



NoMI ANNOUNCES NEW PASTRY CHEF ANDRÉS LARA
Veteran of Europe's Michelin Starred Restaurants Joins NoMI at Park Hyatt Chicago

Andrés Lara joined the culinary team of Park Hyatt Chicago and NoMI as pastry chef in May 2008. Lara brings with him over eight years of training and knowledge and an expertise in contemporary pastry as well as the creation of plates that evoke emotion and inspiration.

Over the past three years, Lara has worked in the kitchens of the finest restaurants in the world, including: *Restaurant Noma* in Copenhagen, Denmark; *Restaurant El Bulli* in Roses, Spain working with the acclaimed pastry chef, Albert Adria; and *Restaurant Bagatelle* in Oslo, Norway.

The 26-year old also honed his skills at *Visage Patisserie* in Shanghai, China; *Patisserie Totel* in Alicante, Spain, where he trained under Paco Torreblanca; *The Ritz-Carlton, Half Moon Bay*; *NoMI* in Chicago; and *The Ritz-Carlton, Palm Beach*.

The native of Columbia began his culinary career at The French Pastry School in Chicago and earned his Diploma, L'Art de la Patisserie, in 2000. Additional training includes assisting chef Vincent Bourdin, Pastry Chef for Valrhona Asia, with demonstrations in Beijing and Shanghai, China and serving as a teacher assistant to chef John Krause of The French Pastry School.

Lara looks forward to continuing to fine tune his pastry skills at NoMI and states "This is my life's passion, and I would like to share with those around me, so together we can make beautiful pastry that looks alive."