



Los Angeles THE CITY OF LIMOS & LIGHTS

If you are looking for Los Angeles hotel recommendations and reviews then read our journeyPod Picks where we hand select only the best hotels in Los Angeles. Who has time to read thru thousands of hotel reviews? So we have saved you time and money as we only feature 4 and 5 star hotels in Los Angeles plus luxury resorts. journeyPod can help you find a boutique hotel in Los Angeles or a luxury accommodation in Los Angeles. We have reviews on fun places to stay and feature trendy hotels in Los Angeles. Our hotels are stylish and hip so you can stay somewhere unique on your next weekend getaway to Los Angeles.



Hotel Maya: Long Beach



[Hotel Maya](#) (Queensway Drive, Long Beach, CA) is the first distinctive full-service, luxury Long Beach boutique resort hotel, located on the scenic downtown waterfront. A fusion of Latin American beachside Long Beach resort with modern Southern California style, Hotel Maya embodies the romantic, eclectic, and vibrant lifestyle of Long Beach, California. And, a perfect fit for journeyPod jet setters, Hotel Maya is now offering the Mayan Journey Package which includes breakfast, a three-course dinner, daily sangria tasting and parking. Be sure to check out our [Chef's Corner with Chef Jesse Perez](#) from Fuego restaurant at Hotel Maya.



Chef's Corner with Jesse Perez of Fuego

Located on the waterfront a new rustic and refined **Fuego**. Situated within the new Joie de Vivre property, [Hotel](#) perfect waterfront dining amazing foods, prepared **Jesse Perez**. Chef Jesse Nava—a Panos and Paul Southwestern cuisine in brought home the Flavors of Passion National Award and he has lots planned for Fuego. For more information on the new [Hotel Maya](#), check out our [LA Hotel Guide](#).



in Long Beach, CA comes restaurant: within the new Joie de [Maya](#), Fuego has the atmosphere and the most by Award-winning **Chef** comes to Fuego from restaurant specializing in Atlanta. Chef Jesse just

What does journeyPod recommend? Definitely start off with the lobster ceviche with aji chile. Chef Jesse loves chiles! And the Yucatan achiote chicken tamales are amazing. They are a unique orange color, made so by a natural coloring agent. And if you call 48 hours in advance and tell Chef Jesse that Andrea from journeyPod sent you, he may even make you his fabulous flour-less chocolate cake...yum!

journeyPod enjoyed a fabulous tasting with Chef Jesse then sat down to have a one- on-one conversation with this inspiring, young, and talented Chef.

Chef Jesse you just won an award, Congrats! Can you tell us about the award:

Thank you. Yes. I just was presented with the award a few weeks ago. It is the Flavors of Passion Award. This was the inaugural year for the award. It is the James Beard Award of Latin Chefs.

What events to do have coming up here at Fuego?

Each Sunday afternoon, the grounds of Hotel Maya will come alive with a weekly Maya Fiesta Domingo – an outdoor brunch celebration of music, dancing, and food. We had our first Fiesta Domingo last week and it was a huge success. Be sure to make a reservation!

What three ingredients much you always have in your kitchen?

Salt, chilis (dried and fresh), and citrus

If you weren't a Chef, what would you be?

I actually went to school to be a history teacher at the University of Michigan.

If you could eat anything for your Last Supper, what would you request?

Crispy beef tacos, rice, beans with Louisiana hot sauce. I love Louisiana hot sauce—I grew up with the stuff and it always reminds me of home.

Who would prepare this Last Supper for you?

Chef Mark Miller. He has been my mentor and friend and while it would take awhile for him to prepare (he likes to cook slow) it would be great!

What is the craziest request you have ever received?

A customer ordered medium rare filet, grilled asparagus, and chilli-whipped potatoes...pureed!

Any crazy celebrity requests?

Vivica Fox ordered a salmon sushi roll...at Nava. As you know, Nava is a Southwestern cuisine restaurant! I made it and she was happy.

And speaking of celebrities, Chef Jesse, who all have you cooked for?

I cooked for the stars of Housewives of Atlanta, Hillary Swank, Dallas Austin, Reggie Bush. I cooked for a lot of athletes when I was in the ATL. Oh, and Wilmer Valderrama from That 70's Show.