

ALL-STAR CHEF CLASSIC LOS ANGELES

ALL-STAR CHEF CLASSIC ANNOUNCES FINALIZED 2018 TALENT LINEUP

*Fifth Annual Event at L.A. LIVE Features Over 40 Award-Winning Chefs from
Across the Globe, March 7-10, 2018*

LOS ANGELES, CA, February 26, 2018 – [All-Star Chef Classic](#) announces the complete lineup of talent for the fifth annual event, which will take place March 7-10, 2018 at L.A. LIVE, offering fans the unique opportunity to gain exclusive access to today's leading chefs in an unparalleled, interactive setting.

Spotlighting these critically and popularly acclaimed chefs, All-Star Chef Classic offers a series of engaging dining experiences for guests, from multicourse seated dinners to tasting events. This year, the event announces the introduction of the **Vegetable Masters Dinner presented by Blue Shield of California**, **BBVA Compass Spanish Masters Dinner**, **All-Star Women Masters Dinner presented by JetBlue**, and **Middle East Feast presented by Melissa's Produce**, a new strolling event exalting the vast and diverse cuisine of the region. Returning to L.A. LIVE's custom-built Event Deck, which includes Restaurant Stadium™ by Pacific Sales and the Chefs' Tasting Arena™, will be the **American Masters Dinner presented by Snake River Farms** – this year spotlighting America's exemplary immigrant talent – as well as the **Little Masters** kids cooking class and **Grill & Chill presented by Pacific Sales and Stella Artois**.

All-Star Chef Classic is proud to benefit local organization [L.A. Kitchen](#). By reclaiming food, training unemployed men and women, and providing healthy meals to fellow citizens, L.A. Kitchen empowers, nourishes, and engages the community.

Ticketing: Tickets for All-Star Chef Classic start at \$125. For more information and to purchase tickets, please visit: allstarchefclassic.com or call 1-877-234-8425.

Group Rate: For Gold and Silver ticket buyers only, ASCC is offering 20% off for groups of 10+ for each strolling event. For group rate information, please call 1-877-234-8425 or email groups@aegworldwide.com

Connect on Twitter [@AllStarChefLA](#), Instagram [@AllStarChefClassic](#) and on Facebook: facebook.com/allstarchefclassic.

Reveling in the passion, innovation, and community of great food and cooking with the industry's most venerable personalities, the 2018 All-Star Chef Classic lineup includes:

Wednesday, March 7, 2018

Vegetable Masters Dinner presented by Blue Shield of California

Location: Restaurant Stadium™ by Pacific Sales at L.A. LIVE's Event Deck

Doors Open VIP Platinum 6 PM / Gold 6:30 PM/ Dinner Begins 7 PM

Prices: Gold: \$295 / Platinum VIP: \$425

The “Vegetable Masters Dinner” will feature five top chefs for a fine dining, multi-course affair where they will lend their expertise to elevate vegetable cooking and honor its rising popularity within the culinary sphere. Each dish will highlight creative methods to set the stage for the exciting flavors of seasonal produce with specially selected Champagne pairings and cocktails from Hangar 1 Vodka and Reserva de la Familia. The dinner will be hosted by **Aida Mollenkamp** of *Salt & Wind* and Food Network’s *Ask Aida*.

Featured chefs:

- **Michael Voltaggio** (ink.well, Los Angeles)
- **Josef Centeno** (PYT, Los Angeles)
- **Richard Blais** (Juniper & Ivy, San Diego)
- **Wylie Dufresne** (Du’s Donuts, New York City)
- **Amanda Cohen** (Dirt Candy, New York City)

Thursday, March 8, 2018

American Masters Dinner presented by Snake River Farms

Location: Restaurant Stadium™ by Pacific Sales at L.A. LIVE's Event Deck

Doors Open VIP Platinum 6 PM / Gold 6:30 PM/ Dinner Begins 7 PM

Prices: Gold: \$295 / Platinum VIP: \$425

With some of America’s most prestigious chefs hailing from across the globe, this year’s “American Masters Dinner” will celebrate the premier talent of immigrant chefs. This lineup of culinary luminaries will bring a variety of flavors and cooking traditions to Restaurant Stadium from their respective cultures for a once-in-a-lifetime dining experience complete with specially selected beverage pairings, including Hangar 1 Vodka and Reserva de la Familia cocktails. The dinner will be hosted by The Splendid Table’s **Francis Lam**.

