

# THE **RESY** WOMEN OF FOOD

Official Access Partner 

## **Resy Announces Second Annual Women Of Food Series**

*Following the Success of Women Of Food 2018, Resy Expands Its Popular Series to Seven Cities for 2019 with Chefs Jessica Koslow, Missy Robbins, Debbie Gold & more*

*Plus, “Women Of Food” Collections in the Resy App and Resy.com*

**NEW YORK (March 11, 2019)** -- Resy’s *Women Of Food* series, which debuted in 2018 in collaboration with chef Dominique Crenn and sold out in under 90 seconds, returns for its second year with another all-star, all-female group of chefs and collaborators, and an expanded, national footprint, with support from official access partner Capital One®. Additionally, diners can now apply a “Women Of Food” filter when searching for reservations in the Resy app and on Resy.com, making it easier to dine at female owned-and-led restaurants, and filling more seats at those tables.

The *Women Of Food 2019* event series **kicks off Tuesday, April 2nd in Los Angeles at Sqirl**, the pioneering restaurant led by **Chef Jessica Koslow**, and continues for six consecutive weeks in Atlanta, Boston, Chicago, Nashville, New York City, and Washington, D.C., with a lineup of trailblazing chefs with a myriad of accolades and accomplishments between them. The events will include not only award-winning food and drink, but also chef-driven dialogue, as each is anchored by a topic selected by-and important to them. Additionally, each host chef will invite a woman they admire to join them as a collaborator, in the spirit of community. Tickets can be purchased beginning Thursday, March 14th at 12pm ET at [resy.com/womenoffood](https://resy.com/womenoffood) and a portion of proceeds will benefit [Women In Hospitality United](#).

“I’m so proud to participate in Resy’s Women of Food series and honored to be included in this year’s lineup of phenomenal American chefs,” said Chef Jessica Koslow, owner of Sqirl in Los Angeles. “I’m incredibly pleased to do it alongside my culinary mentor and friend, Anne Quatrano, who brought me into this industry and has supported my career — and those of other female chefs — in countless, selfless ways. Resy has created something we see all too rarely in our traditionally male-dominated industry: a celebration of gender diversity in the kitchen with an emphasis on collaboration, not competition, among equals. This program is truly special.”

### Series Schedule

- Tuesday, April 2nd, 7pm - LOS ANGELES - **Chef Jessica Koslow, Sqirl**
- Monday, April 8th, 7pm - ATLANTA - **Chef Anne Quatrano, Bacchanalia**
- Tuesday, April 16th, 7pm - BOSTON - **Chef Karen Akunowicz, Fox and the Knife**
- Tuesday, April 23rd, 7pm - CHICAGO - **Chef Debbie Gold, Tied House**
- Monday, April 29th, 7pm - NASHVILLE - **Chef Sarah Gavigan, Bar Otaku**
- Saturday, May 11th, 12pm (lunch) - NYC - **Chef Missy Robbins, Lilia**
- Tuesday, May 14th, 7pm - WASHINGTON, D.C. - **Chef Seng Luangrath, Thip Khao\***

*\*open to Capital One credit cardholders only*

The coast-to-coast tour gets underway with a dinner themed *Making Waves*, hosted by **Chef Jessica Koslow** in Los Angeles, in collaboration with soon-to-be partner, **Chef Gabriela Cámara** (Contramar in Mexico City and Cala in San Francisco). Guests at the collaborative dinner will be the first to experience what is to come at the duo's forthcoming restaurant, Onda. The menu will be shaped by the iconic seafood dishes at Gabriela's restaurant Contramar and the beloved seasonal approach Jessica applies at Squirrel.

For week two, Women Of Food moves to Atlanta, where Koslow's first chef and mentor, **Chef Anne Quatrano**, will host a dinner in collaboration with Asheville-based **Connie Matisse**, Co-Founder of East Fork. The dinner, themed *Form or Function: The Perfect Plate*, "will bring to the forefront how handmade, bespoke pottery and cooking have both historically been deemed 'the female's domain,'" explains Quatrano. "How better to celebrate this unity than to serve artisan food, grown on our southern farm, on handmade, ceramic dinnerware created with integrity and materials from the earth of the South?"

In Boston, **Chef Karen Akunowicz** and collaborator **Chef Kate Williams** (Lady of the House Detroit) will come together for a dinner themed *Modern Matriarchs*, showcasing their culinary talents with signature dishes from their respective restaurants, Fox & the Knife and Lady of the House; both are concepts that represent the qualities of a modern matriarch: strength, perseverance and generosity.

In Chicago, **Chef Debbie Gold** and collaborators **Chef Carrie Nahabedian** (Brindille, NAHA) and **Chef Jennifer Kim** (Passerotto) will explore *How Travel Influences The Way We Eat*, and how women in every culture - including their own, and those they love - have shaped their native cuisines. "When traveling to a new city or a foreign country, experiencing the place through its foods is the most incredible way to become immersed in the culture, and it always helps my own food evolve and grow."

