

## **LELA ANNOUNCES NEW EXECUTIVE CHEF, WELCOMING STEWART WOODMAN BACK TO TWIN CITIES DINING SCENE**

### ***Former Chef/General Manager of Heidi's returns from Rochester hiatus, re-energized to take the helm***

**Bloomington, Minn. (May 2016)** – Lela, located near the intersection of 494 and 100, adjacent to the Sheraton Bloomington Hotel, has announced that award-winning veteran chef and restaurateur Stewart Woodman will assume Lela's Executive Chef position effective May 11, 2016. Woodman is well known on the Twin Cities restaurant scene as the former Co-owner, General Manager and Executive Chef of South Minneapolis's four-star favorite, Heidi's, which closed in 2013. Woodman was voted Best New Chef in 2006 by Food and Wine Magazine, and has received numerous other culinary honors, including being a three-time James Beard Foundation nominee. He comes to Lela following a stint as Area Executive Chef for Rochester's Kahler Hospitality Group.

"Everyone at Lela is thrilled to have such a talented and experienced chef at the helm of Lela's kitchen," said Jim Callaghan, Vice President Operations, Wischermann Partners. "Stewart is a fantastic executive chef whose work is well-known and highly regarded in the Twin Cities. Today, I know Stewart is rejuvenated and thrilled to return to the Twin Cities restaurant scene, and I am certain that Twin Cities diners are going to be equally delighted to enjoy his culinary skills once again."

Woodman began his culinary career in New York City, having held Sous Chef positions at Le Bernardin NYC, Jean-Georges' NYC, ADNY-Alain Ducasse at the Essex House, and serving as Executive Chef for Zoe. After moving to Minneapolis in 2005, Woodman served as Executive Chef for Turtle Bread Company before opening, managing, and serving as Executive Chef for Five Restaurant & Street Lounge and Heidi's, both of which received numerous accolades. Woodman is known for using well sourced ingredients both in classical, and creative presentations. This dedication is the ideal pairing with Lela as this compliments the restaurant's same passion for excellence.

#### **About Lela**

Since opening in June 2015, Lela has become a well-loved dining destination in the south metro area. Known as a neighborhood restaurant and a go-to meeting place for the area's many businesses, Lela features handmade pastas, prime steaks and contemporary seafood crudos. An inviting, approachable atmosphere and an open kitchen concept, Lela is located at 5601 W. 78<sup>th</sup> Street, Minneapolis, on the northwest corner of I-494 and Highway 100 (the former Colette Bar and Bistro space), adjacent to The Sheraton Bloomington. Lela features 206 seats in the dining room, bar, and private dining areas, with additional patio seating outdoors. Lela is open Monday – Friday: breakfast to lunch: 6 AM – 2:30 PM; Saturday/Sunday: 7 AM – 2:30 PM; Sunday –

Thursday: dinner 5 PM – 10 PM; Friday/Saturday: 5:00 PM – 11:00 PM. Reservations are available on OpenTable. For more information, visit [www.lelarestaurant.com](http://www.lelarestaurant.com) or call (952) 656-5980.

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