



## MANFRED LASSAHN

Executive Chef
Watertable, Hyatt Regency Huntington Beach Resort & Spa



Hospitality industry standout Manfred Lassahn is the executive chef of the Hyatt Regency Huntington Beach Resort & Spa and the mastermind behind Watertable, recently named to Open Table's Diner's Choice Top 100 Restaurants in North America. Watertable, the resort's wildly popular signature restaurant newly opened in Spring 2014, has been featured in Coast, LA Times, Orange County Register Magazine, and Rivera OC, as a visionary by putting a new, creative spin on American-style cuisine. Chef Lassahn continues to evolve the dining concepts throughout the resort with his innovation and passion.

With a history that spans nearly three decades in executive-level culinary roles within the Hyatt Hotels Corporation, Chef Lassahn's unique skills lead the resorts' award-winning restaurants into ever-new culinary excellence phases, dictated by seasonal and naturally raised and sustainably sourced ingredients.

Chef Lassahn oversees all aspects of the resort's cuisine, including Watertable, the stately and sophisticated Red Chair Lounge, Pete's Sunset Grille, and all special events and banquet functions.

Throughout his career, Chef Lassahn has served as executive chef at various high-profile Hyatt properties, including the Hyatt Regency Long Beach, Hyatt Valencia, and most recently at the Hyatt Regency Century Plaza.

A polished industry expert, Chef Lassahn, was recognized in 2011 as Hyatt Hotels' Chef of the Year and played an active role and introduced leading food and beverage trends within the resort dining experience by heading the development of Vines restaurant at the Hyatt Valencia, which is renowned for its seasonal menu changes and quarterly wine-pairing dinners, consulting on the Hyatt Hotels "For Kids by Kids" innovative menu concept and the brand's "Culinary Diversity Taskforce Boot Camp."

Due to his stellar track record, Chef Lassahn was among those chosen to develop and manage Hyatt hotel's fine-dining standards and banquet servicing.