



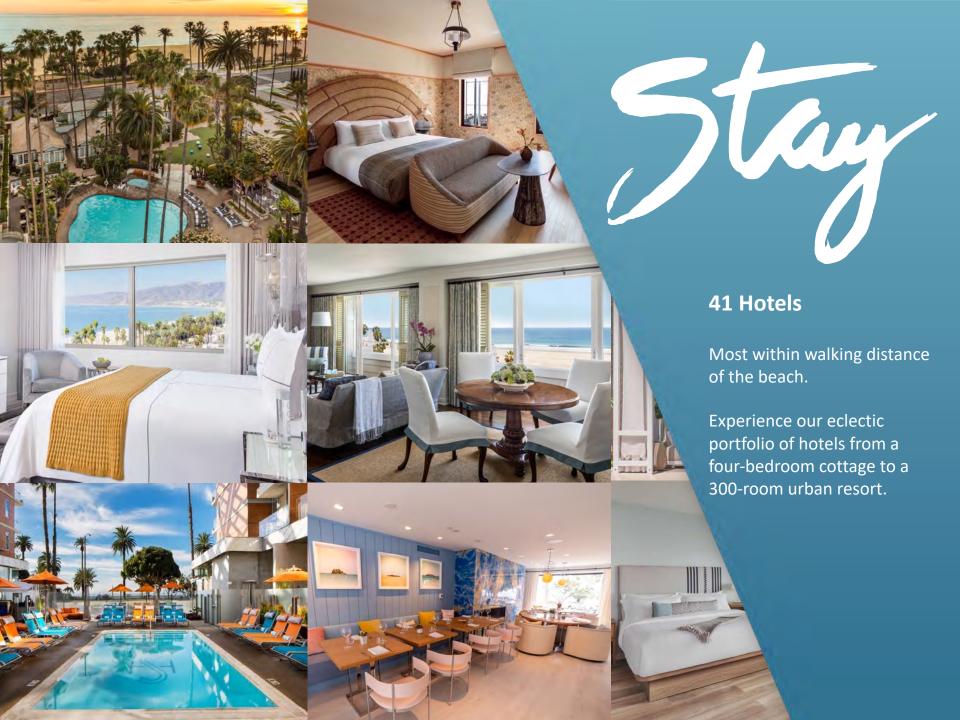


## SANTA MONICA

### **SUMMARY**

- 41 hotels
- 400+ restaurants
- 170+ street art murals
- 65+ museums & art galleries
- 8 miles / 13 km from LAX
- Perfect homebase for an LA stay
- Walkable destination
- 28 miles / 45 km of protected bike lanes











A FAIRMONT HOTEL



# Location. Location. Location.







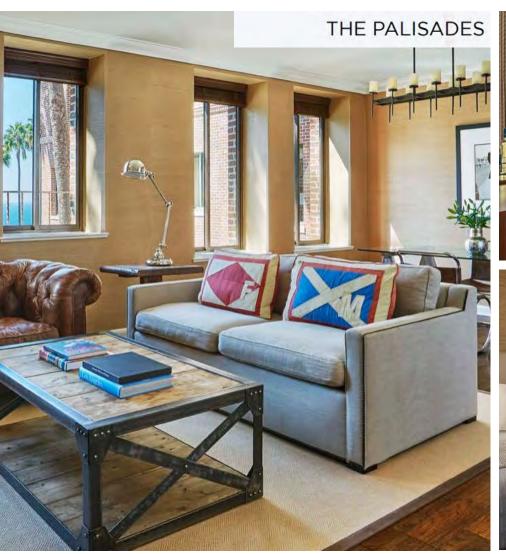














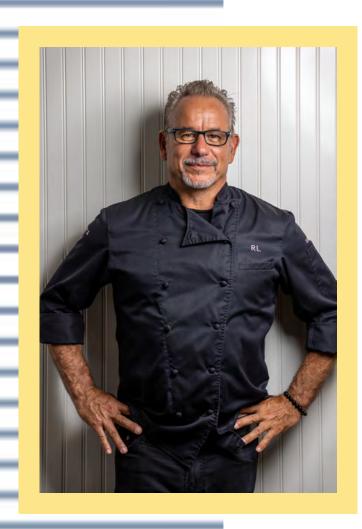












### MEET RAPHAEL LUNETTA

CHEF

**FATHER** 

**AVID SURFER** 

**BUSINESS OWNER** 

**COMMUNITY LEADER** 

WRITER

CHEF RAPHAEL LUNETTA IS ONE OF THE MOST TALENTED AND WELL-KNOWN CULINARY FIGURES IN SOUTHERN CALIFORNIA AND CONTINUES TO SOAR AS ONE OF SANTA MONICA'S PREMIERE CHEFS AND PERSONALITIES.

