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# mar'sel

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**MICHAEL FIORELLI**  
Chef de Cuisine

As the chef de cuisine of Terranea's signature restaurant, mar'sel, Michael Fiorelli is a true artisan of contemporary farm-to-table cuisine, delivering an inventive and refreshing take on a classic California menu that celebrates the region's seasonal abundance. Local ingredients inspire Fiorelli's whimsical interpretations, a tribute to farmers who dedicate their livelihoods to sustainable community. Bursting with color, his artful presentations and simple flavors underscore a strict attention to detail and celebrated gourmet repertoire that impresses the most sophisticated palate.

Fiorelli's carefully developed signature style is the product of raw passion and years spent in some of the country's most prestigious kitchens. Born and raised in Long Island, NY, his early interest in cooking laid the groundwork for his first career milestone as Chef de Partie at the legendary Susanna Foo in Philadelphia. Working under the tutelage of the James Beard Award-winning chef, Fiorelli learned the ropes at one of the nation's top restaurants and his genuine love of food and natural talent quickly made him a rising star.

Within a year, he was offered the role of Lead Chef under European Master Chef Peter Timmons at the five-star Greenbrier Resort in West Virginia. For three years, Michael operated The Tavern Room and trained with Timmons, whom he says, "taught me the value of truly respecting your ingredients."

The self-taught chef has since risen to prominence under the tutelage of culinary icons that include celebrity chef Kerry Simon of Simon LA and James Beard Award winner Mark Militello of Mark's at the Park – where Fiorelli was named a "South Florida Rising Star Chef." Fiorelli's seasoned career also spotlights tenures at the Little Nell in Aspen and Darden Restaurants' Seasons 52, as well as the nationally acclaimed The Inn at Little Washington – whose all-star chef, Patrick O'Connell, winner of the James Beard Award for Outstanding Chef, Fiorelli credits in developing his passion for seasonal, locally harvested cuisine while working with neighboring farmers.

Now at mar'sel, Fiorelli delights guests with dishes as thrilling as the dining room's Pacific Ocean views. Says the chef of his approach: "My whole cooking philosophy stems from the idea that great food needs two things: love and salt." Fiorelli's ongoing commitment to the integrity of fresh California cuisine calls for only the highest quality farmer's market ingredients and organic produce grown in Terranea Resort's own Chef's Garden.

Garnering attention from the culinary community, Chef Fiorelli has also showcased his talents at prestigious food and wine events throughout Southern California and around the country. Appearances include the renowned Aspen Food & Wine Festival, as well as the annual Manhattan Beach Wine Auction and Cart For A Cause, Los Angeles.

Fiorelli was recently invited to represent the flavors of California at the distinguished James Beard House in New York City. Hosted by James Beard Foundation members and industry professionals, this dinner event spotlighted Fiorelli's homegrown menu with wine pairings from partners Master Grower Geri Miller and Darioush Winery of the Napa Valley.

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