

**ALAIN DUCASSE
CHEF- CREATOR**

Alain Ducasse, considered to be one of the most renowned French chefs of his generation, is at the helm of more than 20 restaurants around the world. Mr. Ducasse, who hails from the Landes region in the Southwest of France, is known for his innovation, attention to detail and dedication to both quality and technique. His desire to pass on this knowledge lies at the heart of his many projects. Mr. Ducasse is particularly meticulous about the recruitment and training of the people who surround him. It is this solid belief in his teams that allows him to feel confident that each one of his restaurants will offer the same level of excellence, quality and service even when he is not able to be in the kitchen. Over the past 30 years as a chef, restaurateur, hotelier and teacher, Mr. Ducasse has developed a unique expertise in the art of good living and good eating, which clearly can be seen throughout the various global initiatives of the Alain Ducasse Entreprise. By 2008, Alain Ducasse Entreprise opened *Benoit*, a traditional Parisian bistro in New York City; and his most recent ventures include Rivea and Skyfall atop Delano Las Vegas. As a passionate leader, Mr. Ducasse is constantly searching to share his vast cultural awareness and curiosity with the rest of the world.