WALDORF ASTORIA®
LOS CABOS · PEDREGAL
CULINARY
Weekend
Series 2021

Gustavo Pinet

EXECUTIVE CHEF AT WALDORF ASTORIA LOS CABOS PEDREGAL

Gustavo Pinet has been Executive Chef of Waldorf Astoria Los Cabos Pedregal, the brand's first resort in Mexico, since 2016 where he oversees all culinary operations for El Farallon, Don Manuel's, The Beach Club, Crudo, incentive events and weddings (including cooking classes), poolside dining and the resort's in-room dining program.

Chef Pinet sources the freshest ingredients from Baja California all the way to the Yucatan to offer one-of-a-kind culinary experiences to guests from the cliff-side, award-winning El Farallon to the resort's signature restaurant, Don Manuel's.

As a native of Mexico City, Chef Pinet's culinary journey began in his grandmother's kitchen where he would watch her cook his favorite meals. His curiosity and love of food led him to pursue his formal training at the University Claustro de Sor Juana. His professional experience brings more than 20 years of culinary expertise and leadership in the kitchen building on a career in some of the world's finest restaurants and luxury resorts throughout Mexico.

April 8-10, 2021

Matt Zubrod

CULINARY DIRECTOR AT THE LITTLE NELL

Matt Zubrod joined The Little Nell in Aspen, Colorado, in April 2015 as Executive Chef. In 2019, he was promoted to Culinary Director of The Little Nell, overseeing all culinary operations for the hotel's restaurants, private Aspen Mountain Club, banquets and in-room dining.

Matt began his career with Ritz-Carlton, initially working in Aspen, Naples and Boston. As a departure from the corporate world, he branched out into the independent restaurant scene to open Dish Aspen as Executive Chef and Managing Partner. In 2013, they returned to Aspen where he served as Executive Chef at BB's Kitchen until joining The Little Nell.

"Matt's style of Colorado Contemporary Cuisine encompasses a variety of flavors informed by Alpine and coastal influences from his time working in the Rocky Mountains and by the Pacific Ocean," said The Little Nell's General Manager, Jonathan Fillman. "As Executive Chef at The Nell, he promotes our farm-to-table cuisine, incorporating regional and seasonal products and a commitment to approachable yet memorable dining experiences."

May 13-15, 2021

Michael Mina

MINA GROUP

Michael Mina's story is one of over two decades of influence, passion, and achievement. With accolades including James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013, Gayot Restaurateur of the Year 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005, Michael continues to dazzle the culinary world with bold dining concepts that have contributed to San Francisco's reputation as a world-class epicurean destination and made him an integral part of the dining scene across the country and beyond.

Michael's culinary and business vision led to the founding of his company, MINA Group, with partner Andre Agassi in 2002. Under the auspices of MINA Group, he has opened over 40 virtual brands and brick-and-mortar outlets.

May 13-15, 2021

Adam Sobel

PARTNER/EXECUTIVE CHEF OF MINA GROUP.

Adam Sobel is the award-winning Partner/Executive Chef of MINA Group. Sobel earned acclaim and success after graduating from the Culinary Institute of America in Hyde Park, NY. Chef Sobel has trained under some of the greatest Chefs in the world including Gunter Seeger, Charlie Trotter, Daniel Boulud and Guy Savoy. Adam moved to Las Vegas in 2003 to help create the James Beard Award winning restaurant Bradley Ogden at Caesars Palace, before moving on to become the chef de cuisine at Guy Savoy. In 2011, Sobel moved to Washington, DC to serve as executive chef at Chef Michael Mina's Bourbon Steak, kickstarting a lifelong partnership with Chef Mina. At MINA Group, Sobel oversees culinary direction for the group's 40+ restaurants and virtual brands across the US and Dubai, including his own concepts La Furtuna and Pizza Hero. Among many awards and television appearances, Sobel was crowned the "King of Porc" at the prestigious Grand Cochon at Aspen Food and Wine.

