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OCEAN REEF CLUB



SAVE THE DATE

April 11-14, 2024

10th Anniversary

THURSDAY BURGER & BUBBLES
BEACH BASH FRIDAY FOOD & WINE
EXPERIENCE SATURDAY COOKING
CLASSES & DEMOS SATURDAY
NIGHT GRAND DINNER SUNDAY
FAREWELL BRUNCH



OCEAN REEF CLUB®

A UNIQUE WAY OF LIFE

KEY LARGO, FLORIDA

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DINING RESERVATION POLICY

October 2023 – May 2024

DINING RESERVATIONS

Equity Members may make 14-day advance reservations, Legacy and Social Members 3 days in advance.

Equity Members holiday event reservations open October 2, November 1 opening for Legacy and Social Members.

Equity Members may request up to six Vine to Table Dinners, with up to four being confirmed. Equity Members may request four Specialty Wine Dinners, with up to three being confirmed, and three Specialty Spirits Dinners, with up to two being confirmed. Reservations open November 3.

CANCELLATION POLICY

Reservations must be cancelled by midnight the evening prior to the reservation. All dining reservations cancelled on the same day will incur a \$40 per person cancellation fee, no exceptions.

All no-show parties will incur a \$50 per person charge, no exceptions.

VENUE UPDATES

Equity Member Only Nights will return this season beginning November 14. The following restaurants will be available to Equity Members only: Monday – Gianni, Tuesday – Ocean Room, Wednesday – CH Prime, Thursday – Islander.

CH Prime will reopen this fall for Members. Under new Chef de Cuisine Ian Fleischmann, Members can expect menu enhancements to include more options for lighter dishes and simpler side dishes, while keeping the crowd favorites from last season. Additionally, an ADA lift has been added to the front entrance of the Clubhouse building.

CH Lounge will reopen for Members this season and will serve an extended menu with entrée-style items added.

Ocean Room dinner will reopen this fall five days a week with more Islander-inspired dishes offered under new Chef de Cuisine Rey Alvarez (previously from the Islander). Bi-monthly Grand Seafood Buffets will begin in November, along with select Holiday Buffets.

Palm Court will host a monthly dinner buffet featuring a Caribbean-style menu and live music. Read more about the new Caribbean Nights Buffets on page 20.

Town Hall Waterside will reopen five days a week following a summer refresh featuring new food trailers and enhancements to the bar area. This year, the favorite stations will return with three new concepts to enjoy.





ORC DRESS CODE

The required attire for gentlemen in all restaurants is best described as Club Casual – collared shirts and dress trousers and equally appropriate attire for ladies. Frayed or torn clothing is not permitted. Midriffs must be covered. Shorts, if worn, must be of walking length. Smart long denim jeans are allowed in all of our outlets, with the exception of CH Prime and CH Lounge. Jackets are required in the Members-only CH Prime and CH Lounge.

DRESS REQUIREMENTS

For Gentlemen:



Shirts with sleeves, shorts of walking length & jeans permitted.*

Collared shirt, shorts of walking length & jeans permitted.*

Collared shirt and pants (NO jeans or shorts permitted).

Collared shirt, trousers and jackets are required.

Equivalent attire for ladies.

BREAKFAST

The Ocean Room 🍴

Collared shirt, shorts of walking length & jeans permitted.

Reef Treats 🍴

Shirts with sleeves, shorts of walking length & jeans permitted.

Fitness Café

Shirts with sleeves, or if sleeveless must reach shoulder, for men and full coverage shirts for ladies.

Toski's 🍴

Collared shirt, shorts of walking length & jeans permitted.

LUNCH

Palm Court 🍴

Shirts with sleeves, shorts of walking length & jeans permitted.

Raw Bar 🍴

Shirts with sleeves, shorts of walking length & jeans permitted.

Grill Room 🍴

Members Only

Collared shirt, shorts of walking length & jeans permitted.

Toski's 🍴

Collared shirt, shorts of walking length & jeans permitted.

Reef Hut 🍴

Shirts with sleeves, shorts of walking length & jeans permitted.

Beach Bar & Beach Grill 🍴

Bathing suit coverups and athletic-style tank tops are permitted. Footwear is required.

