

USC Pacific Asia Museum

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**USC Pacific Asia Museum announces, Fusion Food, a culinary conversation with LA Times
Food Critic Jonathan Gold, Chef Erwin Tjahyadi and Chef Ricardo Zarate
on Thursday, February 8, 2018 at 7:00 pm**



PASADENA, CA (January 31, 2018) – USC Pacific Asia Museum (USC PAM) is proud to announce an exciting evening of food conversation and food tasting with Pulitzer Prize winning food critic, Jonathan Gold of the *Los Angeles Times*, and Los Angeles based chefs, Chef Erwin Tjahyadi and Chef Ricardo Zarate. Part of USC PAM’s popular Conversation@PAM series, the program will take place Thursday, February 8, 2018 at 7:00 PM.

Los Angeles is home to a myriad of cultures; this program will explore how cultures influence each other and fuse together to make new exciting dishes. Chefs Erwin and Chef Ricardo will discuss how Latin American and Asian cuisine come together in their cooking, while moderator Jonathan Gold will provide expertise in fusion foods from all over the world and how the southwest has become a major hub of fusion cooking.

Inspired by the special exhibition, *Winds from Fusang: Mexico and China in the Twentieth Century*, this program is a must for self-proclaimed foodies, as Fusion Food takes guests in a culinary journey of Latin American and Asian delicacies; explores Los Angeles significance in international cuisine and guests will enjoy food tasting courtesy of Chef Erwin!

Moderator: Jonathan Gold

Jonathan Gold is the restaurant critic for the Los Angeles Times. He won the Pulitzer Prize in criticism in 2007 and was a finalist again in 2011. A Los Angeles native, he began writing the Counter Intelligence column for the L.A. Weekly in 1986, wrote about death metal and gangsta rap for Rolling Stone and Spin among other places, and is delighted that he has managed to forge a career out of the professional eating of tacos.

Chef Erwin Tjahyadi

Chef Erwin Tjahyadi is one of Los Angeles' hottest rising culinary stars, most recently being honored with Zagat's "30 under 30" distinction. Tjahyadi received his training from Le Cordon Bleu in Pasadena, apprenticed under both Wolfgang Puck and Trey Foshee. He is the co-creator and executive chef of one of LA's fastest growing fusion fast casual empire-Komodo-and the executive chef of Bone Kettle.

Chef Ricardo Zarate:

Born in Lima, Peru, 'the godfather of Peruvian cuisine' Ricardo Zarate is synonymous with indigenous South American foods. Immaculately executed and fused with his underlying passion, drive and kitchen ingenuity, Zarate's cuisine has earned him widespread critical acclaim and praise from media and consumers alike.

Upon graduating, Zarate headed to London to practice his craft in a new culture. It was here that his passion for new foods and ingredients grew. Zarate began to draw inspiration from Japanese, Chinese and European flavors, still prominent in his cooking today.

In 2009 Zarate headed to Los Angeles, opening Mo-chica, Downtown at Mercado la Paloma. He soon followed up with pop-up restaurant, Test Kitchen, where Zarate offered consumers a new

dining experience weekly from a rotating roster of high profile guest chefs. In 2011 Zarate introduced the modern Peruvian cantina, Picca.

In April 2013, Zarate opened Paiche, a Japanese izakaya-style Peruvian seafood restaurant. In the same year, Zarate also expanded to Santa Barbara, opening Blue Tavern, a quintessential Californian fare driven restaurant, seen through the eyes of a native Peruvian leader.

In 2014, Zarate authored his first cookbook 'The Fire of Peru', his latest project, Rosaliné, opened 2017 with classic Peruvian dishes alongside 'street-food' fare updated with a California sensibility.

Ticket Information:

Tickets are available for purchase here: <https://www.eventbrite.com/e/conversationpam-fusion-food-tickets-39973814756>

This program is in conjunction with the special exhibition, *Winds from Fusang: Mexico and China in the Twentieth Century* is available in the press kit [here](#).

Winds from Fusang: Mexico and China in the Twentieth Century is presented by USC Pacific Asia Museum as part of Pacific Standard Time: LA/LA.



Pacific Standard Time: LA/LA is a far reaching and ambitious exploration of Latin American and Latino art in dialogue with Los Angeles. Supported by grants from the Getty Foundation, Pacific Standard Time: LA/LA takes place from September 2017 through January 2018 at more than 70 cultural institutions across Southern California, from Los Angeles to Palm Springs, and from San Diego to Santa Barbara. Pacific Standard Time is an initiative of the Getty.

About the USC Pacific Asia Museum:

USC Pacific Asia Museum is Southern California's only museum exclusively devoted to the arts of Asia and the Pacific, and the only U.S. university museum dedicated to the subject. Since 1971, the museum's mission is to further intercultural understanding through the arts of Asia and the Pacific Islands. The museum holds a collection of more than 17,000 items from across Asia and the Pacific Islands, spanning more than 5,000 years.

Admission:

Members: Free; General Admission: \$10; Students with I.D.: \$7; Seniors (65+): \$7; Children under 12: Free; USC Staff, Faculty & Students: Free; Admission is free every Thursday from 5pm to 8pm

Hours:

Wednesday - Sunday: 11-5PM; Thursdays: 11-8PM; Closed on Mondays and Tuesdays

Find us online:

Website: pacificasiamuseum.usc.edu

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