



NEWS

THE RITZ-CARLTON

LOS ANGELES

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THE RITZ-CARLTON, LOS ANGELES ANNOUNCES SENDERO – A COLLECTION OF SIGNATURE DINING EXPERIENCES TO DEBUT IN FEBRUARY 2023

Los Angeles, Nov. 14, 2022 – The Ritz-Carlton, Los Angeles announces **Sendero**, a new collection of signature dining experiences located on the 24th floor of the luxury hotel. With sweeping views across downtown Los Angeles, Sendero offers multiple dining concepts dedicated to the cuisine found south along the Pan American highway – from the seafood-rich Baja coastline to the fertile plains of Argentina to cosmopolitan urban capitals. Helmed by **Chef de Cuisine Kevin Luzande** with interiors envisioned by San Francisco based EDG Design, Sendero will begin welcoming guests in February 2023.

“A complex of four venues in one, Sendero is a journey across the cuisine of Latin America,” shares Javier Cano, Area General Manager of The Ritz-Carlton, Los Angeles. “While all of the spaces share a similar path, each offers its own visual and gastronomic excursion. Guests will feel as if they are taking a culinary road trip, encountering an array of flavors as they move from space to space.”

Sendero dining spaces include:

- **Corteza at Sendero:** a lively bar featuring a ceviche serving station, as well as a social dining room with a focus on Baja cuisine. Décor is reflective of the colorful landscape and vibrant markets found along the Sea of Cortez with bright tiles and textiles, while the menu highlights seafood and farm-fresh ingredients.
- **Leña at Sendero:** an Argentine influenced steakhouse that pays homage to gaucho ranching history. Named for the firewood used by gauchos, Leña features warm wood details, plush seating, a deep and rich color palette and serves a menu of grilled and roasted meats.
- **The Agave Library:** an intimate room featuring a custom Agave display and crimson accents, is dedicated to rare and premium tequila and mezcal along with noteworthy agave based spirits.
- **Volante:** a conceptual chef’s table offering a one-of-a-kind culinary experience. Volante means ‘flyer’ – a nod to the elevated dining. The space is an intimate experience enabling diners to directly interact with the chef. *Volante is anticipated to open in late 2023.*

Specializing in Latin influenced cuisine prepared with local ingredients, Sendero’s Chef de Cuisine Kevin Luzande brings a wealth of knowledge to The Ritz-Carlton, Los Angeles, most recently serving as Executive Chef of Acre Restaurant in San Jose del Cabo in Mexico. Luzande discovered his passion for the culinary arts more than 20 years ago, taking on supporting positions at The Ritz-Carlton Marina Del Rey and David Burke Las Vegas. Luzande elaborated on his knowledge and

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mastery of Latin cuisine with chef de cuisine roles at Riviera Restaurant and Playa Restaurant in Los Angeles. He then used his expertise to build the culinary program of the renowned Acabar Restaurant from its opening in 2013 through 2015.

For more information on The Ritz-Carlton, Los Angeles and updates about the hotel, please visit www.ritzcarlton.com/losangeles.

About The Ritz-Carlton, Los Angeles

A landmark of the downtown skyline, The Ritz-Carlton, Los Angeles is a sophisticated haven at the vibrant center of the city. The hotel features 123 well-appointed guest rooms and suites, an expansive Club Lounge on the 23rd floor, luxury spa, exclusive rooftop pool and more than 100,000 square feet of meeting and event space. The hotel recently completed a significant enhancement led by Rottet Studio. The modern Art Deco inspired renovation features a full redesign of the lobby and extends through all the hotel's guest rooms and suites, corridors, lobby and Club Lounge. For more information, please visit www.ritzcarlton.com/losangeles.

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