DINNER

CH Prime & CH Lounge 🍴

Members Only - Collared shirt, trousers and jackets are required.

The Ocean Room 🍴

Collared shirt, shorts of walking length & jeans permitted.

Grand Seafood Buffet 🍴

Collared shirt and pants. Sport coats preferred.

Gianni Ristorante 🍴

Collared shirt, shorts of walking length & jeans permitted.

Islander & Sushi Bar 🍴

Collared shirt, shorts of walking length & jeans permitted.

Reef Lounge 🍴

Collared shirt, shorts of walking length & jeans permitted.

Burgee Bar 🍴

Shirts with sleeves, shorts of walking length & jeans permitted.

Raw Bar 🍴

Shirts with sleeves, shorts of walking length & jeans permitted.

COCKTAILS/SWEETS

CH Lounge 🍴

Members Only - Collared shirt, trousers and jackets are required.

Reef Lounge 🍴

Collared shirt, shorts of walking length & jeans permitted.

Burgee Bar 🍴

Shirts with sleeves, shorts of walking length & jeans permitted.

Beach Bar & Beach Grill 🍴

Bathing suit coverups and athletic-style tank tops are permitted. Footwear is required.

The Point

Members Only - Shirts with sleeves, shorts of walking length & jeans permitted.

Port O' Call Wine & Spirits 🍴

Shirts with sleeves, shorts of walking length & jeans permitted.

Reef Treats 🍴

Shirts with sleeves, shorts of walking length & jeans permitted.

ADDITIONAL

REQUIREMENTS:

Cut-off, unhemmed or tattered jeans or shorts are not allowed anywhere on property. Midriffs must be covered when inside any Club facility.

Use of cell phones in any of the Club's restaurants and Fitness Centers is not permitted.

Hats should be removed whenever entering a Club restaurant, excluding Raw Bar, Burgee Bar, Grill Room, Reef Hut, Reef Treats and Fitness Centers. Hats may not be worn backwards.

*Smart denim only, no frays, tears or cut-off jeans permitted.

RESTAURANTS

BEACH BAR

Sip your refreshing summer beverage while taking in the views from this lagoon-side and ocean view bar. The palm trees provide the perfect shade for summertime sunshine.

BEACH GRILL

You don't even have to leave your lounge chair to enjoy grilled lunches, snacks or cold beverages from the Beach Grill on Buccaneer Island!

BURGEE BAR

Watch sports, sip an ice cold beer and enjoy a selection of bar favorites.

CH LOUNGE

CH Lounge offers nightly live entertainment, expertly-crafted cocktails and small plates to be enjoyed indoors or outdoors alongside sweeping views of the Dolphin Course. Jackets required. Members only.

CH PRIME

CH Prime offers a world-class menu with a wide variety of carefully-crafted dishes, including an array of prime steaks cooked over a woodburning grill of oak hardwood. This elegant dining experience is complete with spectacular views of Dolphin Course holes 9 and 18. Jackets required. Members only. Reservations required: [305-367-5931](tel:305-367-5931); after 5:30 p.m.: [305-367-5922](tel:305-367-5922)

FITNESS CAFÉ

Enjoy breakfast, a healthy snack or a refreshing smoothie. Located in the Member Fitness Center.

GIANNI RISTORANTE

Gianni features modern dining rooms and an old-world Italian menu concept that is fresh, authentic, casual and family friendly. Reservations required: [305-367-5931](tel:305-367-5931); after 5:30 p.m.: [305-367-5879](tel:305-367-5879)

ISLANDER

Indulge in island favorites. Enjoy seafood, sushi, wines and cocktails. Reservations required: [305-367-5931](tel:305-367-5931); after 5:30 p.m.: [305-367-5862](tel:305-367-5862)

PALM COURT

Relax over a delicious al fresco lunch waterside, crisp salads, cool cocktails and fresh-caught fish are just some of the delicious items you can enjoy.

PORT O' CALL WINE & SPIRITS

The Port O' Call Wine and Spirits shop offers indoor and outdoor seating, wines by the glass and artisanal cheese and charcuterie boards – all to be enjoyed while overlooking the Marina.

RESTAURANTS

RAW BAR

Unwind and enjoy a delicious lunch at this Fishing Village staple with seasonal fresh oysters, clams, stone crabs, shrimp and locally-harvested fish. No reservations needed.

