

# Driven To Culinary PERFECTION

hinoki &amp; the bird



## Chef David Myers is a perfectionist.

David Myers' impassioned quest for spontaneity, perfection and perpetual fluidity has been well served by his innate ability in the culinary arts. In tandem, these qualities have produced unforgettable dishes and dining experiences that today converge in the dynamic force of David Myers Group, his culinary venture.

**Q: Who or what inspired you to start cooking?**

**A.** Perhaps for the same reason I studied international business in college, I fell into cooking because of a strong desire to see the world, cultivate unique experiences and discover colorful cultures. Now I'm lucky enough to live my dream and bring home ideas from my travels to my guests—from my SOLA pastry shops in Tokyo to the vibrant Comme Ça at the Cosmopolitan of Las Vegas to Silk Road inspirations at Hinoki & the Bird.

**Q: How do you feel when you step foot into a kitchen, and what drives you to keep cooking and trying new things?**

**A.** I feel at home in the kitchen, and I love discovering other people's kitchens! That's really what drives me to keep cooking and trying new things: the thrill of unearthing a new inspiration, whether it's an ingredient like Saigon cinnamon or

an experience like the perfect cocktail at Star Bar Ginza in Tokyo. The artistry and creativity out in the world is what drives me; the possibilities are endless.

**Q: Describe your culinary style and how it relates to Lexus' sleek new design.**

**A.** I come from a passionate and disciplined era of fine dining, yet I make my home in the artistic, surf culture of Venice. What I love about Lexus is that it is founded on strong principles of quality and luxury, but it looks to the future with gusto and bright ideas. My culinary style is very much the same: a foundation of seasonality, the best ingredients and refined techniques, mixed with an artful, modern perspective and global inspirations. Style and substance are equally important. Lexus is a combination of luxury, spirit and the way it makes you feel. My latest project, Hinoki & the Bird, is evidence of that: It's a highly curated experience that is luxurious yet not over-the-top.

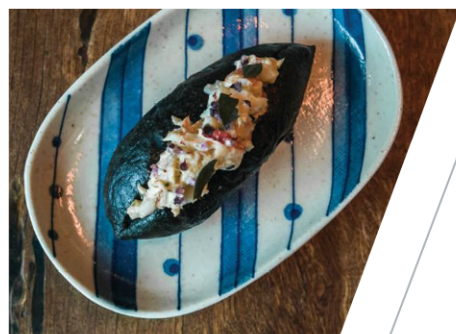
**Q: Lexus constantly strives for exhilarating performance. How important is performance in the kitchen?**

**A.** The kitchen is as exhilarating as a high-performance Lexus engine: Each and every nuance makes a huge impact on the guest experience. That's why it's so important for me to nurture amazing talent; I strive to lead David Myers Group as a home for creativity, passion and excellence. To make an operation run smoothly, you need the right people executing on all cylinders. Our goal is to make our guests smile throughout their experience, just like when you're taking an exhilarating drive.

**Q: The all-new IS showcases the importance of Lexus' ability to reinvent. How do you innovate?**

**A.** I've been driving a Lexus for more than 14 years and cooking for even longer. Like Lexus, it takes constant innovation and reinvention to inspire and create excellence. With all my restaurants, I focus on establishing a core standard of great food, ambience and style. That, in combination with infusing elements from my travels around the globe, keeps things fresh. It's about creating memories from an exciting experience and not rewriting how you've done things in the past.

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Photography by Monique Michaels

### Chef David Myers' Perfect Lobster Roll

**INGREDIENTS:** 1 soft roll, like a hot dog bun; 3oz lobster meat, chopped; 1 ½ tablespoon mayonnaise; 1 teaspoon Thai green curry paste

**METHOD:** In a bowl, mix together lobster meat, mayonnaise and green curry paste, then spoon onto the roll

Learn more about how Chef David Myers pursues perfection in the kitchen and on the road at [modernluxury.com/angeleno/videos/the-lexus-is-chef-david-myers](http://modernluxury.com/angeleno/videos/the-lexus-is-chef-david-myers)



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