



Therese Virserius
Principal
Therese Virserius
Design

Therese Virserius draws on her diverse cultural experience to create exciting environments that explore color, texture and shape all within the context of a functional and dramatic hospitality, commercial or residential space. As founder and owner of Therese Virserius Design, she sets the tone of the company and oversees a talented team of designers who execute her vision daily. Therese's design philosophy focuses on the energy created between the juxtaposition of hard and soft materials, masculine and feminine fabrics and contrasting ideas inspired by art as well as nature. She enjoys using a playful element of subtle surprise in all of her designs and her interior work, much like her art, often reflects layers of composition to be explored as opposed to one-dimensional, stark representations.

Recently nominated for the "The Rising Star Award," by The Fashion Group International and recognized by Hospitality Design Magazine as one of the Wave of the Future Designers in 2006, Therese is making a name for her firm with creatively modern, bold hospitality designs that not only meet the needs of business owners, but inspire their customers and clients as well.

Prior to starting Therese Virserius Design, she was a designer at Jeffrey Beers International (JBI), a prestigious hospitality design firm, where she worked on many prominent projects in the US and abroad including the Hilton Hotel in Tokyo, Camino Real in Mexico City, and Olives Restaurant at the Bellagio in Las Vegas.

Before JBI, she resided in China for three years working on a multitude of design-related assignments. During that time, Therese founded an interior product and furniture design company whose accessories and unique furniture were sold in exclusive boutiques in both Shanghai and Hong Kong. While in China, many of her original oil paintings were on exhibit in Shanghai art galleries.

Therese, a native Swede, began her career at IKEA in Shanghai where she served as a cultural bridge between the European Market and Chinese Market while coordinating the warehouse logistics and purchasing for the store.

Born and raised in Southern Sweden, Therese is a graduate of the University of Stockholm and Wen Hua University in Beijing with a degree in Mandarin. Additionally, she holds a degree in Interior Design from the highly regarded New York School of Interior



Angelo A. Sosa
Culinary
Development
Consultant

Angelo Sosa, an inventive chef with uncompromising standards, brings forth his own style for the next culinary revolution.

Angelo Sosa was born in Connecticut to a Dominican father and an Italian mother who believed meals were serious affairs. Sosa took part in the cooking duties as a small child, hand-sorting rice and discarding every spoiled grain. This task instilled in him a conviction that superior meals must be founded on the best basic ingredients and a dedication to impeccable preparation.

Sosa graduated with High Honors from the Culinary Institute of America in 1997. There he ran the kitchen at the Escoffier Room, one of the institute's highly acclaimed restaurants. His next job paired him with Christian Bertrand, formerly of Lutèce, at the Four-Diamond, Stonehedge, MA. He then served as Bertrand's Sous Chef when he opened Acqua in 1998.

In 1999, Sosa was referred by Bertrand to work at four-star Restaurant Jean Georges, where met his future mentor, Jean-Georges Vongerichten. After two and a half years, he left to take an Executive Sous Chef position at TanDa where he learned (fill this in) Following Tanda, Sosa returned to Vongerichten to work at his Ocean Club at Dune restaurant in the Bahamas and then at Restaurant Jean Georges as Executive Sous Chef. Two years later, he opened Jean-Georges's highly notable Spice Market as Executive Sous Chef. It was in his experiences with Vongerichten that Sosa first discovered Asian cuisine. From Vongerichten, Sosa learned the merits of simplicity and a staunch four-star mentality to uncompromising excellence. Sosa's devotion to Asian flavors was intensified with travels to Thailand, Hong Kong and Vietnam.

In spring 2005 Sosa was given a starring role as Executive Chef at a new West Village restaurant named Yumcha, where he brought modern Chinese cuisine to the culinary stage. Sosa's unique cuisine gained a large fan base, favorable reviews in major national and international press.

After Yumcha closed due to managerial differences, Angelo was commissioned by restaurateur Stephen Starr to consult on his upcoming New York restaurant, Buddakan, where he worked for almost a year to develop the opening menu and assist in the restaurant opening. Stephen Starr found Angelo to be a necessity for Buddakan: "Angelo's contribution was enormous to our final project, not



Clifford Tuttle,
ASID, LEED AP
Senior Vice
President
ForrestPerkins

Clifford R. Tuttle heads the interior design practice in the Washington, DC, office of FORRESTPERKINS, having returned to the United States after six years in Singapore as president of Concept Design Group, Honolulu, and Concept International Design Group, Singapore. Mr. Tuttle's wide range of experience in the hospitality design profession includes the design and management of projects in the United States and Southeast Asia. Active in numerous professional organizations, the firm's Senior Vice President is involved in the American Society of Interior Designers, having served as President of the Hawaii Chapter. He also held membership in the International Interior Design Association, the Interior Designer's Association of Singapore, and the American Institute of Architects. Mr. Tuttle has also served on the Board of Advisors for the Interior Design Department at Virginia Commonwealth University. Mr. Tuttle has been actively involved in NEWH since first moving to Washington, DC having served as president of the Washington, DC Metropolitan chapter of NEWH in 2002 and as Past President/International Director in 2003. In 2004, 2005, and 2006, Mr. Tuttle served on the International Board of Directors as Director of Chapter Board Training providing Strategic Planning and Board Training and mentoring to some nine chapters including the United Kingdom and Southern Ontario. Mr. Tuttle currently sits on the International Board of Directors as Director of Sustainable Hospitality, where he spear headed the first "Is Sustainable Attainable" CEU at HD in Las Vegas in 2006, the first Sustainable Luncheon at HD Boutique in 2007. "Is Sustainable Attainable" has continued to develop and has been presented as fully accredited CEU sessions during 2006 and 2007 at various chapter levels as well as at the NEWH Leadership Conference in 2007. Along with his teams of volunteers Sustainable Hospitality successfully planned and facilitated the first HD/Sustainable Hospitality Leadership Forum in New York in June of 2007 while strengthening the NEWH Sustainable Hospitality Directory. Mr. Tuttle works tirelessly with younger professionals to mentor them in their careers. He put together a study program last winter for the NCIDQ examination.

Design where she graduated with the highest honors.

Current Therese Virserius Design projects include Vdara at CityCenter, Las Vegas, NV; Westin, Ft Lauderdale, FL; lobby, lobby lounge and restaurant at Hyatt, Pittsburgh, PA; two private residences as well as commercial office space for Designer Greetings in Edison, NJ.

only in the dishes that he helped to create but also in the way that he inspired the other chefs. There hasn't been a chef that has truly filled the shoes of the last generation but with a little luck, Angelo will lead the next generation of great chefs."

Angelo Sosa has also consulted at Morimoto restaurant at the request of Starr, working alongside Iron Chef Morimoto to create inspired new dishes for the restaurant's menu.

In the Spring of 2005, Angelo was invited by Alain Ducasse to create a special seasonal menu at his Paris restaurant Spoon Food & Wine, which was introduced with great acclaim in French and American press. According to Alain Ducasse, "The cuisine of Angelo Sosa tells a story—his story—in a new style of his own, which is at once uninhibited, bold, arousing and inspiring."