he moved to Los Angeles in 2012, Hollingsworth started his career at The French Laundry where he worked for 13 years including four years as the Chef de Cuisine. Hollingsworth has won multiple awards throughout his career, including the Rising Star Chef Award from *The San Francisco Chronicle* and the Rising Star Chef of the Year Award, presented by the James Beard Foundation. He is also the winner of Netflix's *The Final Table*, a global culinary competition series that debuted in November 2018. He lives in Mt. Washington with his wife and two kids.



RYAN BAILEY

WINE DIRECTOR, THE NOMAD HOTEL
LOS ANGELES, CA



FEATURED WINE

HEITZ CELLAR, CHARDONNAY, NAPA VALLEY 2016
JELLY ROLL 'RIM ROCK', SYRAH, SAN LUIS OBISPO 2014
FILIPA PATO '3B', BRUT ROSÉ, BEIRAS NV

Ryan Bailey, a Sonoma County transplant, started his career while in high school at one of Sonoma's best restaurants, The General's Daughter. After studying and working in physical therapy, Ryan redirected his career towards his passion in wine and continued his formal education at the Culinary Institute of America at Greystone in St. Helena. Following his time at CIA, Ryan pursued certifications in wine, beer, and sake. In 2013, Ryan joined the team at NoMad in New York City, and quickly rose to the rank of Head Sommelier. He now leads the Los Angeles wine team and curates NoMad's entire wine and beer program. In addition to working the floor, Ryan writes educational focused pieces for a few industry publications. Most recently he was named *Wine & Spirits Magazine's* Best New Sommelier and represented the USA in the 2019 Copa Jerez International Sherry Competition. In partnership with the design firm Klein Agency, Ryan is now getting ready to launch Portae- a company focusing on customizable service related smallwares and the first ever three format wine cradle.



DIANE MINA

FOUNDER/OWNER, DIANE'S BLOODY MARY
BELLA MINA GARDENS LLC | TERRAMINA LLC



Born in Nassau County, Diane Mina began her love affair with the bloody mary at a young age. On warm summer New York days, the family gathered at her grandfather's home for clam bakes. Pop-Pop, as Diane's grandfather was affectionately known, shared enchanting stories from his childhood while they feasted on Cherrystone clams and Nathan's hot dogs and the adults enjoyed their bloody marys.

Here Diane had her first sip of the spicy beverage that stole her heart and her taste buds. Captivated by the sweetness of the tomato, the heat from the spices, and that perfect touch of acidity from the lime, Diane began asking for a virgin bloody mary at every family function.

For years, Diane Mina has been perfecting her proprietary blends - inspired to craft her own version of the famed "Bloody Mary" cocktail for their Mina Group restaurants using her Garden Grown ingredients from their Marin County home.