



**Bruno Riou**  
**Executive Chef, Rivea in Las Vegas**

Before enrolling in culinary school at age 24, Chef Bruno Riou studied law and geography. While taking courses at the Lycée Hôtelier De Bonneveine in Marseille, Riou staged with Provençal Chef Jean Pierre Moggia, who inspired him to follow his longtime passion for cooking. Upon graduating, Chef Riou worked in Southern France for two years before moving to London in 2002, where he had the opportunity to work at Alain Ducasse's Spoon in the Sanderson Hotel. There, under the strong leadership of Chef Ducasse, Riou committed to creating the best-quality food and striving for perfection. After being promoted to Spoon's executive sous chef, Riou opened Alain Ducasse at London's Dorchester in July 2007, where he helped the restaurant achieve its three Michelin stars in just three years.

Ready for a new challenge, Chef Riou took the executive chef position at miX at THEhotel in Las Vegas after being personally asked by Chef Ducasse. Now, with more than a decade of experience working with Chef Ducasse, Chef Riou serves as the executive chef at Chef Ducasse's newest venture, Rivea atop Delano Las Vegas, where brings Chef Ducasse's favorite Italian and French Riviera-themed cuisine to the Las Vegas Strip.