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Hello everyone, and welcome! I'm Chef Mateo, owner and head chef of *Bella Vista Bistro*. Today, I want to take you on a quick tour behind the scenes of our restaurant and share a bit about what makes our kitchen tick.

Bella Vista Bistro is located right in the heart of the historic center, at 14 Coastal Avenue, just a short walk from the main harbor. We chose this location because of the stunning ocean views and the vibrant energy of the neighborhood. As for our decor, we opted for a warm, modern rustic style. We feature exposed brick walls, soft ambient lighting, and dark oak wood tables. Large floor-to-ceiling windows flood the dining room with natural light during the day, creating an open, welcoming atmosphere for our guests.

Running a successful restaurant requires a dedicated team, both in front of and behind the kitchen doors. In our Front of House, we have a team of ten professionals. This includes our Maître D', who greets guests upon arrival, six experienced waiters, two bartenders responsible for our signature cocktails, and a sommelier who curates our wine list. They ensure every guest enjoys excellent customer service and a seamless dining experience. In the Back of House, my culinary team consists of eight members. I work alongside a Sous Chef, who oversees daily operations, three Line Cooks responsible for hot and cold stations, a Pastry Chef for our handmade desserts, two Kitchen Porters who manage dishwashing and hygiene, and a Prep Cook who gets all ingredients ready before each service.

Now, let's talk about food! Our most famous signature dish—the one every customer orders when they visit *Bella Vista Bistro*—is our Pan-Seared Sea Bass with Lemon-Herb Butter. We start with a fresh, locally caught sea bass fillet. For the sauce and sides, we use extra virgin olive oil, sea salt, freshly cracked black

pepper, unsalted butter, garlic, fresh lemon juice, wild thyme, and a side of roasted baby potatoes and asparagus.

To prepare it, I heat a heavy cast-iron skillet over high heat and add a splash of olive oil. Using a sharp chef's knife and a durable cutting board, I score the skin of the fish so it doesn't curl up during cooking. I season the fillet and place it skin-side down in the hot skillet. Using a stainless steel fish spatula, I press down gently for a few seconds to ensure the skin gets ultra-crispy. After three minutes, I flip the fish. Now, the magic happens: I add fresh butter, minced garlic, and thyme to the pan. Using a deep sauce spoon, I continuously baste the fish with the melted herb butter until it's tender and flaky.

Presentation is just as important as taste. We serve this dish on a large, warmed ceramic dinner plate. We place the crispy roasted asparagus and potatoes in the center as a base, then gently rest the sea bass fillet on top. Finally, I drizzle the warm lemon-herb butter over the fish and garnish it with a sprig of fresh thyme and a slice of grilled lemon. It is served with polished cutlery—a fish knife and fork—so our guests can enjoy every delicate bite. Thank you for joining me today, and we hope to welcome you soon to *Bella Vista Bistro*!