REEF EATS

Our Reef Eats menu features Member-favorite signature Ocean Reef Club dishes for breakfast, lunch or dinner at home. Delivery service is available to any residence or vacation accommodation at Ocean Reef, as well as any boat docked in the Marina. Just call Reef Eats to enjoy your favorite Ocean Reef menu items in the comfort of your home. [305-367-5898](tel:305-367-5898)

REEF HUT

This casual lunch menu includes pizza, fresh salads and grilled sandwiches plus other mouthwatering items. Order your lunch for takeout, dine under the tiki hut or call ahead for delicious, family-friendly catered meals. [305-501-5530](tel:305-501-5530)

REEF LOUNGE

With historic beginnings at Ocean Reef, this lounge has a long tradition as a favorite gathering spot. Take in the great views of Buccaneer Island and enjoy your favorite cocktail along with light bites and sushi.

REEF TREATS

When it's time for a sweet treat, head to the Fishing Village for your favorite ice cream, gelato, coffee and other goodies.

THE GRILL ROOM

Located in the Clubhouse, the Grill Room, serving lunch, dinner, and Saturday and Sunday brunch, offers easy, casual fare that caters to both your golf foursome and your family of four. Members only.

THE OCEAN ROOM

The Ocean Room is home to The Reef's legendary daily breakfasts. In the evenings, it offers an elegant dinner featuring coastal cuisine, fresh sushi, raw bar and your favorites from the Islander, along with the return of the Grand Seafood Buffet on Saturday nights. Reservations required: [305-367-5931](tel:305-367-5931); after 5:30 p.m.: [305-367-5884](tel:305-367-5884)

TOSKI'S PATIO

Toski's Patio provides a quick stop for a great meal on the go, as well as the perfect patio setting to enjoy a cold beverage upon the completion of your round.

TOWN HALL WATERSIDE

Enjoy seating under an open air tent or outside under the stars. This expansive space is perfect for families to dine together in a casual outdoor setting with everything from smokehouse BBQ to a taste of the Caribbean. The variety will please everyone in the family.

SPECIALTY WINE DINNERS

Carysfort Kitchen Chef de Cuisine Betania Salles is the culinary director for this season's series of Specialty Dinners. As in years past, each evening will be a unique dining experience carefully crafted to indulge the senses. The menu will be designed to pair perfectly with wines from around the world selected by ORC Beverage Director Sean Carroll.

Equity Members may request reservations for four Specialty Wine Dinners, with up to three being confirmed. Reservation requests will be accepted between November 3 and November 17 via an online form that will be shared when reservations open. Requests can be made for up to four people per dinner. By December 4, Members will receive confirmation emails for the dinners they were granted. A waitlist will be created for dinners that received more requests than availability. Dinners that are not sold out will open to Legacy and Social Members on December 5. Cancellations made within seven days of the event will incur a charge of \$40pp. Cancellations within 48 hours of the event will not be refunded.

DANA ESTATES

Thursday, January 18 | 6:30 p.m. • \$500++

Nestled at the base of the Mayacamas Mountains in Napa Valley, Dana Estates is dedicated to making small lots of truly distinctive world-class wines. Blending history and tradition with cutting edge vineyard management, a state-of-the-art winery and meticulous winemaking, Dana Estates strives to make the greatest and most uniquely expressive wines possible. Being the third winery to occupy this piece of vineyard land in the heart of the famed Rutherford Bench, Dana Estates is committed to appreciating the foundations laid by generations of vintners before them. Dana, in Sanskrit, means "the Spirit of Generosity."

STALWORTH WINE

Thursday, February 8 | 6:30 p.m. • \$500++

Stalworth, located in Napa Valley, was conceived in 2012 by Tim and Sabrina Persson, second-generation vintners of Hess Persson Estates, with the vision to create new wines that would excite and inspire the next generation. Over the next 10 years, working with revered Napa Valley winemaker Celia Welch, the Perssons faced an earthquake, drought, landslide, and wildfires before last year's release of the inaugural 2018 vintage of Stalworth Cabernet Sauvignon. The name Stalworth is derived from terms meaning "foundation" and "worth," and fittingly, signifies both the challenges the Perssons have faced, and their determination, resilience and inner strength.

