



THE STONELEIGH
HOTEL & SPA

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Executive Chef David J. Bull

As Executive Chef of **The Stoneleigh Hotel & Spa's** signature new American restaurant **Bolla**, David J. Bull is well versed in creating dynamic, hand tailored menus for intimate parties of 10 or grand fetes of 500. Upon graduation from the Culinary Institute of America in 1994, Chef Bull was hired by **The Mansion on Turtle Creek** and moved through the ranks to become the youngest sous-chef ever employed by the Dallas hotel.

In addition to being nominated for the prestigious 2007 James Beard award of "Best New Chef Southwest", Chef Bull also appeared on **The Food Network** in 2006 as an **Iron Chef America** challenger. Chef Bull joined The Stoneleigh team after an extensive tenure at The Driskill Hotel in Austin, Texas. While serving as the Executive Chef of The Driskill Grill, David led his team to receive The Austin American Statesman's sought after "Number One Restaurant Award" for three consecutive years. With Chef Bull at the helm, The Five Star Driskill Grill was also recognized as one of the **Top 50 Hotel Restaurants** by **USA Today** as listed by **Conde Nast Traveler**. Bull achieved celebrated acclaim as one of "**The Best New Chefs 2003**" by **Food and Wine Magazine** and appeared on several Public Broadcasting Syndications in the years that followed. In addition to his duties as Executive Chef, David has been named Chef Partner of The Stoneleigh's hotel management company, La Corsha Hospitality Group, and will orchestrate the company wide culinary endeavors for La Corsha. Despite widespread national interest in Chef Bull's burgeoning career, his heart and inspiration remains with his clients.

Chef Bull notes, "Some of my earliest memories are of cooking alongside my grandparents in their upstate New York Italian restaurant while I was growing up. Fresh garlic, simmering sauces, and seasonal herbs still conjure up memories of standing alongside my grandfather as we worked in the kitchen together. These unique tastes, smells and feelings created are something that comes with territory, as food is not only designed to nourish us, but serve as a conduit for life long memories." Chef Bull's sumptuous, creative menu offerings are supported by his love of seasonal and distinctive flavor combinations sure to please even the most discerning palates.



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About The Stoneleigh Hotel & Spa

The newly-renovated Stoneleigh Hotel & Spa offers impeccable hospitality and the premier standard of luxury, as assured by renowned hotelier, Jeff Trigger and his La Corsha Hospitality Group, along with the hotel's executive team. The hotel's glamorous past inspires 170 elegant guest rooms, Tribute Suites to legendary past visitors and the lavish Penthouse, which hosts Dallas' most elegant social events and wedding receptions. Visit this pinnacle of hospitality connecting downtown to verdant Turtle Creek, and you'll find The Stoneleigh Hotel & Spa reigning at the center of Dallas' favorite pastimes – a fine dining restaurant from one of the region's hottest chefs, a posh lobby bar where cocktails and deal-making abound and a luxurious spa promising relaxation and recovery. For more information about The Stoneleigh Hotel, please contact **Valerie Vela at vvela@stoneleighhotel.com**.

About La Corsha Hospitality Group

The Stoneleigh Hotel & Spa is managed by Austin, Texas based hotel management and consulting company, La Corsha Hospitality Group. La Corsha is named in honor of the founder Jeff Trigger's two daughters, Coralee and Shannon. La Corsha Hospitality Group is an independent luxury hospitality management company established to develop, renovate, reposition, and manage high end luxury properties and restaurants. Current projects are located in Austin, San Antonio, and Dallas, Texas. Projects include the Seaholm Power Plant, The Saint Anthony Hotel, and The Stoneleigh Hotel and Spa.