

# David Slay, Acclaimed Chef, Wins Best of Los Angeles Award- "Best Fine Dining Chef (South bay)- 2021"

*"We're honored to include David Slay and his restaurant SLAY Steak + Fish Houses into our BoLAA family." ~Aurora DeRose*

LOS ANGELES, CA, UNITED STATES, February 22, 2021 /EINPresswire.com/ -- [David Slay](#), acclaimed chef, wins Best of Los Angeles Award- "Best Fine Dining Chef (South bay)- 2021" for he and his restaurant [SLAY Steak + Fish House](#), according to Aurora DeRose, award coordinator for the Best of Los Angeles Award community.

The "Best of Los Angeles Award" community was formed five years ago and consists of over 7,300 professional members living and working in Southern California. It celebrates the best people, places and things in Los Angeles with a slogan "No Ads. No B.S. Only the Best."

"The mission of the community is to celebrate the best of Los Angeles and allow its community members to connect with other members who share the highest standards of quality and integrity," expresses DeRose. "We're honored to include David Slay and his restaurant SLAY Steak + Fish House into our BoLAA family."

The restaurant features grass-fed beef,



David Slay.



sustainable seafood and multiple vegan options, as well as a locally sourced vegetable. In fact, its vegetables and produce are from its own organic garden.

Chef David Slay enjoys a well-earned reputation as one of the most professional and hardworking chefs in the hospitality business. In 2017, he leveraged his success in the dining industry into winemaking and founded Slay Estate and Vineyard, which is set in the majestic Santa Barbara wine country and its prestigious Sta. Rita

Hills AVA. He brings his meticulous attention to detail and focus on personable service from his work at Park Ave Dining and il garage ristorante in Orange County, California to the art of running a vineyard, creating breathtaking wine blends, responsible farming, and putting on unforgettable events.

Slay took over two years to prepare the estate and worked hand-in-hand with vineyard managers and workers on all details, which visitors can notice immediately upon arrival. At his restaurants, Slay is as likely to be found watching over the staff of sous chefs, bakers, and pastry chefs as he is to be spotted visiting customers at their tables to explain how he prepared their meal. That same dedication forms the foundation of the Slay Estate and Vineyard and of the relationships with the vineyard workers.

David's journey to [Slay Vineyard](#) started at a very young age. A third-generation American restaurateur, David began his training at the age of 11 in his father's kitchen. He apprenticed with classically trained European chefs in Las Vegas when he was 17, and at 20 opened his first restaurant, a 26 seat French café with no liquor license, due to the fact he was not old enough to get one.

David apprenticed with two-star chef Gerard Vie at Tros Marches in Versailles and A. Beauvillier Restaurant in Paris with famed chef Marc Angel. Afterward, he was the owner and chef of several popular fine dining restaurants in his hometown of St. Louis, Missouri, before tackling the competitive California restaurant scene, where he became the face and spirit of David Slay's La Veranda in Beverly Hills, the renowned California/European-style bistro he founded in 1989. Under Slay's direction, La Veranda was recognized as one of the "Best Gold Medal Restaurants in the United States" and Los Angeles Magazine included David Slay on a list of "300 Reasons Not to Pack Up and Leave L.A.". David then created and currently runs two successful restaurants: Park Ave Dining and il garage ristorante in Orange County, California. Both restaurants are consistently among the top-rated restaurants in Zagat, and il garage was recently named one of



SLAY Steak + Fish House

the top Italian restaurants in Southern California in Orange County Register. On top of that, he just opened two new restaurants closer to home in Manhattan Beach, California: Slay Steak + Fish House and Slay Italian Kitchen.

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