

Great Chefs Series

Hosted by

The Robert Mondavi Institute for Wine and Food Science, UC Davis



Chef Daniel Olivella was born in the heart of the wine region of Penedes in Spain and with more than 30 years of experience in the restaurant business he brings authentic Spanish flavors to his establishments in the Bay Area and Austin. Olivella began his career as a teenager in his hometown of Vilafranca del Penedes at L'Era, which was the first international restaurant in the area. He then made the move stateside where he trained at Chicago's La Paella. It was in Chicago where he had his first experience with Richard Melman's restaurant group, Lettuce Entertain You, at Café Babareeba and Shaw's Crab House. Olivella ventured west to Palm Springs to work for Sydney Chaplin at Chaplin's Bistro, continuing on to San Francisco's renowned Zuni Café owned by Judy Rogers. Given the opportunity to work in his home country, Daniel, returned to Barcelona, where he worked at Servicio Wilson, a hot spot during the 1992

Olympics. Upon returning to the states, he was offered the position of Chef at Thirstybear, which in turn led him to open B44, a Catalan Bistro in the heart of the Financial District in San Francisco. Most recently, Olivella just opened Barlata in Austin, Texas, where he currently resides with his family.



SEPTEMBER 13: Daniel Olivella

The Great Chefs Immersion Experience

9:00 am to 4:00 pm

In the morning, 24 participants will meet chef Olivella in the Food Innovation Kitchen, a state-of-the-art learning facility located within the Robert Mondavi Institute. They will enjoy private instruction and then dine with this world class chef. Afterwards participants will enjoy a Spanish Paella demonstration complete with tasting and wine pairings from around Spain while Chef Olivella shares on his secrets of the trade.

Immersion Experience with Lecture \$250

The Great Chefs Lecture Series

2:00 pm to 4:00 pm

Participants will experience a Spanish paella-making demonstration led by Chef Olivella complete with tastings and Spanish wine while Chef Daniel shares his secrets of the trade.

Lecture \$50

Proceeds from the Great Chefs Series support continued excellence in outreach and education at the Robert Mondavi Institute, UC Davis



UC DAVIS
Robert Mondavi Institute
for Wine and Food Science

Enhancing our quality of life through wine, brewing and food sciences