



Consulado Honorario de España

September 25, 2013

Re: Mariano Fernández

To Whom It May Concern:

I am delighted to write this letter of recommendation in support of the extraordinary ability of Chef Mariano Fernandez. As Honorary Consul of Spain in Dallas-Fort Worth, I am always interested in promoting Spain in the best possible way, and I welcome the opportunity to collaborate with Chef Mariano whenever possible to do so.

Dallas provides a very important platform for creating cultural, commercial, education and tourism exchange with Spain. You may be aware that the Meadows Museum, on the campus of Southern Methodist University in Dallas, houses the most comprehensive collection of Spanish art outside of Spain. In addition, Dallas has an active Sister City Agreement with Valencia, Mariano's hometown. Under that banner, we have launched a number of partnerships in the cultural arena that have benefitted from the participation of a chef of extraordinary ability from Valencia.

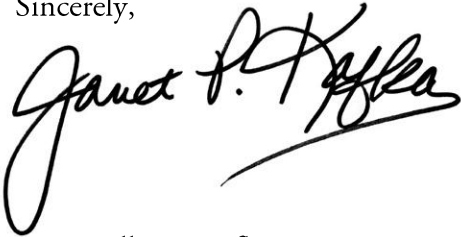
Mariano Fernandez is well-known internationally and was the Chef and Owner of L'Ambigù in Valencia, Spain, which was named by Esquire Magazine in 2005 as one of the Best New Restaurants Outside the U.S. His menu included his take on four paellas – Valencia's signature dish – on one plate. L'Ambigù had also been named in Yachting Magazine in May 2007 as one of the trendier spots of the moment where "the menu changes often and seasonally, and Chef Mariano Fernandez does dazzling presentations of modern culinary concepts." Mariano's international reputation and acclaim have warranted his landing of coveted jobs such as the Chef of the Catering Department for the Spain Grand Prix Championship, Executive Chef of the EPCOT Food and Wine Festival, Valencia Pavilion in Orlando, Florida, the Executive Chef of the Gastronomic Tour of the Cuisine of Valencia, Barceló Hotel in Prague, Czech Republic and the Executive Chef of the Gastronomic Tour of the Taste of Valencia, L'Enfant Plaza Hotel in Washington, D.C. Mariano has since been the Chef at Hotel-Restaurant Vincci Avalon in New York City, the Executive Chef at Café Madrid in Dallas, Texas and the Executive Chef at Parigi in Dallas, Texas. Mariano's international reputation and extraordinary ability in the culinary arts has taken him across the globe where he has demonstrated his expertise.

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Mariano Fernández
Letter of Recommendation

Since Mariano arrived in Dallas, he has always been willing to lend a hand by promoting Spain's gastronomy with culinary promotions and has showcased his talents at many events. While at Café Madrid, the restaurant featured "Martes con Mariano" (Tuesday with Mariano), a monthly exploration of regional Spanish food, wine and culture led by Mariano and guest speakers. Besides food, the topics ranged from art to architecture to tourism.

In closing, I could not recommend a chef (from Spain) more highly for the position for which he is applying. I would like to express my appreciation for your consideration and support of Mariano Fernandez and his continued interest in promoting Spain and Spanish cuisine. If you have any questions at all, please do not hesitate to contact me by telephone at: 214.373.1200 or by email to janet@janetkafka.com

Sincerely,

A handwritten signature in black ink, reading "Janet P. Kafka". The signature is written in a cursive style with a long, sweeping underline that extends to the right.

Janet Pollman Kafka
Honorary Consul of Spain, Dallas-Fort Worth