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Restaurants Testimonials

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Hi Debra and Edward,

Thank you so much for this beautiful write up. I could not add another word since it really and fully describes who we are and what La Silhouette is all about. NY Times step aside - LOL...

Thanks again and please continue to spread the love.

Best,

Sally Chironis

Owner, La Silhouette

New York, NY 10019

Website: la-silhouettenyc.com

Facebook: www.facebook.com/lasilhouetteny

Debra,

Thank you for featuring allium restaurant + bar in the January 2010 edition of Luxury Experience. We were very excited to read about your positive experience at allium and its further reach in TripAdvisor Best Web Links / Professional Advice as a review source. The Google rankings are indeed terrific, so kudos to you for your successful marketing efforts! On the Mezze Restaurant Group side of things, we have started spreading the word about the materials on Facebook and Twitter.

Cheers,

Angela Cardinali, Marketing and Strategic Planning

Mezze Restaurant Group

Great Barrington, Massachusetts, United States

www.alliumberkshires.com

www.mezzeinc.com

Dear Debra,

Thank you for the extensive Luxury Experience coverage of The Culinary Institute of America and its programs and restaurants. We were impressed by the number of materials you were able to generate from attending the Holiday Boot Camp at our Hyde Park campus. Your resulting materials provide a wonderful showcase for The CIA! We are eager to monitor how your extensive exposure translates into increased traffic for our cooking classes and restaurants.

My thanks,

Jay Blotcher

The Culinary Institute of America

www.CIAChef.edu

Dear Debra:

Thank you for the amazing material about our cooking workshop in Puebla, Mexico, you made a wonderful description about Mesones Sacristia including our boutique hotel concept.

I am sure this will be very helpful for many visitors.

Kind Regards,

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Lic. Leobardo J. Espinosa
Director General
Mesones Sacristia Puebla
www.Mesones-Sacristia.com
www.MexicoBoutiqueHotels.com
www.Epiculinary.com

Debra,

Thank you so much for sending us the articles promoting Bacco and the Tales of the Cocktail Spirited Cocktail Pairing Dinner in New Orleans. It was a pleasure working with you and Edward as Guest Bar Chefs over the summer, and I hope we have the chance to work together again in the future. I will be sure to forward along these great articles and pictures to our Chef and staff at Bacco. As you can see by the pictures, they all had such a great time working with you both for the dinner.

Thanks so much,

Christina Marciante
Promotions, Programs and Partnerships Coordinator
Ralph Brennan Restaurant Group
New Orleans, LA
www.NewOrleans-Food.com

Dear Debra,

I want to tell you how exciting it was to see the coverage on Bruno Jamais Restaurant Club. As I expected, you did a wonderful and thorough job with the piece. I am very appreciative.

Sincerely,

Katherine Rothman
CEO
KMR Communications
New York, New York, United States
www.KMRCommunications.com

"Debra,

I am very sure that a large number of all the American guests that visit us at the moment (A LOT !!!) find their way through your fantastic article.

I seriously hope and am very confident that our paths will cross again some day

The best of wishes for you."

Thomas Rode Anderson (Michelin Star Chef)
Kong Hans Kælder
Vingaardsstræde 6
DK 1070 København K, Denmark
Telephone: +45 33 11 68 68
Fax: +45 33 32 67 68
www.KongHans.dk

"Dear Debra,

Greetings from sunny Berlin!

Thank you so much for the articles attached. We are very proud to be included in Luxury Experience; it's a

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very nice and interesting article.

If you have a chance to return to Berlin one day, please stop by, we would be very happy to welcome you again.

All the very best and kind regards,"

Mathias Müller
Director of Sales & Marketing
first floor
Berlin , Germany
www.Palace.de

"Dear Debra,

Thank you very much for the wonderful presentation of our restaurant DIE QUADRIGA.

With kind regards - as well from Bobby Bräuer!"

Christina Weinle
Marketing Director
Die Quadriga
Berlin, Germany
www.Brandenburger-hof.com

"Dear Debra,

Thank you very much for the wonderful coverage.

We hope to welcome you again at Fischers Fritz at The Regent Berlin, and look forward to hearing from you."

Best regards,

Nina Deutschmann
Junior Public Relations Manager
Fischers Fritz
Berlin, Germany
www.FischersfritzBerlin.com

"I would like to thank you for the response that I received from the article on my restaurant; from people from different countries like Italy and Sweden, it was amazing. I never expected to receive phone calls from people making reservations from those countries, from the Luxury Experience material. It was interesting to show readers how some restaurants like us are trying to make a difference in our concept, food and style, without losing that personal touch with our clientele.

Thank you, Luxury Experience for giving us this opportunity to be part of your extraordinary group of restaurants, with special thanks to Debra for being the person involved in this material."

Jordy Lavanderos, Chef/Owner and staff
Secretes
New York, New York, United States

"Dear Ms. Argen,

Thank you very much for your e-mail and the attached copies of the articles on Tantris. Mr. Haas, Mrs. Bosch and Mr. Metzger are very pleased with the articles and want to thank you for the wonderful presentation. It was a pleasure having you with us and working with you. We wish you all the best."

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Kind regards

Restaurant Tantris
Anita Riedl
www.Tantris.com

"We were delighted to read such a nice article on our restaurant and cooking. Guy Savoy and the whole staff thank you a lot."

Carine Guillemot
Guy Savoy
Paris, France
www.GuySavoy.com

"Thanks Debra and Edward for another perceptive article on our restaurant; you clearly have a real eye for detail. It is always a pleasure to have guests in the restaurant who understand what we are trying to do and appreciate the lengths we go to in order to achieve this. We are pleased to see that Luxury Experience continues to go from strength to strength and we wish you ongoing success."

Charles Tyler, Adu Amran Hassan and all at Champor-Champor
Champor-Champor
London, England
mail@champor-champor.com
www.Champor-Champor.com

"Thank you to Debra C. Argen and the Luxury Experience team for an excellent article on the wine pairing dinner at Amma. I think this may be the first time in the United States that Indian cuisine has been paired with wine. I have been to many places in the world and it has taken me a long time to find real wine to pair with Indian cuisine. Thank you from myself and the Amma team."

Bikky Sharma
Sommelier/Manager
Amma
New York, New York, United States
www.AmmaNYC.com

"Thank all of you at Luxury Experience for a well written article about the Italian Culinary Institute and our entertaining events and classes. You covered every detail of a memorable Tuscan dinner."

Claudia Costantino
Director of Marketing
Italian Culinary Institute
New York, New York, United States
www.ItalianCookingandLiving.com

"The article captured all the details of our program at Toscana Saporita Cooking School. It made the weeks activities come alive as if the reader were actually there with us in Tuscany, from the lessons to the tours to the newfound friends. We enjoyed having you visit us Debra and thank you for a great job retelling your experiences!"

Sandra R. Lotti
Owner/Director
Toscana Saporita Cooking School
Stiava, LU, Italy
info@toscanasaporita.com
www.ToscanaSaporita.com

"Dear Ms. Argen

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Thank you for sending us the articles about Gothenburg, Elite Plaza Hotel and Swea Hof.

Both Björn Tagesson and I are very impressed by the articles. You have certainly managed to capture the feeling of the hotel and the restaurant in your writing.

We would like to wish you a Merry Christmas and a Happy New Year.

Send our regards to Mr. Nesta as well.

Best regards,

Björn Tagesson & Therese Blomquist”
Therese Blomquist
Marketing Coordinator

Björn Tagesson
Executive Chef

ELITE PLAZA HOTEL
Västra Hamngatan 3
Box 110 65
SE- 404 22 Göteborg
www.Elite.se