



Susan Feniger
Co-Chef and Owner

Iconic culinarian, author, and entrepreneur Susan Feniger may be best known for her Modern Mexican concept, [Border Grill restaurants, trucks, and catering](#), which she runs with her business partner of more than 35 years, Mary Sue Milliken. Now with locations in Downtown Los Angeles, LAX, The Huntington Library, and Las Vegas’s Mandalay Bay Resort and Casino, Border Grill continues to serve street food-inspired regional Mexican cuisine with a commitment to sustainability and the best quality ingredients. In June 2018, Feniger and Milliken debuted a fast casual eatery, BBQ Mexicana, at Las Vegas’s Mandalay Bay Resort and Casino, and later this year, they will return to Santa Monica with a new all-day Mexican restaurant. Feniger also launched her own solo ventures—Blue Window with Kajsa Alger at The Huntington Library in 2016 and to-go concept Grab & Global by Susan Feniger at both LAX and San Jose International Airports in 2018.



After graduating from the Culinary Institute of America in New York, she made a groundbreaking move in joining the nearly all-male kitchen at Chicago’s Le Perroquet, serendipitously meeting the only other woman in the kitchen—Mary Sue Milliken. After working for Wolfgang Puck at Ma Maison in L.A., Feniger went to the French Riviera to further hone her skills, and returned to open City Café with Milliken in 1981, forever changing L.A.’s culinary landscape by introducing eclectic dishes from around the world. That evolved into the larger CITY Restaurant in 1985—and the introduction of Border Grill as a simple spot for authentic home cooking and street foods of Mexico informed by the duo’s treks through the country. A James Beard Award that same year confirmed their impact on the nation’s cuisine.

Feniger and Milliken brought their innovative approaches to The Food Network with nearly 400 episodes of the “Too Hot Tamales” and “Tamales World Tour” series. They also were the original co-hosts of the popular food-centric radio show, KCRW’s “Good Food,” in L.A. Susan has co-authored six cookbooks, including *Susan Feniger’s Street Food* and competed on Bravo’s “Top Chef Masters” in 2010. The business partners received the Elizabeth Burns Lifetime Achievement Award from the California Restaurant Association in 2013 and earned induction into Menu Masters Hall of Fame in 2014. *Los Angeles Times* celebrated them in 2018 with the Gold Award for culinary excellence and innovation in Southern California.

Feniger is an active member of the community, and currently sits on the boards of the Scleroderma Research Foundation, L.A. LGBT Center, and L.A. Tourism & Convention Board; works closely with Women Chefs and Restaurateurs, Share Our Strength, and Human Rights Campaign; and co-founded Chefs Collaborative.