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# adour

THE ST. REGIS WASHINGTON, D.C.

## **SEBASTIEN RONDIER NAMED EXECUTIVE CHEF OF ADOUR AT THE ST. REGIS WASHINGTON, D.C.**

**March 30, 2012 (Washington, D.C.)** — *Adour at The St. Regis Washington, D.C.* and Alain Ducasse Entreprise are delighted to announce the promotion of Sébastien Rondier to Executive Chef. Formerly the Executive Sous-Chef, Rondier established himself as a creative and highly-respected talent in the kitchen. A close collaborator of Alain Ducasse since 2000, Rondier shares a deep appreciation for the finest ingredients and refined flavors, two qualities that continue to distinguish and define all dining options at the hotel. Chef Rondier replaces Chef Julien Jouhannaud who now serves as the Executive Chef at *Adour Alain Ducasse at The St. Regis New York*.

Rondier began his culinary training at age 16, under the tutelage of Francis Lafont, the chef-owner of a local country inn. In 1997, Rondier moved to Paris, where he worked at two highly venerated restaurants under the direction of Michel Del Burgo, *Hôtel Bristol* and the Michelin-starred *Taillevent*. While training with Del Burgo, Rondier discovered Mediterranean cooking and cuisine, which in turn inspired him to travel to Monaco to work with Alain Ducasse.

From 2000 to 2003, Rondier trained with Chef Franck Cerutti as *chef de partie* of Alain Ducasse's three Michelin-starred *Le Louis XV – Alain Ducasse* in Monaco before moving to New York City to serve as sous chef of *Alain Ducasse at the Essex House*, and then at *Adour Alain Ducasse at The St. Regis New York* when the restaurant opened in January 2008. Shortly afterwards, Rondier was appointed Chef de Cuisine at *Benoit*, Alain Ducasse's traditional Parisian bistro in New York City, which opened in April 2008.

Just prior to joining the culinary team at *Adour at The St. Regis Washington, D.C.* in October 2011, Rondier was the Executive Sous Chef at the W Retreat & Spa, Vieques Island where he worked to create *miX*'s contemporary, Mediterranean-inspired cuisine.

Alain Ducasse and Chef Rondier will launch a new menu at *Adour at The St. Regis Washington, D.C.* in April 2012, which will include daily breakfast, lunch and dinner service.

Tucked in the heart of The St. Regis Washington, D.C., *Adour* represents a harmonious balance between Alain Ducasse's dedication to the culinary arts and the legendary elegance of The St. Regis Hotel. Designed by the New York-based architecture firm Rockwell Group, the restaurant celebrates the historic nature of the space while also using modern finishes, furniture, and décor to complement the classical architecture. Since its opening in September 2008, *Adour* has received impressive accolades including recognition as one of the city's top five restaurants by *Washingtonian* magazine in January 2011, and in 2012 continues to be recognized as one of the best restaurants in the city by the magazine.

Located at 923 16<sup>th</sup> and K Streets, N.W., *Adour* is open daily for breakfast from 7 to 11 am, and for dinner from 5:30 to 10 pm Sunday through Thursday and from 5:30 to 10:30 pm Friday and Saturday. Starting April 16, lunch will be served daily, from 11:30 am to 2 pm. For more information or to make a reservation, visit [www.adour-washingtondc.com](http://www.adour-washingtondc.com) or call 202-509-8000, and for seasonal news regarding the restaurant, join Adour on [Facebook](#).

### **About St. Regis Hotels & Resorts**

Combining classic sophistication and modern luxury, the St. Regis brand remains faithful to its commitment to excellence. Founded by John Jacob Astor IV, with the opening of the first St. Regis Hotel in New York City over a century ago, the St. Regis brand of hotels and residences is known for its unique luxury dimension, customized service and refined elegance in the best destinations worldwide. Plans for the brand to globally continue its legacy include long-awaited St. Regis hotels and resorts in Buenos Aires and the Riviera Maya. In Asia, St. Regis has also announced plans to open hotels in Changsha, Chengdu, Kuala Lumpur, Lijiang, New Delhi and Zhuhai. In Europe, Africa and the Middle East, the St. Regis brand will continue to expand in Abu Dhabi, Amman, Cairo, and Mauritius. The distinctive trait of the St. Regis experience is customized service and attention to detail through signature St. Regis Butler Service, coveted locations and luxurious design. For more information on St. Regis Hotels & Resorts, please visit [www.stregis.com](http://www.stregis.com) and for the privilege of residential ownership, please visit [www.stregis.com/residences](http://www.stregis.com/residences).

### **About ALAIN DUCASSE Entreprise**

ALAIN DUCASSE Entreprise devotes itself with passion to culinary pleasures and the art of hospitality in order to exceed the expectations of its international clientele. The group keeps on developing new ideas and ensuring they are successfully put into practice. This constant search for excellence relies on the particular talents of the men and women of the group, on the utmost quality of its products and on a complete knowledge of modern technologies. At the head and heart of his restaurant and hospitality group, Alain Ducasse is both a chef-creator and a strict entrepreneur. As a creator, he insists on offering a cuisine that is just right while as an entrepreneur, he is the driving inspiration behind his ventures, shares his in-depth knowledge and a unique vision of the food service and hospitality industry. ALAIN DUCASSE Entreprise operates in the field of hospitality with Alain Ducasse's traditional hotels in Provence and in Italy as well as with hotel consortium Châteaux & Hôtels Collection. The company's involvement in knowledge transmission focuses on three complementary activities: publishing, training for professionals as well as the general public, and consulting. For more information on ALAIN DUCASSE Entreprise, please visit [www.alain-ducasse.com](http://www.alain-ducasse.com).