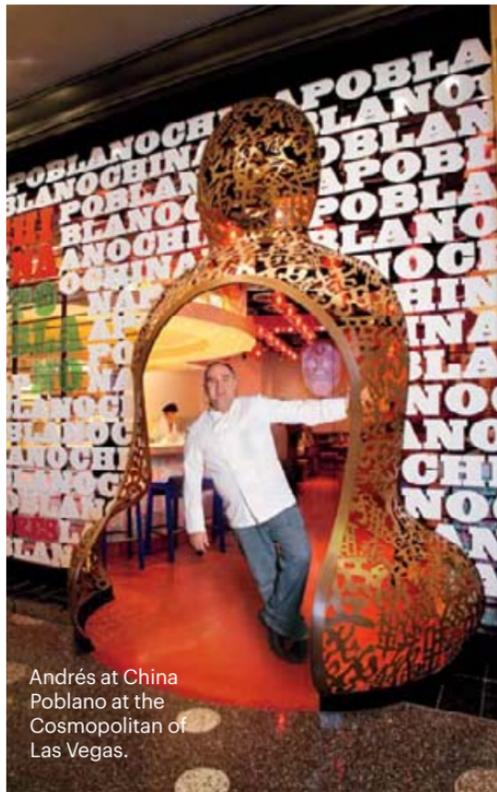


HOT RESTAURATEUR

José Andrés, *China Poblano and* *Jaleo, Cosmopolitan* *of Las Vegas*

Spanish-born José Andrés is more culinary mix-master than chef. Since 1992, he has opened 11 restaurants, introduced Americans to small-plate dining and molecular gastronomy, cooked at the White House, starred in the food TV series *Made in Spain*, and told *60 Minutes* that meat is overrated and vegetables are “unbelievably sexy.” In December, he debuted two hot spots at the Cosmopolitan of Las Vegas—the first is a reboot of his hit D.C. restaurant, Jaleo (“the only place in the world with paella cooking in the middle of the dining room”), the second the Chinese-Mexican China Poblano. Coming in May 2012: Andrés’s Bazaar at SLS at South Beach, the East Coast counterpart to his white-hot Bazaar at the SLS at Hotel Beverly Hills. “It’s Spain meets Latin America with a touch of Singapore,” he riffs.



Andrés at China Poblano at the Cosmopolitan of Las Vegas.