May 13-15, 2021

Gerry Goumrian

MANAGING PARTNER, ORNOS ESTIATORIO A MICHAEL MINA RESTAURANT

Born in Los Angeles, California, **Goumroian** began working with world-renowned chefs and seasoned industry professionals, including Three Michelin starred chef Guy Savoy at Caesars Palace and Adam Sobel at RM Seafood. In 2008, joining forces with his father to run and operate the family restaurant. Taking local Greek fare to the next level, Goumroian launched his second restaurant in 2011 shortly opened his third concept in 2017, Meráki Greek Grill in Las Vegas with Georgousis as Executive Chef and Partner.

Having a close relationship with the MINA Group, as Chef Michael Mina and Chef Adam Sobel are truly Goumroian's mentors, together with Goumroian, they are bringing their talents and partnership to the East Coast with their newest venture with the award-winning MINA Group. Introducing its first Greek concept to South Florida, Ornos Estiatorio, in 2019. The 160-seat neighborhood restaurant brings to life the sensory pleasures of a trip to the Greek Isles – the delectable fresh fish, meats and vegetables beloved Mediterranean specialties cooked in a wood fire grill, and genuine Greek hospitality – in an approachable, friendly environment everyone can enjoy.

June 10-12, 2021

Gavin Fine

FINE DINING RESTAURANT GROUP

Gavin Fine developed a passion for the culinary world as a young boy growing up in Chicago. After working for Richard Melman's restaurant group, Lettuce Entertain You, in his hometown, he followed his passion to Cornell University's Hotel and Restaurant Management School and then to Jackson Hole. While his visions of becoming a ski bum never fully materialized, Fine worked nearly every job between the front- and back-of-house, where he met his soon-to-be business partner Roger Freedman, working side-by-side in one of the area's top restaurant kitchens. Fine and Freedman forged a friendship and decided to open Rendezvous Bistro in 2001, when Fine was just 26 years old. After a number of years running Rendezvous Bistro, Fine opened his second business in 2003 (Bistro Catering). Many years later, several restaurants (Il Villaggio Osteria, The Kitchen, Bin22, Bar Enoteca, The Bistro), a specialty grocer (Bodega) and retail brands (Cream + Sugar artisan ice cream and Bovine + Swine craft meats) added to what is now Fine Dining Restaurant Group, Fine continues to be considered a premier restaurateur of the Rocky Mountain region. In addition to FDRG, Fine is also the co-owner and founder of craft brewery, Roadhouse Brewing Co.

June 10-12, 2021

Stephanie Izard

CHEF/OWNER GIRL & THE GOAT (CHICAGO AND LA)
LITTLE GOAT, DUCK DUCK GOAT, CABRA | SUGARGOAT

Stephanie Izard, James Beard "Best Chef: Great Lakes" recipient 2013, and 2011 Food & Wine "Best New Chef," is the Executive Chef and Owner of five Chicago restaurants, Girl & the Goat, Little Goat, Duck Duck Goat, Cabra, and the newly opened Sugargoat, along with the forthcoming Girl & the Goat LA.

A 2011 James Beard "Best New Restaurant" nominee, Girl & the Goat has been praised by high-profile publications such as Saveur, New York Times, Food & Wine, and Better Homes and Gardens. Little Goat, Stephanie's highly successful follow-up to Girl & the Goat, encompasses a diner, coffee shop, and bar. In March 2016, Stephanie opened her third restaurant, a Chinese concept called Duck Duck Goat in Chicago's West Loop neighborhood. In 2019, Stephanie's Peruvian-inspired eatery, Cabra Cevicheria, opened on the rooftop of The Hoxton, Chicago and most recently opened Sugargoat, an imaginative sweets shop.

Among other projects, Izard has a product line called "This Little Goat," consisting of cooking sauces and spice mixes for home cooks and currently ships her sweets from Sugargoat and Meal Kits by Stephanie Izard nationwide in partnership with Goldbelly. Izard's first book, "Girl in the Kitchen," was released in 2011 and her second book "Gather & Graze" was released in April 2018.

July 1-4, 2021

Ronnie Killen

KILLEN'S RESTAURANT GROUP

Ronnie Killen was trained at Le Cordon Bleu in Paris, where he graduated at the top of his class in 1999. He opened his first restaurant, Killen's Kountry BBQ in 1991, but has since gone on to form the Killen's Restaurant Group in 2006 with the launch of Killen's Steakhouse and was twice named semi-finalist for the James Beard Award, Best Chef in 2018 and 2019.