RAPHAEL GREW UP IN SOUTHERN CALIFORNIA, IN A BICULTURAL AND BILINGUAL HOME WHERE COOKING PLAYED AN INTEGRAL ROLE IN FAMILY LIFE.

# FORMATIVE YEARS; COOKING THROUGH FRANCE

EVERY SUMMER, RAPHAEL'S FAMILY SPENT TIME AT HIS AUNT'S 18<sup>TH</sup> CENTURY FARMHOUSE IN THE SOUTH OF FRANCE. TOGETHER, THEY ENJOYED LARGE FAMILY DINNERS COOKED OVER OPEN FIRES USING FISH-CAUGHT FRESH FROM THE OCEAN AND VEGETABLES PICKED FROM THE GARDEN.

IT WAS DURING THIS TIME THAT RAPHAEL LEARNED THE SIMPLE ELEGANCE OF FRENCH COOKING AND DEVELOPED HIS DEEP APPRECIATION FOR LOCAL, SUSTAINABLY HARVESTED INGREDIENTS.

IN 1986, RAPHAEL FOLLOWED HIS PASSION FOR FOOD AND MOVED TO EUROPE TO BROADEN HIS KNOWLEDGE OF THE RESTAURANT INDUSTRY.

HE WORKED IN PARIS AT CAFÉ PACIFICO, LA PERLA AND LA POSTÉ.



# FRANCE TO SANTA MONICA & BEYOND; A PILLAR OF THE RESTAURANT INDUSTRY

AFTER TWO YEARS WORKING IN FRANCE, RAPHAEL RETURNED HOME TO LOS ANGELES AND COOKED HIS WAY THROUGH SOME OF THE CITY'S TOP KITCHENS, INCLUDING THE ESTEEMED PATINA, CAPRI IN VENICE AND JACKSON'S BEVERLY HILLS. IN 1997, HE OPENED JIRAFFE IN DOWNTOWN SANTA MONICA, WHICH BECAME A PILLAR OF THE RESTAURANT COMMUNITY FOR ALMOST 20 YEARS.

It was during this time that he gained national media attention, earning himself the 1997 Best New Chef Award for Food and Wine Magazine.

HE PARTICIPATED IN THE ASPEN FOOD AND WINE CLASSIC, A JAMES BEARD FOUNDATION DINNER AND WAS A CELEBRITY GUEST CHEF FOR CHRYSTAL CRUISE'S VOYAGES IN THE BLACK SEA (1997), AUSTRALIA PACIFIC CROSSING (2000), AND ALASKA (2011).

RAPHAEL HAS MADE DOZENS OF APPEARANCES ON FOOD NETWORK SHOWS, WAS A JUDGE ON BRAVO'S TOP CHEF AND APPEARED ON BEAT BOBBY FLAY IN 2014.

### THE "SURFING CHEF"

RAPHAEL IS WIDELY KNOWN FOR HIS SECOND PASSION - SURFING - AND HAS GAINED THE TITLE "THE SURFING CHEF" AS HE IS OFTEN SEEN ON SOUTHERN CALIFORNIA BEACHES SPENDING TIME IN THE WATER.

AS AN AVID SURFER AND
WATERMAN, HE HAS DEVELOPED A
DEEP RESPECT FOR THE OCEAN AND
SPENT A YEAR TRAVELING THE
WORLD ON THE ASSOCIATION OF
SURFING PROFESSIONALS (ASP)
TOUR.

IN BETWEEN WAVES, HE SPENT FREE TIME IN KITCHENS AND RESTAURANTS, IMMERSING HIMSELF IN THE LOCAL CULTURES AND CUISINES. HIS CONTRIBUTIONS CAN BE FOUND IN THE BOOK "FIRST WE SURF, THEN WE EAT: RECIPES FROM A LIFETIME OF SURF TRAVEL."











LUNETTA; LUNETTA ALL DAY



LET'S EAT; BON APPÉTIT

THANK YOU
- CHEF RAPHAEL