SPECIALTY WINE DINNERS

HUNDRED ACRE WINERY

Thursday, February 22 | 6:30 p.m. • \$500++

In 1998, now legendary winemaker Jayson Woodbridge released his first vintage, one Cabernet, made from his own 10-acre Kayli Morgan Vineyard. The goal was to create a "Right Bank" style Cabernet from those clay soils. With the second vintage he earned scores in the mid-90s. Between 2002 and 2015 Vintages, Hundred Acre has been awarded a total of 22 perfect 100 scores by the prestigious Robert Parker of The Wine Advocate.

ORNELLAIA ESTATES

WITH CHEF ROLANDO BERAMENDI

Thursday, March 7 | 6:30 p.m. • \$500++

As one of the world's most iconic wine estates, Ornellaia was founded in 1981 in what has proven to be one of Italy's most interesting and expressive wine-making areas, the maritime hills of Bolgheri within the greater wine region of Maremma. This proximity to the Mediterranean coast – the combination of soil, sun, sea, wind and the history of the land – uniquely defines every wine.

Purchased in 2005 by the Frescobaldi family, winemakers for 700 years, Ornellaia is now considered one of Italy's leading Bordeaux-style red wines. This Specialty Dinner will be a unique experience as Members will not only enjoy the bold flavors and elegance of Ornellaia vintages, but will be accompanied by Lamberto Frescobaldi himself.

EISELE VINEYARD 'ALTAGRACIA'

Thursday, March 21 | 6:30 p.m. • \$500++

Since 1971, Eisele Vineyard has produced some of California's most age-worthy and intensely flavored Cabernet Sauvignons. The 38-acre vineyard was originally planted in the 1880s to Zinfandel and Riesling and has been under vine continuously since then. Altagracia, named after owner Bart Araujo's grandmother, is a Bordeaux-style blend. It is essentially the expression of the Eastern parcels of the Eisele Vineyard, completed with fruit sourced from other Napa Valley vineyards. This Napa Valley Proprietary Red, while very ageable, is readily enjoyable in its youth.

DOMAINE CHANSON VINEYARDS

Thursday, March 28 | 6:30 p.m. • \$500++

Domaine Chanson Vineyards has a rich history. Founded in 1750, the Domaine Chanson is recognized for its tradition of excellence in the production of fine wines and its commitment to quality and authentic expression of the Burgundy terroir. The vineyards of the Domaine Chanson are located in the regions of Côte de Beaune and Côte de Nuits in Burgundy, France, benefiting from a unique terroir composed of limestone and clay soils, conducive to the cultivation of Pinot Noir and Chardonnay. The wines of the Domaine Chanson are distinguished by their elegance, finesse and complexity, perfectly reflecting the essence of Burgundy.

SPECIALTY SPIRITS DINNERS

As with the wine dinners, each delectable spirits dinner will wow you with menus designed by Carysfort Kitchen Chef Betania Salles and spirits selected by Beverage Director Sean Carroll. The dishes will be created to pair expertly with the profiles of the spirits, with many pairings unexpected thanks to Chef Betania's bold creativity and expertise.

Equity Members may request reservations for three Specialty Spirits Dinners, with up to two being confirmed.

HERITAGE OF HERRADURA TEQUILA

Thursday, January 11 | 6:30 p.m. • \$195++

Born in 1870, Casa Herradura, located at Hacienda San Jose del Refugio, is the last tequila-producing hacienda on the planet. Within its ancient walls, Tequila Herradura crafts and estate-bottles some of the world's finest tequilas. It is here that they invented the first reposado and extra añejo, forever changing the world of tequila. Tequila Herradura is the most Gold Medal awarded tequila ever with high standards for production, aging and quality.

COMING OF AGE

FEATURING MACALLAN

Thursday, February 1 | 6:30 p.m. • \$275++

Founded in 1824, the Macallan was one of the first distillers in Scotland to be legally licensed. Since then, they have built a reputation as one of the world's leading single malt whiskys. While different types of whisky use a variety of grains, single malt whisky is produced by a single distillery using a single malted grain. The Macallan produces all their whisky exclusively with malted barley. The distillery itself is surrounded by a 485-acre estate in Craigellachie, Moray, Scotland, and produces expressions matured in both sherry oak and bourbon oak casks.

