



## CHEF BIO

### **Joachim Splichal**

*Master Chef*

Hailed as one of the nation's 'Legendary Chefs' by *Bon Appetit* and named *Bon Appetit/Food Network* 'Restaurateur of the Year' in 2002, Joachim Splichal is widely acknowledged as a major contributing force behind Los Angeles' growth into one of the world's premier dining capitals. Splichal's culinary approach emphasizes a playful, yet perfectionist style and his enthusiasm for California's abundant resources translates into wildly innovative and elegant dishes. Splichal's surprising and artful use of ingredients has earned him an international reputation as one of the most imaginative and talented chefs on the American culinary scene.

Splichal and his wife and Patina Group co-founder, Christine, first achieved critical acclaim when they opened Patina Restaurant in Los Angeles in 1989. Joachim and Christine's shared vision to create unique restaurants emphasizing fresh seasonal ingredients and unparalleled service has since evolved into The Patina Group. Over the past thirteen years, the company has expanded to include a world-class catering division and an array of award-winning restaurants including: the bistro-style restaurants bearing the Pinot name, Nick & Stef's Steakhouses and Catal Restaurant and Uva Bar and Naples Ristorante e Pizzeria in the Downtown Disney® District in Anaheim, California, restaurants and cafes in LA's museums and performing arts centers and Zucca Ristorante, in downtown Los Angeles. Flagship restaurant Patina recently relocated to the landmark Walt Disney Concert Hall.

Splichal also offers his culinary vision and expertise through consulting services to clientele within the restaurant and hospitality industry, including his design of exquisite signature menus for the notable *Windstar* cruiseline featuring light and savory entrees using fresh native food with tropical accents.

Throughout the span of his two-decade career, Splichal has earned numerous awards and distinctions. In 1995 he was inducted into the James Beard Foundation's Who's Who of Food & Beverage in America. The prestigious organization also named him "Best California Chef" in 1991 and twice nominated him "Chef of the Year." He has been named a "Treasure of Los Angeles" by former Los Angeles Mayor Richard Riordan and the Central City Association, and he was voted "Restaurateur of the Year" by both the California Restaurant Writers Association in 1997 and the Southern California Restaurant Writers in 1999.

In addition, Splichal and his restaurants have been lauded the world over by the most discriminating restaurant and food critics. The *New York Times* describes Splichal's style as "clearly rooted in classic French cuisine, yet he adds a California sensibility that both lightens it and provides visual whimsy."

Born and raised in Spaichingen, a small village in Germany, Splichal traveled to Holland at the age of 18 to work in the hospitality industry. Soon thereafter, he relocated to Switzerland and began developing basic culinary skills that were later perfected at La Bonne Auberge, a Michelin three-star restaurant in Antibes, France. Splichal continued to hone his talents at the legendary L'Oasis in La Napoule and later joined forces with one of the world's leading chefs, Jacques Maximin, who became his professional mentor. He worked alongside the master chef for four years at the Chantecler restaurant in the Hotel Negresco in Nice, where he accumulated numerous culinary awards as sous chef.

Arriving in the United States in 1981, Splichal assumed the Executive Chef duties at the newly established Regency Club in Los Angeles. His popularity grew when he later opened the wildly popular Seventh Street Bistro in downtown Los Angeles. In 1984, he went on to open Max Au Triangle, where his memorable meals were the talk of Los Angeles' food aficionados.

Splichal authored the well-received *Patina Cookbook: Spuds, Truffles and Wild Gnocchi* (Collins Publishers), with text by noted food historian and *Los Angeles Times* staff writer Charles Perry. In addition, he has appeared on numerous local and national talk shows, where he enjoys sharing his culinary skills and passion for food and wine.

### **The James Beard Award**

**Recipient - *Pinot Brasserie* - Joachim Splichal**  
**James Beard Foundation**

### **Eric Lhuillier**

*Executive Chef, Pinot Brasserie.*

Inspired at a young age by the first TV chef, Raymond Oliver, Eric Lhuillier was already learning how a professional kitchen worked in a Michelin two star restaurant by the time he turned sixteen.

Classically trained in French Gastronomy, Lhuillier worked in a number of highly-acclaimed kitchens in France, before falling in love with surfing and the California lifestyle. He spent several years without straying far from the coastline, working in resort restaurants from Los Angeles to Santa Barbara before joining the Patina Group in 2002.

Lhuillier' classic French techniques have been put to use in a number of our kitchens, including Patina and Kendall's Brasserie. Now at Pinot Brasserie, his menu is a focused on casual French cuisine, from pommes frites to braised lamb, but he uses his classical training to elevate the quality and presentation of these traditional dishes to the level of fine dining.