

# ONE65

FOR IMMEDIATE RELEASE:

## **ONE65 San Francisco Announces International Team to Execute Multi-Level Culinary Concept Debuting this Fall**

SAN FRANCISCO (September 10, 2018) – ONE65, a multi-level culinary concept envisioned by James Beard Award-winning, Michelin star Executive Chef and partner Claude Le Tohic, offering four distinct modern French cuisine dining experiences under one roof, has announced the appointments of a culinary powerhouse team as momentum builds in anticipation of a fall opening. The ONE65 team includes: Olivier de Roany as general manager; Francesco Di Marzio as chef de cuisine for O' by Claude Le Tohic; Jennifer Dewasha as chef de cuisine for ONE65 Bistro; Vincent Morrow as wine director; and Trevin Hutchins as bar director for ONE65 Lounge and to oversee bar service throughout the building.

“I personally sought out the most talented people from all over the world to bring their extraordinary talents to One65,” said Le Tohic. “These incredible people came from near and far to be a part of this exciting opening and they can’t wait to show San Francisco what they can do.”

Occupying six floors in the heart of San Francisco’s Union Square at 165 O’Farrell Street, ONE65 celebrates modern French cuisine with ONE65 Patisserie on the first and second floors for classic French pastries and casual breakfast and lunch offerings, including take-out; ONE65 Bistro on the third floor for lunch and dinner; ONE65 Lounge for cocktails and fine wine and spirits; and fine dining at O’ by Claude Le Tohic on the fifth and sixth floors. The first and third floors are slated to open this fall, with the other spaces opening in the following months.

The following provides summarized background information on each key player on the ONE65 team:

### **General Manager, Olivier de Roany**

A native of Paris, de Roany started his career in San Francisco working for The Westin St. Francis in a variety of positions in food and beverage, gaining extensive and well-rounded experience over the course of four years. Like ONE65, The Westin St. Francis is located in San Francisco's Union Square, a popular destination for both locals and visitors alike. He managed the front and back of house and earned accolades from Westin for implementing the best-selling specialty beverage program in the West Region. He moved on to become general manager at L'Atelier de Joël Robuchon at the MGM Grand Hotel & Casino, where he met and worked alongside ONE65's executive chef and partner, Claude Le Tohic, who was the acclaimed restaurant's chef de cuisine at the time.

### **Chef de Cuisine for O' by Claude Le Tohic, Francesco Di Marzio**

Di Marzio's impressive career has seen him work with some of the world's most respected chefs in renowned restaurants around the world. ONE65 represents an exciting next step in Di Marzio's culinary journey, in which he will be working closely with Executive Chef and partner Claude Le Tohic to present an exquisite fine dining experience in the heart of San Francisco. Di Marzio has worked for many esteemed establishments around the world, including Colonna in Rome's city center, The Greenhouse in London, and, as chef de partie, at Amber at the Landmark Mandarin Oriental in 2014, a two Michelin-starred contemporary French fine dining restaurant in Hong Kong. A year after moving to Hong Kong, Di Marzio moved to San Francisco where he worked as chef de partie under Chef Corey Lee at the renowned three Michelin-starred Benu.

### **Chef de Cuisine for ONE65 Bistro, Jennifer Dewasha**

As a member of the Wahta Mohawks First Nations, Dewasha developed a deep passion for food through community focused events and celebrations, leading her to attend the Aboriginal Cuisine Program at George Brown College, where she developed her techniques and broadened her culinary repertoire. Upon graduation and in search of opportunities to explore the world of fine dining, Dewasha located to Las Vegas where she began working with Chef Daniel Boulud at DB Brasserie, in the Wynn Hotel. She continued to build her career thereafter by joining L'Atelier de Joel Robuchon, then finally onto the three Michelin-starred Joel Robuchon in the MGM Grand Hotel where she met ONE65 Executive Chef and Partner Claude Le Tohic who was Chef de Cuisine at the time.