BOURBON INDULGENCE

FEATURING ANGEL'S ENVY

Thursday, February 15 | 6:30 p.m. • \$195++

Rooted in 200 years of bourbon heritage, Angel's Envy creates hand-finished spirits that aren't afraid to improve on the classic tradition. Inspired by legendary Master Distiller Lincoln Henderson's lifetime spent crafting fine spirits, Angel's Envy is considered the masterpiece. The 5% of spirit lost each year during barrel aging is called the "Angel's Share." After tasting the finished whiskey, Henderson joked that they'd finally gotten a better deal than the angels. And so Angel's Envy was born.

SPECIALTY SPIRITS DINNERS

FRENCH HARMONY

LOUIS XIII COGNAC & TELMONT CHAMPAGNE

Thursday, March 14 | 6:30 p.m. • \$500++

This unique dinner is the first of its kind gracing the Carysfort Kitchen Specialty Dinner lineup as it will feature French wine and spirits favorites from both Champagne Telmont and Louis XIII Cognac. The dinner will begin with three expressions of champagne. The final course of the night will be paired with the specialty cognac.

Champagne Telmont is committed to blending the perfect harmony of richness, fruitiness and freshness in each of their champagnes. Created in 1912, Telmont has produced exceptional champagnes from its ancestral vines in Damery, France for over a century.

Founded in 1874, Louis XIII has become synonymous with refinement. Produced in the Grande Champagne region of Cognac, this special cognac was named after the 17th-century French King Louis XIII, who first recognized cognac as a category of brandy. Louis XIII is recognized as a global symbol of French craftsmanship.



VINE TO TABLE DINNERS

This January, embark on a very special series of dinners that pair exquisite wines with an array of culinary delights. Vine to Table dinners are among Ocean Reef Club's most popular culinary events and 2024 will once again offer a stunning collaboration by winemakers and chefs alike. The dinners will be held in Carysfort Kitchen and will first be made available to Equity Members.

Equity Members may request reservations for six Vine to Table Dinners, with up to four being confirmed. Reservation requests will be accepted between November 3 and November 17 via an online form that will be shared when reservations open. Requests can be made for up to six people per dinner. By December 4, Members will receive confirmation emails for the dinners they were granted. A waitlist will be created for dinners that received more requests than availability. Dinners that are not sold out will open to Legacy and Social Members on December 5. Cancellations made within seven days of the event will incur a charge of \$40pp. Cancellations within 48 hours of the event will not be refunded.

COVETED GEMS

Tuesday, January 9 | 6:30 p.m. • \$275++

Paul Hobbs Winery, California
Joined by Chef Virginia Willis

The Paul Hobbs Winery portfolio has been built from the ground up on a foundation of strong, collaborative relationships with the growers of some of Napa's and Sonoma's most compelling and historical properties. Meticulous vineyard management followed by minimally-invasive winemaking techniques is their approach to producing wines that express their vineyard origins with utmost finesse, complexity, and authenticity; in other words, wines with a sense of place. As "custodians of the earth," Paul Hobbs Winery is dedicated to respecting the environment and farming their vineyards sustainably to produce wines that reflect a sense of their vineyard origins. Paul Hobbs wines are fermented with native yeasts, aged in French oak, and bottled un-fined and un-filtered. Owner and winemaker Paul Hobbs, who Forbes named the Steve Jobs of Wine, believes "the key to good winemaking is paying attention".

paulhobbswinery.com

LEADER OF THE PACK

Tuesday, January 16 | 6:30 p.m. • \$275++

Chateau Montelena Winery, Napa Valley, California
Joined by Chef Christian Chirino

Chateau Montelena Winery helped to put Napa Valley on the winemaking map and is most famous for winning the white wine section of the historic 1976 "Judgement of Paris" wine competition, when French judges carried out blind-tasting comparisons between California and French wines. Chateau Montelena's Chardonnay won the competition, causing surprise as France was generally regarded as being the foremost producer of the world's best wines. Founded in 1882, Chateau Montelena aims not to recreate a specific flavor in their wines year after year, but to capture each unique season with the vineyard expressed in every vintage. Each bottle should taste delicious today and continue to evolve, rewarding patience in the future.

