

### **Pastry Chef Elenor Apolonio-Frantz**

The Hay-Adams Pastry Chef Elenor Apolonio-Frantz joined the hotel in September 2018 to helm the pastry kitchen under the direction of Executive Chef Nicolas Legret. In this role she is responsible for managing the pastry operations for the hotel, crafting diverse a la carte offerings served in the power dining destination, *The Lafayette*, the popular *Off the Record* bar and in-room dining, as well as creating specialty desserts for events ranging from intimate affairs to large-scale gatherings for up to 350 guests.

A native of Manila, Philippines, Apolonio-Frantz worked for the Department of State, and while posted in Europe for three years, she spent time in Germany, Italy and Serbia. Her subsequent transfer to Vietnam provided her the chance to explore Thailand and Hong Kong, and this exposure to such a variety of cultures and foods, inspired her passion for the culinary industry.

She came to Washington, D.C. in 2009, pursuing her aspirations by working as a pastry cook at Buddha Bar. While there she studied at The Arts Institute of Washington in Arlington, Virginia, earning her Associate of Arts in Culinary Arts in March of 2012. Next, Apolonio-Frantz worked as a pastry cook at Zentan Restaurant while earning her Associate of Arts in Baking and Pastry at The Arts Institute in December 2012. She continued to hone her craft at the Michelin star restaurant, Plume at the Jefferson Hotel where she served from 2013 through 2018, first as a pastry cook, then rising to become pastry sous chef in 2015.

Her new role at The Hay-Adams embraces her desire to infuse her own creations with the flavors and essence of the places she has traveled.