



The Cultivated Catalan: Guest Chef Xavier Pellicer

TRB is delighted to announce that one of the top chef in Spain, **Xavier Pellicer**, will be joining us here in Beijing and bringing his authentic and refined Catalan flair to this city's sophisticated diners.

Having decided that he wanted to be a chef at the age of 13, the son of a Catalan father and a French mother embarked on his training with gusto, studying in Catalonia, Paris and Nice. He worked at San Sebastian's 3-Michelin stars *Arzak* before becoming the head chef at Barcelona's famed Michelin star restaurant- *Can Fabes*. Chef Xavier then opened his own restaurant, Barcelona's *ABaC*, where he earned two Michelin stars before leaving in 2010.

Most recently, Chef Pellicer is making culinary magic in an all-organic restaurant, *Celeri*, after having launched two successful projects with *Barraca* in June 2013, focusing on organic ingredients and fine rice dishes at popular prices, and *Barracuda*, a seafood emporium, in Castelldefels, just south of Barcelona.

Celeri is perhaps Chef Xavier's most personal restaurant yet, offering small gastronomic dishes to savor with today's sensitivity, most importantly, as he puts it by himself, a place of simplicity and clarity, and where "he is having fun cooking".

