

La Perla

Corvara • Dolomites

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PRESS RELEASE

LA STÜA DE MICHIL

A STAR IS REBORN

CORVARA, ALTA BADIA, 10 NOVEMBER 2022: All it took was a winter and a summer for a Michelin star to grace once again La Stüa de Michil with its presence. All thanks to Executive Chef Simone Cantafio and his dedicated team.

La Stüa de Michil is Hotel La Perla's wood-panelled gourmet chamber in the heart of the Dolomites. For over twenty years, this place has been home to priceless objects and mementos, a repository of the Ladin culture – yet open to the entire world.

The arrival of Chef Simone Cantafio little more than a year ago opened the doors to the world like never before. His cuisine marries the West and the East, his recipes an amalgam of different traditions, where nature, seasonality, respect, sensibility, and harmony take centre stage. The zen nature of his creations is to be expected, considering his long experience on Hokkaido Island in Japan, where he oversaw the Bras Family's two-star Michelin restaurant, Toya. Chef Cantafio has brought a bit of that respectful culture, based on traditions and etiquette, to the Dolomites.

Contrasts abound, as hot-cold, acid-fat, smooth-crunchy waltz across the kitchen. The team's hands-on approach to the ingredients helps them understand how to elevate their innate traits, followed by the proper preparation. A painstaking, yet tender process, where everyone's love for what they do shines through. And, finally, chef and ingredients find a deeper understanding in the run-up to the next stage: time to cook. One has to know how to strike the balance between gorgeous food – both in terms of aesthetics and on the palate.

Valentina Stani and the rest of the team working on the restaurant floor recommend and pair wines with aplomb and a courteous smile. In La Stüa de Michil, staff, gourmands, vintners, and local produce truly do come together in harmonious perfection.

The Mahatma Wine cellar is where wine reveals all its secrets. A place where past and future swirl in a dizzying display of memories and hope in what is yet to come. Over 30,000 bottles from Italy, Switzerland, Austria, and France. A colourful array which can be sampled under the expert guidance of Silvio Galvan, La Perla's Head Sommelier.

"We are, of course, incredibly satisfied with the return of the Michelin star to La Stüa de Michil – but more than that, we see it as an acknowledgement of all the hard work carried out by every person here, who have been involved in a common project from the very first day. And that project is to celebrate mouth-watering flavours by surprising and delighting whoever tastes these dishes made with love, poetry, and creativity.", says Chef Simone Cantafio.

We hope to see you from 2 December onwards, when La Stüa de Michil and Hotel La Perla, Corvara, will open for the winter season. Gourmands, skiers, and everyone else: we look forward to welcoming you!

Hotel La Perla, a member of The Leading Hotels of the World, is nestled on the slopes of the Dolomiti Superski circuit in the village of Corvara in the Dolomites. It is the flagship hotel in the Casa Costa collection, owned and managed by the Costa family, who lovingly welcome their guests with a visionary and inimitable approach to hospitality, spearheaded by Michil Costa.

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