Starting her career in the kitchen in entremetier positions due to a male-dominant environment led Dewasha to love and appreciate the intricacy and importance of vegetables. She has been inspired through her culinary journey to highlight any and all ingredients, especially using vegetables to highlight main dishes using simple and traditional techniques. Dewasha's mastery of an extensive flavor profile, precise techniques and appreciation of locally sourced ingredients will add to ONE65's unique culinary experience.

## **Wine Director, Vincent Morrow**

Morrow secured the first of his numerous fine dining positions at Thomas Keller's prestigious restaurant The French Laundry, where he started as a food runner and worked his way through the ranks to become the restaurant's cellar sommelier, working closely with Master Sommelier Dennis Kelly in service and to receive, organize, and maintain the restaurant's renowned cellar.

In 2015, Morrow undertook his first floor sommelier position at San Francisco's acclaimed Gary Danko restaurant, mastering a list of nearly 3,000 worldwide selections. During his time there, Morrow became the 2016 USA Champion in the TopSOMM Young Sommelier Competition, the first of numerous accolades he would accrue in his career. Shortly after, Morrow began working with Master Sommelier Yoon Ha to execute daily wine duties at the three-Michelin starred Benu, and to assist Ha with new wine list acquisitions, continually developing beverage pairings in accordance with menu changes, while also leading monthly training seminars for all front of house and back of house staff.

While working concurrently at GuildSomm, Gary Danko and Benu, Morrow entered the 2017 Chaîne des Rôtisseurs Jeunes Sommeliers Competition, winning the USA Championship and placing 3rd overall in the world. In 2018, Morrow joined the esteemed list of The Court of Master Sommeliers, the premier examining body for Sommeliers worldwide.

## **Bar Director, Trevin Hutchins**

Hutchins' journey into the cocktail scene began in Las Vegas at The Cosmopolitan's French bistro, Comme Ca, where he worked under Sam Ross, notably of Milk & Honey in New York, a famed institution and one of the city's best-loved bars before it closed in 2013. While at Comme Ca, Hutchins perfected the foundations of classic cocktails, with rigid teaching from Ross on the importance of balance in creating inventive drinks.

Following his time in Las Vegas, Hutchins made his way to the East Coast, where he began his residency as bar manager for two of Maine's top restaurants simultaneously. At Natalie's, the renowned fine dining restaurant housed in the Camden Harbour Inn, Hutchins perfected a contemporary classic cocktail menu that focused on culinary pairing. In his short time on the East Coast, Hutchins established himself as one of the most innovative mixologists not just in Portland, but in the country, soon winning Starchef's Cocktail of the Year in 2015 and an invitation to design cocktails for the Golden State of Cocktail convention in Los Angeles. His approach to cocktail formulation employs wildly creative thinking, using an enormous variety of ingredients and techniques, mixing drinks that provide stimulation for all the senses.

Interviews with the ONE65 team are available. For more information about ONE65, please visit [www.ONE65sf.com](http://www.ONE65sf.com) and follow @ONE65SF.

## **About ONE65**

ONE65 is a multi-level culinary concept that presents four distinct modern French cuisine dining experiences under one roof. Ranging from casual to fine dining, each floor showcases its own

individual concept and design: ONE65 Patisserie, ONE65 Bistro, ONE65 Lounge and O' by Claude Le Tohic. Occupying six stories of a restored historic French Beaux Arts building at 165 O'Farrell Street, ONE65 is the first restaurant of its kind in San Francisco's Union Square district. The vision of executive chef, partner, and acclaimed Michelin Star and James Beard Award winner Claude Le Tohic, ONE65 was designed in collaboration with San Francisco-based D-Scheme Studio, the award-winning architectural design firm behind Alexander's Steakhouse (San Francisco and Cupertino), The Sea (Palo Alto), Stein's Beer Garden (Mountain View) and many others.

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