

## information

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### **PIERRE GAGNAIRE**

When it comes to cuisine, three-star Michelin Chef Pierre Gagnaire says, “The dishes have to be well assembled, easy to understand and possess eccentricity. And, of course, they have to be delicious.” On December 4, 2009, Gagnaire opened his first restaurant in the United States at Mandarin Oriental, Las Vegas.

*Twist by Pierre Gagnaire* boasts an innovative menu that infuses the simplicity of classic French cuisine with a modern spin – a fusion for which Gagnaire is revered in today’s culinary world. *Twist by Pierre Gagnaire* is Gagnaire’s second restaurant within Mandarin Oriental Hotel Group as his first, *Pierre*, is located at Mandarin Oriental, Hong Kong.

Born in Apinac, France, Gagnaire is the Head Chef and owner of multiple Michelin-star restaurants worldwide, including establishments in his native France as well as London, Hong Kong, Tokyo, Dubai, and Korea. Although his food is often described as modern, his style is deeply rooted in the French cooking tradition. Gagnaire’s innovative creations, while refined and exquisitely presented, are both easy to understand and unpretentious.

Pierre Gagnaire was born in Apinac, France in 1950. The son of restaurant owners, he began his career as an apprentice learning the fundamentals of traditional cuisine in Lyon. In 1974, the young chef discovered the world of creative cuisine when working with Chef Alain Sendernes at Lucas Carton in Paris. It was the beginning of a new era and a new way of looking at food for Gagnaire.

After two years roving the world, particularly the New World, Gagnaire returned to his family restaurant, Le Clos Fleury, near Saint Etienne and took over the kitchen. It was 1976 and Gagnaire earned his first Michelin star. He decided to go solo in 1981 and opened his first

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restaurant in Saint Etienne; he received two Michelin stars. Gagnaire opened his second restaurant in 1992 and soon earned three Michelin stars for his signature cuisine. Gagnaire opened a new restaurant in 1996 in Paris and within two years regained his three-star status.

Gagnaire was one of the first chefs to embrace the idea of food as art—like a painter, he marks his culinary “eras” by dish and year. Constant evolution has allowed Gagnaire to stay at the forefront of the international culinary scene and remain relevant in an ever-changing world.

Gagnaire’s collaboration with French chemist and professor Hervé This (a founding father of molecular gastronomy) has pushed the chef to greater heights and spawned two cookbooks, including *La Cuisine c'est de l'Amour, de l'Art, de la Technique* published in 2006 and *Alchimistes au Fourneaux* in 2007. Gagnaire’s other books include *Sucre-Sale* (2002) and *Lucide & Ludique* (2007).

In 2001, Gagnaire co-founded the molecular gastronomic dining experience known as “Note à Note” with French chemist, Hervé. Offered exclusively at his restaurant, *Pierre*, at Mandarin Oriental, Hong Kong, “Note à Note” is claimed as the world’s first dish made entirely of pure compounds. The process, referred to as “culinary constructivism,” involves separating pure compounds found in natural ingredients, such as glucose and citric acid, and combining them with substances to alter their natural form and texture. The result is unique, offering diners familiar flavors with a new consistency and appearance.

To fully understand Gagnaire’s perspective, one must have what the master chef calls “intelligence of the senses,” in addition to curiosity and freedom of spirit. Moreover, his food is continually evolving, as are his passion and inspiration. In sum, Gagnaire asserts, “I want to put emotion and intelligence into every one of my dishes”

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