The Killen's Restaurant Group is a Pearland-based hospitality group which encompasses a number of restaurants including Killen's BBQ and Killen's Steakhouse in Pearland and in the Woodlands, Killen's Burgers, Killen's TMX, Killen's STQ and Killen's in the Heights along with Killen's seasoning products available for purchase at Texas-based market H-E-B and Buccee's.

October 21-23, 2021

Sarah Grueneberg

CHEF/PARTNER OF MONTEVERDE RESTAURANT & PASTIFICIO

Originally from Houston, **Grueneberg** moved to Chicago in 2005 to join the team at the award-winning Spiaggia under the leadership of Tony Mantuano. Beginning as a line cook, she quickly rose the ranks to Chef di Cucina in 2008 and then Executive Chef in 2010. During her tenure as Executive Chef, Spiaggia was awarded one Michelin Star for three consecutive years.

In 2017, Grueneberg received her first James Beard Foundation Award for "Best Chef: Great Lakes." Grueneberg has been a competitor and finalist on Bravo's "Top Chef: Texas" and Food Network's "Iron Chef Gauntlet."

Grueneberg is currently Chef/Partner of Monteverde Restaurant & Pastificio in Chicago's West Loop, which she opened in November 2015 with business partner and long-time friend Meg Sahs. The restaurant has received acclaimed reviews from various outlets, including three out of four stars by The Chicago Tribune. In 2016, Monteverde received accolades including: one of Food & Wine's "America's Best Restaurants," a top 50 finalist in Bon Appetit's "Best New Restaurants" etc. In 2017, Monteverde was named one "America's 38 Essential Restaurants" by Eater and then awarded "Restaurant of the Year" in the 2018 Jean Banchet Awards.

October 21-23, 2021

Mindy Segal

CHEF/OWNER OF MINDY'S HOT CHOCOLATE

James Beard award-winning chef **Mindy Segal** is the creative force behind Cresco Lab's flagship line of artisanal edibles. Chef Segal pushes the boundaries of taste and texture, crafting thoughtful combinations of ingredients that are both unexpected and familiar. She has trained in some of Chicago's most influential restaurants and is currently Chef/Owner of Mindy's Hot Chocolate in Chicago's Bucktown neighborhood along with three additional beloved Chicago restaurants.

November 18-20, 2021

Brian Malarkey

PUFFER MALARKEY COLLECTIVE

Brian Malarkey is one of the country's most successful and sought-after chef/restaurateurs. Throughout his career he has created over 15 wildly successful restaurant concepts. In 2012 he sold majority stake of his first restaurant group (Searsucker and Herringbone) to global Hakkasan Group for $25 million, which he grew to include 10+ locations in the U.S. and internationally. Shortly after he resigned from the group and created a second restaurant group, the Puffer Malarkey Collective, with his longtime business partner, Christopher Puffer. Together they have opened 10 different concepts in 5 years, including the nationally acclaimed Herb & Wood and his most recent, opulent Pan Asian experience, Animae. He has partnerships with both the Irvine Company and Alexandria Real Estate Equities and creating and operating unique restaurant concepts for their business parks and reinventing the work week meal.

December 9-11, 2021

Nathan Rich

EXECUTIVE CHEF TWIN FARMS

A New Hampshire native, Chef Rich joins Twin Farms from Lake Placid Lodge where he oversaw the property's dining program, Artisans Restaurant and Maggie's Pub. Chef Rich's culinary expertise was recognized when he was one of only three chefs in the world to be awarded the Relais & Châteaux 2013 Rising Chef Trophy.

Twin Farms welcomes Nathan Rich as the executive chef, heightening the distinguished culinary program of the intimate Relais & Châteaux property. A seasoned chef with extensive luxury hotel experience, Rich believes in cooking quality foods that have been naturally grown or raised, which mirrors Twin Farms' culinary philosophy. "Nathan's passion for delivering creative and memorable dining experiences will further elevate the culinary offerings at Twin Farms," said Managing Partner John Graham. "We are delighted that Nathan and his lovely family are making their home in beautiful Vermont."

The cuisine reflects the changing seasons, inspired by Vermont's finest produce, and Twin Farms' farm-grown herbs, fruits and vegetables.