



## **Vidrio's New Executive Chef Brings World-Class Culinary Expertise to Raleigh**

**Award Winning Executive Chef Abel Diaz is ready to unveil his culinary passions, blending global flavors with local flair.**



RALEIGH, N.C. (August 2, 2023) – Abel Leonardo Chiok Diaz is an accomplished and dedicated Executive Chef that brings over 20 years of experience and a diverse background in international cuisine to [Vidrio](#) in Downtown Raleigh. With a passion for culinary excellence, Abel has honed his skills and expertise through working in renowned establishments with celebrated chefs around the world, from Australia to Peru.

“I am excited for the Raleigh community to get to know me through my food,” said Chef Abel. “I feel I’ve got quite the story to tell!”

Most recently residing in Ann Arbor, MI, Abel gained extensive experience in creating innovative menus, managing kitchen operations, and delivering exceptional dining experiences as the Executive Chef at Taste Kitchen.

Abel's culinary journey began in Australia, where he worked as a Chef Consultant at notable establishments such as Inka Restaurant in Canberra. There, he successfully spearheaded the opening of the Peruvian/Japanese-Nikkei cuisine restaurant, collaborating with the Executive Chef and owner to curate an authentic menu. This venture garnered accolades, including the esteemed "Best Designed Restaurant" recognition by The New York Times.

Abel's international expertise expanded to Peru, where he had the privilege of training under the esteemed Gaston Acurio at Astrid & Gaston, a world-class fine-dining restaurant in Lima. His dedication and talent earned recognition in the prestigious San Pellegrino Restaurant Award List, placing the restaurant in the Top 50.

Back in the United States, Abel showcased his culinary prowess as an Executive Chef at Aventura Restaurant in Ann Arbor, MI. He played a pivotal role in revitalizing the establishment by completely transforming the menu and implementing scratch preparations. During his time at Aventura, Abel was awarded the opportunity to train under Eneko Axta at Azurmendi Restaurant, Three-star Michelin, Bilbao, Spain.

Abel's extensive experience also includes consultancy roles at Pialligo Estate in Canberra, Australia, where he opened banquet operations and supervised à la carte services, and Maido Restaurante in Lima, Peru, a renowned Peruvian-Japanese concept ranked among the top five in the world by the Pellegrino Restaurant Award List.

His passion for the culinary arts, combined with his drive for excellence, has shaped Abel into a highly skilled and innovative chef. He holds a Certificate 4 in Commercial Cookery from the Culinary Institute Technology in Canberra, Australia.

Abel Leonardo Chiok Diaz's unwavering commitment to culinary excellence, vast international experience, and leadership abilities make him a remarkable Executive Chef dedicated to creating memorable dining experiences.

Over the last month, Chef Abel has been introducing featured dishes to Vidrio, with plans for launching an updated menu in late August. New Dishes will showcase local seasonal ingredients, imported specialties in Chef's signature cooking style.

Vidrio is open seven days a week from 4-10 p.m. Sunday-Thursday, and 4-11 p.m. Friday-Saturday. It is located at 500 Glenwood Ave., Suite 100, Raleigh. Follow along on [@vidrioraleigh](#) on [Facebook](#) and [Instagram](#).

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## **ABOUT VIDRIO**

Vidrio opened in 2017 to offer a Mediterranean escape in the heart of downtown Raleigh, N.C. Located in Glenwood South, Vidrio offers diners a seasonally inspired menu of Mediterranean dishes made with locally-sourced ingredients. The menu features dishes from not only the classic canon of Mediterranean cuisine but also the overlooked culinary destinations along the coastline, including Morocco, Egypt, Syria and more. Guests are encouraged to begin with small plates, then progress to heartier dishes for the whole table to share. The restaurant offers a Wine Spectator award-winning wine list with 48 wines on tap and another 200 wines by the bottle as well as a craft cocktail menu. Owned and operated by local restaurateurs Lou, Joy and Amber Moshakos and [LM Restaurants](#), Vidrio is an award-winning restaurant known for creative culinary fare and cocktails, a sparkling atmosphere, and impeccable private event spaces. For more information, visit [VidrioRaleigh.com](#).

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