



## **L'ATELIER D'ARGENTINE'S FAMOUS CHEF TAKES ON CANADIAN TV**

**After being crowned America's *Sweet Genius* and winning the Food Network's *Chopped* competition, Natalia Machado makes her promising Canadian debut**

**Montreal – June 1<sup>st</sup> 2015.** This Monday, Natalia Machado will host the very first episode of *One World Kitchen* on the new Canadian food and lifestyle channel: Gusto TV. The renowned chef shares her special gift for fine Argentinean cuisine along with four other female chefs on the channel's first original series. The delicious secrets previously reserved for the fortunate guests of L'Atelier d'Argentine are out!

### **The jewel of Argentinean cuisine**

Raised in Buenos Aires with summers spent in Patagonia and across Latin America, Natalia Machado grew up with Latin cuisine profoundly embedded in her culture. Her career began in the trendy restaurant Museo Renault not even two months after starting culinary school in Buenos Aires. From there, Natalia's culinary experience was enriched by amazing opportunities in New York City, Buenos Aires and Montreal. Today, THE reference in Argentinean cuisine, is the executive chef at L'Atelier d'Argentine, a restaurant in Montreal's old port.



### **Montreal's best kept secret**

Located in the loveliest area of the city, L'Atelier d'Argentine is a steak house that always manages to wow its new and loyal patrons with excellent food and flawless service. The detailed decor enables guests to feel like they are in one of the finest and trendiest Buenos Aires restaurants. In the kitchen, nothing comes out without being thoroughly inspected by Natalia Machado, a true perfectionist, whose skills will delight every palate. A lovely place to enjoy ladies night with a perfectly cooked steak!

### **L'Atelier d'Argentine**

L'Atelier d'Argentine is a next-generation female friendly steakhouse nestled in the historic streets of Vieux-Port, Montreal. The authenticity to contemporary Argentinean cuisine is core to experience as if torn out of the heart of Buenos Aires. The restaurant menu is modern, ingredient-led with strong references in regional cuisine and in Argentina's prevalent European heritage and influences. The subtle and understated references to Argentina through entertainment, wine, service and atmospheric contemporary environment creates a truly unique and genuine experience.

### **Ville-Marie Collection**

The Ville-Marie Collection is a boutique hospitality company specializing in multidimensional and cutting edge dining and drinking experiences. From its home in the culturally colourful and diverse Montreal, the Ville-Marie Collection owns, operates, franchises, consults and manages businesses and venues across North America, Europe and the Middle East. Derived from the original TNG and Stambac International, Ville-Marie Collection is owned and operated by its three key executives and partners; Brian Bendix, Christopher Nacos and Steven Elefant. The Ville-Marie Collection is a proud supporter of Cedars CanSupport, helping cancer patients and their families, one person at a time.

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#### **Source :**

Ville-Marie Collection  
[www.villemariemcollection.com](http://www.villemariemcollection.com)

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