Featured chefs:

- **José Andrés** (ThinkFoodGroup)
- **Ludo Lefebvre** (Trois Mec, Petit Trois, Los Angeles)
- **Sang Yoon** (Lukshon, Father’s Office, Los Angeles)
- **Alon Shaya** (Pomegranate Hospitality, New Orleans)
- **Gabriela Camara** (Cala, SF; Contramar, Mexico City)

Friday, March 9, 2018

All-Star Women Masters Dinner presented by JetBlue

Location: Restaurant Stadium™ by Pacific Sales at L.A. LIVE's Event Deck

Doors Open VIP Platinum 6 PM / Gold 6:30 PM/ Dinner Begins 7 PM

Prices: Gold: \$295 / Platinum VIP: \$425

Honoring the esteemed women of the food world, the inaugural “All-Star Women Masters Dinner” will feature some of the most laudable, benchmark talent across the industry. Each chef has helped to define and change restaurant culture with their diverse cooking styles. The dinner will also feature specially selected beverage pairings, including Hangar 1 Vodka and Reserva de la Familia cocktails. The dinner will be hosted by former Deputy Food Editor of *Los Angeles Magazine* and Top Chef Masters judge, **Lesley Bargar Suter**.

Featured chefs:

- **Nyasha Arrington** (Native, Los Angeles)
- **Nicole Rucker** (Fiona, Los Angeles)
- **Gabrielle Hamilton** (Prune, New York City)
- **Michelle Bernstein** (Crumb on Parchment, Miami)
- **Shirley Chung** (Top Chef)

Middle East Feast presented by Melissa's Produce

Location: Chefs' Tasting Arena™

VIP access 7 PM / Event Begins 8 PM

Prices: Silver: \$125 / Gold: \$150 / Platinum VIP: \$250

This year's new “Middle East Feast” tasting event will feature the culinary world's emerging and established names of Middle Eastern cooking – alongside some of LA's best chefs – dishing up their takes of this delicious and revitalized cuisine.

Featured chefs:

- **Einat Admony** (Bar Bolonat, New York City)
- **Carrie Mashaney** (Mamnoon, Seattle)
- **Ronen Tenne** (Little Sesame, Washington D.C.)
- **Jessica Koslow** (Sqirl, Los Angeles)
- **Jenn Louis** (Ray, Portland)
- **Vartan Abgaryan** (71Above, Los Angeles)
- **Tal Ronnen** (Crossroads Kitchen, Los Angeles)

- **Michael Costa** (Zaytinya, Washington D.C.)
- **Micah Wexler** (Wexler's Deli, Los Angeles)
- **Alex Chang** (The Exchange, Los Angeles)
- **Conor Shemtov** (Mh Zh, Los Angeles)
- **Daniel Dorado** (ilili, New York City)
- **Umber Ahmad and Erin Kanagy-Loux** (Mah Ze Dahr, New York City)
- **Danny Elmaleh** (Cleo, Los Angeles)
- **Brandon Parker** (Spread, Los Angeles)
- **Scott Zwiesen** (Dune, Los Angeles)
- **Michael Mina** (Mina Group)
- **Mourad Lahlou** (Mourad, San Francisco)

Saturday, March 10, 2018

Little Masters

Location: Restaurant Stadium™ by Pacific Sales at L.A. LIVE's Event Deck

Doors Open 10 AM / Event Begins 10:30 AM

Prices: Child + (2) Adults: \$150 / Child Add On: \$125 / Adult Add-on: \$25

Restaurant Stadium™ by Pacific Sales turns from kitchen to classroom as 200 kids learn to cook alongside one of the country's most vibrant and forward-thinking pastry chefs, **Duff Goldman**. He will provide the "Little Masters" a guided, hands-on cooking lesson to help foster the next generation of All-Star Chefs. Participants will also be provided with an official All-Star Chef Classic apron, sponsored by culinary uniform brand, Chef Works.