montelena.com

VINE TO TABLE DINNERS

SEASONAL SENSE

Tuesday, January 23 | 6:30 p.m. • \$275++

HALL Wines, St. Helena, California
Joined by Chef Roly Cruz-Taura

Since first working in her family's Mendocino vineyards, Kathryn Hall dreamt of a place to showcase fine wines alongside expressive art and masterful architecture. Kathryn and Craig Hall have created just that - an unrivaled destination in Napa Valley where winemaking excellence meets contemporary design to celebrate life and inspire the senses. In 2005, Craig and Kathryn Hall unveiled a state-of-the-art winery amid the legendary Sacrashe Vineyard in the hills of Rutherford that is dedicated to making single vineyard and limited-production wines. The Halls acquired the historic Bergfeld winery in St. Helena in 2003, and are merging history and innovation with the completion of California's first winery to achieve Leadership in Energy and Environmental Design (LEED®) Gold Certification. HALL's estate vineyards encompass more than 500 acres of classic Bordeaux varietals; Cabernet Sauvignon, Merlot, and Sauvignon Blanc. Under the artisanship of winemaker Steve Leveque, HALL wines continue to set new heights in Napa Valley winemaking.

hallwines.com

A NIGHT IN PARIS

Tuesday, February 6 | 6:30 p.m. • \$275++

Joseph Drouhin
Joined by Chef Philippe Reynaud

For the last 130 years, Maison Joseph Drouhin has been in the hands of the Drouhin family. Today, the fourth generation is at the helm, animated by the same passion that inspired the founder of the company. The style of Joseph Drouhin is an alliance between character, balance and harmony. Wines meant to be consumed young are fresh and subtle; wines meant for keeping acquire with age a luscious complexity. Joseph Drouhin is proud to bring the best of Burgundy to the whole world.

drouhin.com



VINE TO TABLE DINNERS

CARNIVAL EXTRAVAGANZA

Tuesday, February 13 | 6:30 p.m. • \$275++

Jackie Gwidt

Joined by Chef Betania Salles

Breakthru Beverage and Augustan Wine Imports' Jackie Gwidt's wine passion and knowledge are consequence of her grandfather's sub-par mulberry-wine hobby while growing up in Wisconsin. Knowing there had to be more to the world of wine, she moved to France for a year to begin a Francophile wine love affair. For more than 15 years, Jackie has expanded her wine career pursuing certifications with The Society of Wine Educators, obtaining both Certified Specialist of Wine and Certified Specialist of Spirits. An avid taster and member with the Court of Master Sommelier and Guild of Sommelier, Jackie is advancing within the Court's organization. Most recently she passed the gold standard Level III of wine education offered by the British organization, Wine and Spirit Education Trust (WSET).

SIMPLY THE BEST

Tuesday, February 20 | 6:30 p.m. • \$275++

Kosta Browne Winery, California

Joined by Chef Scott Drewno

California Pinot Noir endures in the fine wine world and after nearly twenty years, Kosta Browne is a continued part of that conversation. The winery seeks out special vineyards as the sources for their wines, focusing on three appellation Pinot Noirs from the foggy Russian River Valley, diverse Sonoma Coast and chilly Santa Lucia Highlands, as well as one Chardonnay from Russian River Valley. From the winery's very beginning, their focus remains the same – making the best Pinot Noir possible.

kostabrowne.com



ALL IN THE FAMILY

Tuesday, February 27 | 6:30 p.m. • \$275++

Massolino Winery, Italy

Joined by Chef Sarah Grueneberg

A family-owned winery located in the Piedmont region of Italy, Massolino has vineyards in some of the most renowned areas of the Langhe, including Serralunga d'Alba, Castiglione Falletto, and Monforte d'Alba, and is known for producing high-quality wines that express the unique terroir of the region. This winery was founded in 1896 and is run by fourth-generation brothers and winemakers Franco and Roberto Massolino. The small estate is divided into four vineyards that have only 18 hectares of planted vineyards among them, yet produces nearly a dozen boutique wines. Massolino is best known for its Classic Barolo, which has been in production since 1911 and reflects the terroir, ranging from classic spicy notes to those of a sweeter, floral, and fruity nature.

