

"My original lunch was an enlightening event that changed how I eat – how I live. Successive visits have been equally as influential and have, without doubt, included the greatest meals of my life."

- Food Snob 3/16/10 -

"Great restaurants are a blend of sophisticated cooking, imaginative ideas and respect for ingredients. Noma is more than this. It's a experience that reminds you why some restaurants deserve to be revered, and why we created this list."

- Restaurant Magazine -

"In an effort to shape our way of cooking, we look to our landscape and delve into our ingredients and culture, hoping to rediscover our history and shape our future."

- NOMA -

After dining at Noma, Dylan Jones, editor of British GQ, wrote,

"That was truly one of the greatest experiences of my life."



NOMA in Copenhagen, Denmark has been named **"the best restaurant in the world"** for the third year in a row on Restaurant Magazine's "World's 50 Best Restaurants" list. NOMA is also the recipient of two-Michelin stars.

Join Matthew Orlando, Chef de Cuisine at Restaurant NOMA, for an exquisite... one night only... unforgettable... dining experience.

Friday, December 28, 2012 at 7:00 P.M.

At a Private Estate in Rancho Santa Fe

– address provided upon RSVP –

\$1,000 per person

– seating limited to 20 –

RSVP to Susan Guinn at:

619.507.2189 or sguinn@kidsecoclub.org

All proceeds to benefit KidsEcoClub, a 501(C)3 non-profit organization. Your contribution is 100% tax deductible.



Matthew Orlando was born February 7th 1977

He was raised in Encinitas, California. He started his career in San Diego, working for Francis Perrot at Fairbanks Ranch. Francis opened his eyes to the world and after two years with Francis, he decided to move to New York. He worked with Charlie Palmer for two years, before joining Eric Ripert at his three Michelin star restaurant Le Bernardin. After

two years at Le Bernardin, Matthew moved to England to work at Raymond Blanc's two Michelin star restaurant, Le Manoir au Quat Saisons. After that Heston Blumenthal convinced him to join his three Michelin star restaurant, The Fat Duck.

While working at The Fat Duck he met Rene Redzepi, Owner and Head Chef of Restaurant NOMA in Copenhagen. He left The Fat Duck for a sous chef position at NOMA for two years, before returning to New York to take the position of Executive Sous Chef at Thomas Keller's three Michelin star restaurant, Per Se.

After three years at Per Se, Rene contacted Matthew to return to NOMA to take the Chef de Cuisine position. He returned to Copenhagen two and a half years ago where he is currently the Chef de Cuisine at Restaurant NOMA, voted "Best Restaurant in the World" by Restaurant Magazine for 2010, 2011, & 2012.

KidsEcoClub

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