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PALM SPRINGS

THOMPSON PALM SPRINGS ANNOUNCES QUENTIN GARCIA AS EXECUTIVE CHEF Aspiring Culinary Talent Returns Home to California Desert Bringing Levantine-Inspired Cuisine to the Table



PALM SPRINGS, CA (September 13, 2023) – Thompson Palm Springs is pleased to announce the appointment of Quentin Garcia as its new Executive Chef. In his new role, Garcia will build on the concept of Thompson Palm Springs' new and exciting mainstay restaurant, lead all front and back of house kitchen staff, and curate new and innovative programming for the budding culinary scene of Palm Springs. A budding culinary talent born and raised in Indio, Garcia returns to the Coachella Valley, bringing a thought-provoking menu of Levantine-inspired flavors fused with California ingredients to the highly anticipated project from Hyatt.

"As an Indio native, I'm excited to return to the California desert and my roots," says Garcia. "Since I can remember, my most beloved memories have been in the kitchen alongside my family, preparing a meal. This passion has driven my culinary career and I'm looking forward to sharing my craft and knowledge with the Thompson team and Palm Springs community to provide an exploratory tasting menu that will keep guests coming back for more."

Prior to joining Thompson Palm Springs, Garcia made a name for himself in his recent role as executive chef of Rainbird where he created an award-winning, exploratory tasting menu through the bounty of California's Central Valley. Garcia built Rainbird from the ground up, researching and sourcing the best of local flavors, which in turn earned him numerous nods

for his craft. Bringing nearly two decades of industry experience to the culinary team at Thompson Palm Springs, Garcia ignited his passion from a young-age, cooking his way through French kitchens before training in world famous Michelin-starred Dragsholm Slot and continuing his culinary journey through Denmark.

"Quentin has an incredible work ethic paired with an impressive resume and we're looking forward to him leading a successful and innovative world-class culinary program at Thompson Palm Springs," says Thompson Palm Springs General Manager, Jeffrey Miller. "Quentin will bring a lively spirit to Palm Canyon Drive through thought-provoking menus, inventive cocktails, and dynamic programming."

Slated to open alongside Thompson Palm Springs in Q1 2024, the hotel's soon-to-be announced signature dining concept will feature a delectable menu of Levantine-inspired cuisine, rich with flavors from the Eastern Mediterranean for breakfast, lunch, dinner and beyond. Offering a wide palate of tastes that embrace cultures spanning from Greece to Egypt, culinary enthusiasts and guests to the hotel can expect an array of spreads, greens, grains, charred meats, and fresh Pacific fish crafted through chef Garcia's unique lens.

To learn more about Thompson Palm Springs, please visit its <u>website here</u> or follow along on Instagram: <u>@thompsonpalmsprings</u> and Facebook: <u>@thompsonpalmsprings</u>. Renderings for the hotel can be found <u>here</u>.

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About Thompson Palm Springs

Slated to open in Q1 2024, Thompson Palm Springs is poised to become the desert's most exciting destination tailored for influential locals and sophisticated globetrotters alike. Situated at the heart of the city's iconic Palm Canyon Drive, the hotel from Dallas-based HALL Group will offer a collection of 168 bungalow-inspired quest rooms and suites offering their own private balconies to capture the breathtaking views of the San Jacinto Mountains and ethereal Palm Springs desert. Designed by SMS Architecture with interiors from B2 Architecture + Design, the hotel channels timeless mid-century modern design with an unrestricted layout—all complemented by a custom art collection sourced by the Hall family's long-time curator, Shore Art Advisory, that feeds into the shared spaces, guest rooms and 8,000-square-feet of curated meeting and special event space. Perched a level above the city streets, Thompson Palm Springs will also house a spirited new dining concept from rising star, chef Quentin Garcia that will showcase a blend of Levantine cuisine and local California ingredients for a lively, communal dining experience. Coupled with an impressive array of ground-level retail space spanning over 35,000-square-feet, quests will also have access to a new outpost from a to-be-announced spa and fitness purveyor; a new restaurant from Los Angeles-based Boujis Group; and a first-of-its-kind tasting room from HALL Napa Valley, with additional tenants to follow.