massolino.it

CULTIVATING HISTORY

Tuesday, March 5 | 6:30 p.m. • \$275++

Frescobaldi Wine, Italy

Joined by Chef Rolando Beramendi

For 700 years, the Frescobaldi family has combined tradition, experience and innovation with creativity and the pursuit of excellence. Frescobaldi's six estates – Nipozzano, CastelGiocondo, Pomino, Ammiraglia, Castiglioni and Remole – are all diverse and located in the most suitable areas of Tuscany for production of fine wines. As one of Tuscany's most historic and respected wineries, its success can be attributed to the climate, terrain and commitment to their philosophy – "quality without compromise".

frescobaldi.com

DISTINCT PERSONALITY

Tuesday, March 19 | 6:30p.m. • \$275++

Beaux Frères Vineyard, Oregon

Joined by Chef Paula DaSilva

Beaux Frères has helped set the standard for modern Pinot Noir in Oregon since its founding in the late 1980s by Michael Etzel and his brother-in-law and wine critic Robert Parker Jr. (The name Beaux Frères refers to the French idiom for "brother in law".) Located on an 88-acre farm, Beaux Frères resides on the most prestigious terroirs of Willamette Valley and has a winemaking technique that differs from "the norm," characterized by minimal handling. Secondary fermentation occurs naturally at a relaxed pace, as it's believed a long, slow process gives greater complexity of flavor. And they do not transfer a wine from barrel to barrel to aerate, with their only racking occurring after 10 to 12 months when they rack into a settling tank before bottling. All of this is aimed at preserving the character of their terroir, the personality of the vintage, and the quality of the wine.

beauxfreres.com

VINE TO TABLE DINNERS

GENERATIONS IN THE MAKING

Tuesday, March 26 | 6:30 p.m. • \$275++

Caymus Vineyards, Napa Valley, California
Joined by Chef Aaron Brooks

The Wagner family produced their first vintage in 1972, and continues to focus their efforts in the production of quality Cabernet Sauvignon. Caymus Vineyards remains 100% family-owned by the Wagners and farming grapes remaining the priority. Caymus prides itself on producing wines that are as approachable in youth as well as maturity, and are abundant in texture yet soft as velvet.

caymus.com

BASIC INSTINCT

Tuesday, April 2 | 6:30 p.m. • \$275++

Duckhorn Vineyards, Napa Valley, California
Joined by Chef Kelsey Barnard Clark

Since its founding in 1976, the quality of Duckhorn Vineyards' wines has been based on a commitment to selecting the finest fruit. Whether carefully sourcing grapes from top sites in the Napa Valley or committing itself to estate vineyards, the winery was built on the belief that great wines begin in the vineyard. Using an artisan's approach to winemaking, nearly 200 distinctive lots are in the blending, using taste and instinct, not formula.

duckhorn.com





TEMPTING TRADITIONS



TURKEY CARVING DEMONSTRATION

Wednesday, November 22 | 4:00 p.m. in the Cooking School

Join Chef Philippe for this annual tradition and learn how to carve and roast a turkey like a pro — just in time for your very own holiday feast! You will also enjoy a glass of wine.

Complimentary.

THANKSGIVING DINNER BUFFETS

Thursday, November 23

Seatings at 4:00 & 6:30 p.m. in Town Hall

Seatings at 4:30 & 7:00 p.m. in Carysfort Ballroom

A delicious buffet of traditional holiday favorites awaits Members, families and friends at this annual feast.

Adults: \$80++pp; Ages 5 – 11: \$40++pp; Children ages 4 and under: complimentary.

GINGERBREAD TEA

Saturday, December 23 | 1:00 – 4:00 p.m. in Town Hall

To-Go Pick Up at 12:00 p.m.

Decorate your own gingerbread creation and share in the magic of the season with family members. Gingerbread house: \$60++.

Adults: \$42++pp; Ages 5 – 11: \$21++pp; Children ages 4 and under: complimentary.

CHRISTMAS DINNER BUFFETS

Sunday, December 24 & Monday, December 25

Seatings at 4:30 & 7:00 p.m. in Carysfort Ballroom

Share a cherished holiday tradition with friends and loved ones as you enjoy an indulgent selection of holiday dishes.

