

Growing up near Los Angeles in Ventura County, surrounded by agriculture, Largey developed an appreciation for farming alongside her early love of cooking. After attending culinary school, she began her career working for renowned chef Michael Cimarusti at Providence in 2005. After a whirlwind culinary tour of Italy, followed by an internship at The Fat Duck near London, she returned to the U.S. as the opening chef for LAMILL Coffee Boutique in partnership with Providence, and spent time at Bastide in West Hollywood, CA.

Manresa, the three-Michelin star restaurant in Los Gatos, CA, drew her up the coast in 2009. Largey rose to Chef de Cuisine in two years, and during her tenure was honored among *Zagat's* "30 Under 30", *Eater's* "Young Guns," and *San Francisco Chronicle's* "Rising Star Chef." In 2015, she was honored as the James Beard Rising Star Chef of the Year as she was departing from Manresa. Largey took time off to travel and then returned to the kitchen for a guest chef residency at Intro in Chicago.

She since relocated back to southern California and has partnered with Bruno Bagbeni, who will serve as General Manager/Partner, and film director Joe Russo to create SIMONE, a new multifaceted restaurant in the Arts District of DTLA opening Fall 2017. SIMONE will feature a dining room serving seasonal California fare, a bar with craft cocktails and food offerings, and an interactive 6-seat tasting menu counter experience.