

MAY 6, 2026

Abernethy's At The Music Center Names Chef Andy Allo As Next Emerging Chef-in-Residence

Born in Cameroon, Chef Allo brings an elegant take on African fine dining with her Cameroonian cuisine, offering a compelling and unique addition to the local culinary landscape

Abernethy's at The Music

Center is excited to announce its latest Emerging Chef-in-Residence, **Chef Andy Allo**. Known for her Cameroonian cuisine, Chef Allo brings bold flavors that honor her heritage and seamlessly blend culture and culinary artistry. Her residency begins on May 20, 2026, at L.A.'s performing arts center in Downtown Los Angeles. Most recently a contestant on "Next Level Chef," Chef Allo has held rigorous



culinary apprenticeships and staging roles at Michelin-starred restaurants, including Alinea in Chicago and Akoko in London. She also recently hosted a local pop-up, Akone by Chef Allo, which quickly gained buzz and sold out.

Located on Jerry Moss Plaza at The Music Center, Abernethy's celebrates chefs from across Los Angeles County, showcasing a rich diversity of flavors and talent through its Emerging Chef program. Each residency brings a new perspective, telling Los Angeles' unique multi-cultural story through food. Chef Allo joins Abernethy's as the 12th Emerging Chef since the restaurant opened in 2019.

"Bringing Cameroonian flavors to the heart of Downtown Los Angeles feels like a full-circle moment for me," said Chef Allo. "My cooking is rooted in heritage but shaped by my experiences around the world, and this residency gives me the chance to share that story in a place that truly embraces bold, diverse cuisine. I can't wait for guests to taste, explore and hopefully fall in love with these flavors the way I did growing up."

While Chef Allo's menu will focus on flavors complemented by the seasons, every dish is designed to feel like a comforting taste of home, regardless of one's familiarity with Cameroonian cuisine. Starter highlights include Puff Puff Donuts (red bean dip, avocado crema and cilantro oil) and Koki Duo (black-eyed peas and sweet corn wrapped in banana leaves, also referred to as a Cameroonian tamale). Main courses feature Grilled Branzino Filet (with leek and njansa sauce, cassava fries and sautéed spinach), along with Roasted Chicken and Peanut Stew (served over Basmati rice and boiled ripe plantains). For dessert, guests can dig into can't-miss treats like Hibiscus-Lemon Ice Cream (topped with toasted digestive cookie crumble) or Malta Granita (vanilla frozen mascarpone). With every dish comes an option to try beverages that complement the meal from Abernethy's lineup of artisanal cocktails inspired by tastes of Cameroon, along with a curated list of wines.

From an early age, Chef Allo developed an appreciation for bold, vibrant flavors, which now define her mission to create incredible dining experiences that celebrate her heritage. A multidisciplinary artist, she first built a successful career as an actor and musician, where she honed her storytelling abilities. Now, her well-rounded culinary artistry will shape the experience she creates for guests on the plate, set in the heart of L.A.'s iconic performing arts center.

For more information, please visit **AbernethysLA.com** or follow @AbernethysLA on Instagram and Facebook. Reservations can be made now on **OpenTable** for Chef Allo's menu, which debuts on May 20.

ABOUT CHEF ANDY ALLO

Chef Andy Allo is a dynamic culinary artist whose passion for cooking is deeply rooted in her Cameroonian upbringing. From an early age, she developed an appreciation for bold, vibrant flavors, which now define her mission to create fine dining experiences that celebrate her heritage. Her journey led her through a rigorous culinary apprenticeship and staging at Michelin-starred establishments such as Alinea in Chicago and Akoko in London. Before stepping into the culinary world, Andy established a thriving career as an actor and musician, starring in series like "Upload" (Amazon) and "Chicago Fire" (NBC) and performing on stage with Prince. This storytelling foundation seamlessly informs her culinary artistry, allowing her to compose immersive dining experiences that resonate beyond the plate. Chef Allo debuted her first sold out pop-up at Deux Bistro in Los Angeles, where she presented a tasting menu inspired by the soulful essence of Cameroonian cuisine. *LA Weekly* highlighted her pop-up as a standout in the city's growing wave of African culinary offerings, noting: "There's been a brisk influx of African fare in Los Angeles recently, and perhaps the most elegant of them all is Cameroonian cuisine from singer, actress and chef Andy Allo." With each thoughtfully curated dish, Chef Andy Allo invites diners to experience the depth and beauty of her culinary roots, delivering an unforgettable journey that bridges culture and cuisine.

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)
Chef Adolfo Perez (April 2025 - Mexican)
Chef Lucio Bedon (September 2025 - Italian)

ABOUT THE MUSIC CENTER

As L.A.'s performing arts center, The Music Center convenes artists, communities and ideas with the goal of deepening the cultural lives of every resident in Los Angeles County. The \$80 million non-profit performing arts organization has two divisions: TMC Arts and TMC Ops. TMC Arts, The Music Center's programming engine, provides year-round programming inside The Music Center's four theatres, on Jerry Moss Plaza, outside at Gloria Molina Grand Park--a 12-acre adjacent green space--in schools and other locations all over Los Angeles County. TMC Arts presents world-class dance with Gloriana Kaufman Presents Dance at The Music Center, free and low-cost public concerts and events, live and digital K-12 arts education programs, workshops, performances, interactive experiences and special events. TMC Ops manages the theatres, the Plaza and Gloria Molina Grand Park, which comprise \$3 billion in county assets, on behalf of the County of Los Angeles. The Music Center is also home to four renowned resident companies--Center Theatre Group, Los Angeles Master Chorale, LA Opera and LA Phil. For more information, visit musiccenter.org. Follow The Music Center on social media @MusicCenterLA.

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