



Four Star Meals at Home

By Abbie Burgess

Lucas Lovelace created a name for himself in the Bay Area with the dynamic and flavorful cuisine he prepares for private dinner parties in people's homes. Like many businesses, his private chef service had to pivot during uncertain times. "Our dinner party service has been completely shut down since mid-March. We were booked up two months in advance, and understandably watched every event cancel within two or three days," he says. "The events we have had have been outdoors, such as a backyard rehearsal dinner, anniversary brunch, and a special five course anniversary dinner for two on a million-dollar yacht at McCovey Cove outside the Giants Oracle Park."

Lucas is excited about LL Chef Service's new focus, helping clients dine privately at home on dishes worthy of an exclusive event or dinner party. "We streamline the private chef experience for many families in the Peninsula by creating customized meals that just need to be reheated," he says. He offered this service pre-pandemic as well, but it was only a small sliver of his overall services. Now, the demand for it has eclipsed everything else – so much so that Lucas anticipates it being the largest portion of his services moving forward.

By taking advantage of this service, his clients can now enjoy upscale, farm-to-table cuisine every night of the week at their own dinner tables. "This is very exciting! We are able to source incredibly fresh, local ingredients previously available exclusively for dinner parties," Lucas says. "For example, fish from Half Moon Bay so fresh we can tell you the name of the fisherman who just caught it and pristine vegetables from local farms." Lucas continues, "We feel like the quality of ingredients fused with cooking techniques learned from working for three Michelin Star Chefs and our own style of nutrition-based cooking, allows us to bring people the opportunity to invest in their health, while also enjoying meals that are delicious."

The service is truly a couture culinary endeavor. "First, we learn about the client's food preferences, dietary aspirations, etc.," he explains. "Next, we present personalized menu possibilities with four different dinner entrees and appetizers. Now creative dialogue emerges about the meals to be enjoyed for the week."

While local restaurant menus may grow stale, Lucas keeps it fresh. "We are always rotating different dishes and cuisines, cooking with locality and season in mind, to create dishes that are unforgettable. This frees people's time for more enjoyment each week. As many find themselves working full time, and become short on down time, we look to help people relieve the pressures and burden of food preparation."



Plating of Bounty of the Farmer's Market Salad at an outdoor party. Photo by Brad and Jen Photography.



Salmon en Croute with Apple Jus created by Lucas for a backyard event. Photo by Brad and Jen Photography.



Lamb Shoulder and Goat Cheese Ravioli at an outdoor party. Photo by Brad and Jen Photography.

Though the chef services may have pivoted, the heart of Lucas Lovelace's work remains: trend-savvy cuisine that's rooted in classicism and beauty, with attention to every detail. Lucas, a graduate of the California Culinary Academy in San Francisco, worked in New York for five years honing his craft under the tutelage of elite chefs. The Santa Cruz native returned to California seven years ago to become a private chef for Bay Area businesses and families.

A client in Burlingame shares their experience with the private chef services: "Lucas' food was one of the bright lights of an otherwise very difficult pandemic lockdown time, it really kept us going."

Interested in private chef services? Learn more at LLChefServices.com.



Seabass with Melon and Prosciutto, an example of a menu item now offered as a dish for delivery. Photo provided by Lucas Lovelace.

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