

PRESS RELEASE

MICHELIN STAR GUEST CHEF ARRIVES AT PRIVE 249

For Release Monday 30th January: From extreme mountain sports to the summits of French Gastronomy, acclaimed Two Star Michelin Chef Edouard Loubet will showcase his culinary fare at an exclusive degustation evening at Privé 249 on Wednesday 22nd February from 6:30pm.

Guests attending the event will enjoy a carefully prepared seven-course journey of gastronomy by French born Loubet, along with wine pairing by Restaurant Manager Wendy Hawkins-Leslie.

Edouard describes his style in three words 'simplicity, smoothness and lightness.' "I fight against heaviness", the Chef insists.

A master of his craft, Loubet is a Two Michelin Star Chef, and boasts four hats at his restaurant Domaine de Capelongue in Bonnieux France. Loubet was also awarded the coveted title of French Chef of the Year in 2011 by Gault Millau, one of the most influential restaurant guides in France.

Born in Val Thorens, Loubet was a professional member of the French Alpin ski team, before the family tradition (his mother owns the Fitz Roy in Val Thorens) influenced his move to the kitchen.

Shortly after completing his culinary studies Loubet traveled to the United States and Canada. During his travels he constantly wrote to the owners of all three star restaurants listed in the Michelin guide in his homeland of France, in the hope of securing a position on his return.

Impressed by his persistence and enthusiasm, Alain Chapel at Mionnay offered him a role, and from there Edouard moved throughout the French restaurant scene learning from the leaders in his field, including Marc Veyrat of Annecy (where his passion for herbs was born), Pierre Orsi (La Mère Brazier) and Philippe Chavent (La Tour Rose).

"Edouard has personally designed a very special menu for the evening. It is unlike anything we have offered before and the team and I am thrilled that we can work



alongside Edouard and introduce his style of cuisine to our guests. It will be quite an experience," says Prive's Executive Sous Chef Craig Napper.

Lobster Soup infused with Wild Vervain, Complicity of Foie Gras, Chanterelle Mushrooms Mousse and iced soup of bitter chocolate with floating islands of yarrow meringue and ice cream are just a few of the elements to appear throughout the seven course event.

Tickets for the event are \$249 per person, which includes expert wine pairing. Bookings for 'Dinner with Edouard Loubet' are essential and can be made by contacting 07 3835 3535. Tickets are strictly limited.

Following the exclusive evening with Edouard Loubet, Craig Napper and the team of Privé 249 will offer a selection of Edouards dishes from Thursday 23rd February to Saturday 10th March for a special 3 course dining option for \$99 (excluding wine pairing). Bookings via 07 3835 3535.

Privé 249 offers a sexy, smart and private dining experience. All the senses are engaged with magical views, sublime flavours, smart service and striking décor. Floor to ceiling windows frame magnificent city views overlooking Brisbane Central Clock Tower and the historic Anzac Square. By day natural light streams through the windowed wall and by night the mood is transformed with dramatic Italian chandeliers. Black glass tabletops are set with white china and Italian titanium cutlery, a striking mix of gold and silver.

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