BBVA Compass Spanish Masters Dinner

Location: Restaurant Stadium™ by Pacific Sales at L.A. LIVE's Event Deck

Doors Open VIP Platinum 6 PM / Gold 6:30 PM/ Dinner Begins 7 PM

Prices: Gold: \$295 / Platinum VIP: \$425

Five masters of Spanish cuisine will create high-end opportunities by bringing the country's culinary riches to life for a delicious and lively night at the "Spanish Masters Dinner." Sponsored by BBVA Compass, a top 25 U.S. financial institution, the event showcases authentic flavors and modern techniques. The chefs will share the extraordinary cooking traditions of Spain alongside expertly curated Spanish wines, and cocktails from Hangar 1 Vodka and Reserva de la Familia. The dinner will be hosted by *Saveur's* former Editor-in-Chief, **Adam Sachs**.

Featured chefs:

- **Seamus Mullen** (Tertulia, New York City)
- **Perfecte Rocher** (Tarsan I Jane, Seattle)
- **Jamie Bissonnette** (Toro, Coppa, Boston)

- **Jose Garces** (Amada, New York City)
- **Katie Button** (Cúrate Bar de Tapas, Asheville)

Grill & Chill presented by Pacific Sales & Stella Artois

Location: Chefs' Tasting Arena™

VIP Access 6 PM / Event Begins 7 PM

Prices: Silver: \$125 / Gold: \$175 / Platinum VIP: \$250

“Grill & Chill” will bring together some of the country’s best chefs to honor the universal pleasures of open flame cooking. With savory grilled samples, chilled bites, and desserts, “Grill & Chill” will offer guests a tour in flavors both hot and cold.

Featured chefs:

- **Evan Funke** (Felix, Los Angeles)
- **Holly Jivin** (The Bazaar, Los Angeles)
- **Sang Yoon** (Lukshon, Father’s Office, Los Angeles)
- **Nyasha Arrington** (Native, Los Angeles)
- **Valerie Gordon** (Valerie’s Confections, Los Angeles)
- **Jeffrey Lunak** (Sumo Dog, Los Angeles)
- **Timothy Hollingsworth** (Otium, Los Angeles)
- **Diego Hernandez** (Verlaine, Los Angeles)
- **Nicole Rucker** (Fiona, Los Angeles)
- **Wylie Dufresne** (Du’s Donuts, New York City)
- **Michelle Bernstein** (Crumb on Parchment, Miami)
- **Michael Fiorelli** (Love + Salt, Manhattan Beach)
- **David Lefevre** (MB Post, Manhattan Beach)
- **Jessica Largey** (Simone, Los Angeles)
- **Adam Sobel** (Cal Mare, Los Angeles)
- **Steve Samson** (Rossoblu, Los Angeles)
- **Jenn Louis** (Ray, Portland)
- **Vinnie Cimino** (The Greenhouse Tavern, Cleveland)

About L.A. LIVE

L.A. LIVE is a 4 million square foot / \$3 billion downtown Los Angeles sports and entertainment district adjacent to STAPLES Center and the Los Angeles Convention Center featuring The Novo by Microsoft, a 2,300 capacity live music venue, Microsoft Theater, a 7,100-seat live theatre, a 54-story, 1001-room convention "headquarters" destination (featuring The Ritz-Carlton, Los Angeles and JW Marriott Los Angeles at L.A. LIVE hotels and 224 luxury condominiums – The Ritz-Carlton Residences at L.A. LIVE – all in a single tower), the 14-screen Regal L.A. LIVE Theater, broadcast facilities for ESPN along with entertainment, residential, restaurant and office space. Developed by Los Angeles-based AEG, L.A. LIVE, considered to be the nation's most active 'live content and event campus,' also features 260,480 square feet of conference center and ballroom facilities, a 100,000 square foot special events deck, the famous Lucky Strike Lanes and Lounge, the celebrity owned Conga Room, a one-of-a-kind GRAMMY Museum, saluting the history of music and the genre's best known awards show all

centered around Microsoft Square, a 40,000 square feet outdoor event space. L.A. LIVE showcases more events, award shows, sporting competitions, concerts and hospitality options than any other destination in the world. Visit L.A. LIVE today at www.lalive.com

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