



Photography by Viktor Budnik



## C-Suite Executive Chef Alberto Vazquez

Mediterraneo  
Directory of Culinary Operations

### "The Recipe for Success"

When celebrated Chef Alberto Vazquez was appointed Director of Culinary Operations for the Westlake Village Inn property, he brought with him his uncompromising style of snubbing the typical conventions of cooking. "Mediocrity is an appetite killer," says Vazquez. "My goal is to make my diners happy. And 'passable' doesn't make them happy."

While Vazquez oversees all culinary operations of the Westlake Village Inn, he cherishes his hands-on time as head chef of Mediterraneo, the Inn's premier eatery. His recipe is simple. First and foremost, Vazquez has always been a champion for quality. "It's sounds so obvious," he says, "but it's amazing how many chefs are naively content with sub-par ingredients." Then add a generous helping of hospitality and mix thoroughly with inspiration and technique.

Under the guidance of his father, a professional chef, Vazquez was introduced to the kitchen at a very early age. He began to develop his technique and expand his skill set by working in top end establishments around the country. He returned to Southern California, further refining his skills at Shutters in Santa Monica, Sherwood Country Club and Tuscany in Westlake Village.



His passion is on the plate. Vazquez is always excited about working in the kitchen, and he's an advocate for simple, gourmet dishes. "I enjoy creating new fusions of cuisines and ingredients, but I never let my technique over-complicate my recipes," he says. "It's all about proper preparation and good taste." This philosophy has been the foundation of Mediterraneo's seasonal menu, one that showcases his global experiences and has diners returning for more. 🍷

### Braised Beef Short Ribs

3 1/2 lbs. of bone in beef short ribs

1 lg. Yellow onion, thinly sliced

1 (28 oz.) can whole plum tomatoes, drained and chopped

1 (8 oz.) can of tomato sauce

Season with salt, pepper and granulated garlic

1/2 tsp. fresh oregano

1 tsp. fresh parsley

1/2 bottle of red table wine

4 Tbsp. olive oil

1 bay leaf

Preheat oven to 350 degrees. Heat 2 tablespoons of oil in an ovenproof casserole pan placed over medium high heat. When the oil is hot, season the ribs with salt, pepper and granulated garlic then sear for about 3 minutes on each side and remove from the pan.

Pour the remaining oil into the casserole. Once it is hot, add the onion and saute it for 3 to 4 minutes at medium heat. Add the herbs and wine, and continue to cook for 2 to 3 minutes. Stir in the chopped tomatoes and mix in the tomato sauce. Season to taste and return the ribs to the casserole. Add the bay leaf.

Cover and cook in the oven for 2 hours. When cooking is complete, skim off any excess fat. Serve with your favorite pasta or potatoes.

**Enjoy and remember to always cook with your heart!**