In Nashville, **Chef Sarah Gavigan** and collaborator **Chef Katie Coss** (Husk Nashville) will draw lines between Japanese and Southern cuisine in a dinner themed *Parallels*; Gavigan said, "The South is my home, but Japanese is my adopted cuisine. Since moving back to the south I have been drawing parallels between the two - there are more than you'd think!" Additionally, Gavigan wants to spread the word that "behind every great dish is a great farmer," and that she works with so many who work tirelessly and passionately to grow ingredients she is honored to use. Featured farmers will include: Lauren Palmer - Bloomsbury Farm, LeeAnn Cherry - Bear Creek Farm, Caroline McDonald - Sounding Stone Farm, Brittney Blackshear - Blue Herron Farmstead.

In Washington, D.C., **Chef Seng Luangrath** will host a traditional *Laotian New Year* celebration (Sabaidee Pi Mai) for Capital One credit cardholders. She will pay homage to the all the women who have encouraged her culinary passion and helped her build her career, including her mother and grandmother who taught her to cook, and the "ladies who would sell foods wrapped in a banana leaf or newspaper under a tree, or on the streets, outside of her school back in Vientiane, Laos." After cooking for guests, Chef Luangrath will sprinkle them with water, to bestow a healthy and happy year to come.

And in NYC, **Chef Missy Robbins** will engage guests in a conversation about *The Next Generation*, during a rare Saturday lunch event at Lilia.

Women Of Food was first born in early 2017, when Resy approached Chef Dominique Crenn with a desire to use its network to spotlight trailblazing female chefs. Crenn, a vocal advocate of female representation in the restaurant world, agreed it was a necessary and important program. The inaugural 2018 series featured Niki Nakayama (n/naka, Los Angeles), Judy Joo (Jinjoo, London and Hong Kong), Barbara

Lynch (No. 9 Park, Boston), Nancy Silverton (Mozza Restaurant Group, Los Angeles), and more. Over the course of the year's events at Petit Crenn, the need for an all-female platform deepened, and is more important than ever today.

"At Resy, we believe in events as a way to bring our amazing chef and restaurant partners together with diners to create meaningful moments. Women Of Food is a perfect example of this. We're excited to be contributing to the important and ongoing dialogue about gender in the hospitality industry," said Resy CEO Ben Leventhal.

"Resy's Women of Food is a perfect pairing with Capital One's passion for empowering women entrepreneurs, and we are excited to be able to share that passion with customers by providing special access to this innovative series," said Monica Bauder, Head of Cardholder Access at Capital One. "We're thrilled to provide Capital One customers exclusive early access to tickets, and a credit cardholder-only dinner in our hometown of Washington, D.C."

*To Purchase Tickets:* Tickets will be available for purchase at [Resy.com/womenoffood](https://resy.com/womenoffood) or via the Resy app for \$150/person. Beginning Monday, March 11th at 9am ET guests can add themselves to each dinner's waitlist using Resy's signature Notify feature. As the series' official access partner, Capital One credit cardholders will have early access to tickets, beginning Tuesday, March 12th at 12pm ET, and on Thursday, March 14th at 12pm ET tickets will be available to the general public.

*A portion of proceeds from the ticket sales will benefit Women In Hospitality United, the organization formed in 2018 due to the "urgent need for evolution in the hospitality industry."*

*Other partners include female-led brands Milk Bar and Great Jones who will be providing provisions for the series.*

## **NEW "WOMEN OF FOOD" COLLECTIONS**

Resy's recently-released app Version 1.8.1 includes a re-designed search experience with the ability to filter by collections; one of these collections is "Women Of Food." By applying the Women Of Food filter, users are served reservations *only* at restaurants owned by a women or with a female head chef, enabling them to patronize female-led restaurants more easily.

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## **ABOUT RESY**

Resy is a hospitality-focused reservations platform, built and powered by restaurant lovers. It's our mission to connect the world's best restaurants with the best guests. With Resy, you're an insider. The amazing world of restaurants is just two taps away.

Resy offers superior reservation management software and a consumer-facing restaurant reservation app to elevate and enhance dining experiences worldwide. Resy works with 4,000 restaurants in 160 global cities and 10 countries, seating over 1.6 million diners a week. Resy boasts an industry-low, global no-show rate of 3.4%.

Consumers can book and manage reservations on Resy.com and on the app from a carefully curated selection of the world's most distinguished restaurants, including n/naka in Los Angeles and Lilia in New York City. Users now have even better access to restaurants thanks to an enhanced Notify waitlist system, which sends alerts when hard-to-get reservations become available. The app is free and available for download on both iOS and Android.

Resy was co-founded by Ben Leventhal, cofounder of Eater and restaurant industry entrepreneur; Gary Vaynerchuk, an entrepreneur, investor, author; and Michael Montero, founder of CrowdTwist and Fotolog and noted CTO. Resy's investors and partners include Airbnb, RSE Ventures, Lerer Hippeau Ventures, Slow Ventures and Union Square Hospitality Group.

## **ABOUT CAPITAL ONE**

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