



Pablo Lamon / Miami Brand Ambassador

Vegan Tartlet with White Peach Mousse
Deconstructed Pastelito de Guayaba



Miami Brand Ambassador for The Perfect Purée of Napa Valley

Executive Chef/ Partner, LCG Luxury Catering Services

Culinary Instructor, Mariano Moreno Culinary Institute

Top Chef contestant Pablo Lamon has more than 15 years’ experience in the food and beverage industry. He began his career as a line chef in his native Argentina then moved into the luxury sector via high-end restaurants, cruise lines and five-star hotels. Since 2021 he has been the executive chef and partner at [LCG Luxury Catering Services](#) in Miami, where he develops original cocktail, savory and pastry recipes for private events. Pablo works part-time as a culinary instructor at the Mariano Moreno Culinary Institute in Miami. He also contributes his skills as a freelance culinary consultant, most recently for Juvie in the Turks & Caicos.

In Miami, Pablo was the executive chef at the Conrad Hotel Brickell and the culinary manager at The Matador Room by Jean-Georges Vongerichten. In Argentina, he worked for Tomas Kalika, chef/owner of Mishiguene, one of San Pellegrino’s 50 Best Restaurants in the World.

Pablo went to culinary school in Buenos Aires at the Instituto Internacional De Artes Culinarias Mausi Sebess, earning certification in a wide range of specialties including wine, pastry, pasta and sauces, rice and paellas and pizza and empanadas.

Pablo is always looking for new ways to challenge himself. In 2019 he appeared in Season 16 of Top Chef. Prior to that he was a finalist in the 2017 San Pellegrino Young Chef Competition and a semi-finalist in the Chefs Roll Center Stage Competition. He makes regular appearances on Telemundo.

Pablo’s formula for success is teamwork, passion, hard work and accountability.