

Executive Chef Instructor Laurent Brazier

As Executive Chef for White House Catering, Chef Laurent Brazier brings 35 years of culinary experience to the company. His experience ranges from his service as a Chef at 2- and 3- Michelin Star restaurants in France, to the positions of Head Chef and Executive Chef at resort hotels and country clubs in France and the U.S., to being instrumental in opening several restaurants, including his own Zagat-rated restaurant right here in Laguna Beach. The restaurants he has owned and operated have consistently won awards for outstanding cuisine, including his most recent, Picayo Restaurant and Bistro Papillote.

Prior to becoming a Chef instructor at Laguna Culinary Arts and his own cooking School La cuisine Culinary Arts, Chef Brazier was Executive Chef and co-owner of Picayo Restaurant in Laguna Beach, where he served French-Mediterranean fare to a devoted following of diners. Picayo opened its doors to the public in 1997, and has been rated “best restaurant in Laguna” by the ZAGAT survey and rated “best food in Orange County” in 2005. During his tenure at Picayo, he began teaching the secrets of his delicious cuisine to his most devoted followers at cooking demonstrations at the restaurant, eventually bringing many of those fans to his home-chef classes at Laguna Culinary Arts. His gracious yet technically exacting style has won him praises from all of his students.

Chef Brazier first came to California in 1987 at Le Meridien Hotel in Newport Beach as sous-chef in Antoine, an award-winning French restaurant. In 1990 he took the head chef position at the Café Fleuri where he garnered several Gold Awards in French cuisine from the Southern California Restaurant Writers Association. He left for Beirut, Lebanon in 1994 to open a fine dining restaurant for private investors, and in 1995 opened another restaurant in a four-star hotel in Propriano on the island of Corsica, France.

Chef Brazier received his Certificat d’Aptitude Professionnelle de Cuisine (Chef Bachelor Degree) and his Brevet d’ Etudes Professionnelle d’ Hotellerie (Chef Masters Degree) from Jean Ferrandi Chef School in Paris, France.