

# L'Ermitage

BEVERLY HILLS

## **Benjamin Dayag Appointed Chef de Cuisine of Livello**

January 3, 2013 - BEVERLY HILLS, CA—"Benjamin Dayag has been promoted to chef de cuisine for Livello restaurant at L'Ermitage Beverly Hills," states general manager Sal Abaunza. "Chef Dayag joined L'Ermitage as the executive sous chef in June 2011 under the direction of chef Joseph Elevado. Over the past six months Dayag has successfully taken the lead in the overseeing the culinary team's evening service for both Livello restaurant and Livello Lounge."

"I'm happy to be given this opportunity," says Dayag. "This position gives me the perfect setting to bring new influences to this beautiful restaurant. If I had to describe my food, I would say it's American with Asian influences. My passion is to create classic dishes that embrace modern cooking methods, while staying true to time-honored techniques. I enjoy creating menus that give guests a chance to try broader combinations of flavors, textures and colors."

Dayag's first culinary experience began when he traveled to the Philippines as an adolescent to visit his grandparents on their farm. There, he became inspired by their back-country lifestyle and quickly learned the basics of planting rice, growing and picking seasonal vegetables, even butchering poultry. Throughout these informative years he would assist his grandmother in preparing traditional Southeast Asian dishes. Back home in San Diego, his mother encouraged him to accompany her to the local farmers' markets. These combined experiences served to spark his curiosity and enthusiasm for cooking.

Wanting to expand his knowledge, Dayag enrolled at the National Culinary School in San Diego where he honed his kitchen skills while nourishing his passion for cooking. After graduation he moved to Las Vegas to continue his education as line cook at one of the country's leading restaurants, Nobu. There he learned traditional Japanese techniques, including precision knife skills and the subtle finesse of cooking. Within a year, he was promoted to sous chef, and was responsible for the development of daily tasting menus and specials for more than 4 years.

Fully immersed in the world of food, Dayag took a position as the opening chef de cuisine for Social House, a four-star Asian restaurant and sushi bar

in Las Vegas in 2006. There he was responsible for menu development including the Omakase menus for 3 years. To further the success of Social House restaurants he was appointed chef de cuisine at Social House at Crystals in the new City Center at Las Vegas in 2010, and promoted to executive chef in 2011.

“Southern California has always appealed to me,” says Dayag. “so when the opportunity arose to join the culinary team at five-star L’Ermitage Beverly Hills I didn’t hesitate to relocate. Being at Livello gives me great pleasure in creating menus for a sophisticated and well traveled clientele.”

### **About L’Ermitage Beverly Hills**

L’Ermitage Beverly Hills is one of LA’s finest luxury hotels, embodying the spirit of a sophisticated private club and a gracious urban residence. Serenely situated on a tree-lined residential street, the hotel is a short stroll from the bustle of Rodeo Drive. Impeccable service combined with acclaimed dining and lounges, a rooftop pool retreat, an intimate spa, and spacious guest rooms featuring French doors to step-out balconies, complete this exceptional experience for which guests return often.

Since 2000, L’Ermitage Beverly Hills has earned the rare dual designation of the Forbes Five Star and AAA Five Diamonds awards.

For more information or reservations at L’Ermitage Beverly Hills, telephone 877 235 7582.

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