

APRIL 25, 2025

Abernethy's Welcomes Chef Adolfo Perez of Cilantro Mexican Grill As Its Next Emerging Chef-in-Residence

Chef Adolfo Showcases His Distinct Perspective on the Food of His Heritage, Serving Up Bold Flavors

Residency Launches April 26, 2025

LOS ANGELES (April 25, 2025) - Abernethy's at The Music Center is proud to announce Chef Adolfo Perez as its next Emerging Chef-in-Residence beginning April 26, 2025. Known for his heartfelt approach to Mexican cuisine and his beloved eatery Cilantro Mexican Grill, located in North Hollywood, CA, Chef Adolfo brings his bold flavors to a new stage at Abernethy's. Stepping in to curate the menu for a full-service restaurant, he expands his culinary canvas, blending the soul of Cilantro Mexican Grill with new expressions of his evolving craft.

"I'm very honored to have this opportunity, and I'm looking forward to showcasing my food at Abernethy's. It's a big compliment to me to be able to do this," said Chef Adolfo Perez. "I enjoy creating a chemistry of sorts among the freshest ingredients, using straightforward preparations to spotlight the flavors of my native Mexican cuisine. I want to make sure, whatever I put out there, pleases people."

At Abernethy's, guests will enjoy Chef Adolfo's most popular menu items from Cilantro Mexican Grill for both dinner and brunch, but in an entirely new format. His "surf & turf" burrito will be reimaged as a grilled steak and shrimp fajita entrée, the shrimp taco will be translated into a ceviche, and his shredded beef tacos will be transformed into beef taquitos. Moreover, Chef Adolfo's residency offers him an expanded opportunity to showcase new dishes and new ideas with the support of the Abernethy's team, along with a complementary beverage program.

Raised on a farm in Guanajuato, Mexico, Chef Adolfo discovered a passion for fresh ingredients. As a child, he experienced cooking with tomatoes, chiles and onions picked that day and, today, embraces the importance of mixing ingredients that make sense together and create dishes that taste delicious and satisfy diners of all ages.

ABOUT CHEF ADOLFO PEREZ

Chef Adolfo Perez has been cooking for more than 30 years and studied at the Le Cordon Bleu Culinary Institute in Pasadena. Before owning and operating Cilantro Mexican Grill in North Hollywood, CA, he spent years working in the kitchens of high-volume establishments such as Hamburger Hamlet and The Cheesecake Factory. When Chef Adolfo finally set out to open his own restaurant, he had the opportunity to take on an unconventional space - a kitchen tucked inside a gas station convenience store. Initially, he assumed a limited menu including egg sandwiches, muffins and other grab-and-go options. However, in short order, he would take inspiration from his native Mexico and transform this humble operation into a neighborhood destination for breakfast, lunch and dinner - featuring a solid menu of burritos, "street style" tacos, bowls, tortas, salads and more.

ABOUT ABERNETHY'S

An Emerging Chef Restaurant

Abernethy's is a destination restaurant where tasting cultures and exploring food becomes an ever-changing culinary experience as emerging chefs are offered their own platform for culinary creativity. Featuring a new chef and menu every four-to-six months, Abernethy's hosts a roster of up-and-coming Los Angeles chefs who have a unique narrative to share through the flavors they highlight. Each new chef transforms Abernethy's with inventive and personalized dishes inspired by the diverse people and cultures that fill the heart of Los Angeles. To fuel this one-of-a-kind culinary arts adventure, some of L.A.'s legendary chefs and prominent members of The Music Center are tasked to select the most talented emerging chefs from around Los Angeles County.

Abernethy's Hall of Fame

Chef Shirley Chung (August 2019 - Chinese American)

Chef Jason Fullilove (December 2019 - Modern Soul)

Chef Ryan Costanza (February 2022 - Mediterranean Island)
Chef Geter Atienza (August 2022 - Modern Filipino)
Chef Lenora Marouani (February 2023 - Tunisian Soul)
Chef Brad Willits (May 2023 - Not-So-Italian Italian)
Chef Mindy Oh (September 2023 - Korean American)
Chef John Cleveland (January 2024 - California Comfort)
Chef Pyet DeSpain (September 2024 - Indigenous Fusion)

Abernethy's Advisory Board

Chef Ray Garcia

Chef Susan Feniger

Chef Govid Armstrong

Rachel S. Moore, President and CEO - The Music Center

Howard Sherman, Executive Vice President and COO - The Music Center

Jill Baldauf, The Music Center Board of Directors

Susan Baumgarten, The Music Center Board of Directors

Lily Lee, The Music Center Board of Directors

Location

220 N. Hope St.
Los Angeles, CA 90012

Web

abernethysla.com

Photography

Abernethy's featuring Chef Adolfo Perez

Menu

Brunch & Dinner Menus

Social

IG - **@abernethysla**

FB - **@AbernethysLA**

Hours

Brunch & Dinner - Open three hours prior to all performances in The Music Center's Dorothy Chandler Pavilion, Ahmanson Theatre and Mark Taper Forum.

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