Adults: \$80++pp; Ages 5 – 11: \$40++pp; Children ages 4 and under: complimentary.

TEMPTING TRADITIONS

NEW YEAR'S EVE GALA CELEBRATIONS

Sunday, December 31

Seatings at 6:30 & 9:00 p.m. in Palm Court

Seatings at 6:00 & 8:30 p.m. in Carysfort Ballroom

Ring in the New Year with a celebratory dinner before our breathtaking fireworks display.

Adults: \$175++pp; Age 5-II price \$40++pp

Children ages 4 and under: complimentary.

EASTER BUNNY BREAKFAST

Sunday, March 31

7:00 a.m. – 12:00 p.m. in The Ocean Room (Reservations not required)

7:30 – 9:15 a.m. at Palm Court

Adults: \$55++pp; Ages 5 – II: \$27.50++pp; Children ages 4 and under: complimentary.

8:00 a.m. – 12:00 p.m. at Carysfort Hall

Adults: \$75++pp; Ages 5 – II: \$30++pp; Children ages 4 and under: complimentary.

The Easter Bunny himself hops from table to table as families enjoy a delicious Easter morning breakfast.

MOTHER'S DAY BRUNCH

Sunday, May 12

7:00 a.m. – 12:00 p.m. in The Ocean Room

10:00 a.m. & 12:30 p.m. Seatings in Carysfort Ballroom

Treat Mom to a sumptuous midday brunch on her special day.

Adults: \$75++pp; Ages 5 – II: \$30++pp; Children ages 4 and under: complimentary;

Mothers and grandmothers: half price.



STARLIGHT DINNERS

STARLIGHT DINNERS

This popular series delights diners with a moonlit stroll through unique culinary themes. Live music and mouthwatering menus bring Club friends and neighbors under the stars for a night to remember.

Adults: \$58++pp; Ages 5 – 11: 29++pp; Children ages 4 and under: complimentary.

November 25, 2023

December 26, 2023

December 28, 2023*

December 30, 2023

March 30, 2024

May 25, 2024

* Includes Trapeze Show. Adults: \$70++pp; Ages 5 – 11: \$35++pp; Children ages 4 and under: complimentary.

GRAND SEAFOOD BUFFETS

At these elegant buffets in the Ocean Room, diners sample delicious, freshly-caught seafood, masterful recipes and unique flavors from waters around the globe, complete with sides and desserts sure to please.

Adults: \$85++pp; Ages 5 – 11: \$40++pp; Children ages 4 and under: complimentary.

Collared shirt and pants. No jeans or shorts permitted. Sport coats are preferred.

Saturday, November 18

Saturday, November 25

Saturday, December 23

Saturday, December 30

Saturday, January 13

Saturday, January 27

Saturday, February 10

Saturday, February 24

Saturday, March 9

Saturday, March 23

HOLIDAY BUFFETS IN THE OCEAN ROOM

For the holidays, Ocean Reef has you covered. Don't miss the following holiday buffets and enjoy a refined dining experience in the Ocean Room with your family.

Adults: \$80++pp; Ages 5 – 11: \$40++pp; Children ages 4 and under: complimentary.

Thanksgiving: November 23 • New Year's Eve: December 31*

Easter: March 30

* Adults: \$175++pp; Ages 5 – 11: \$40++pp; Children ages 4 and under: complimentary.

NEW! CARIBBEAN NIGHTS BUFFETS

These all-new Caribbean Nights Buffets will be the epitome of paradise featuring a Caribbean menu with live music on Palm Court.

Adults: \$70++pp; Ages 5 – 11: \$35++pp; Children ages 4 and under: complimentary.

Saturday, January 20 • Saturday, February 17 • Saturday, March 2

DOWN-HOME FOOD FESTIVALS



PANCAKE BREAKFAST

Saturday, December 30 | Seatings at 9:00 – 11:00 a.m. on Sailfish Patio

There's no better way to start the day than with friends, family and fluffy flapjacks served hot off the griddle.

Adults: \$32++ pp; Ages 5 – 11: \$16++pp; Children ages 4 and under: complimentary.

LOW COUNTRY BOIL

Monday, January 1 | 6:00 p.m. on Marlin Beach

Take a trip to the Low Country without ever leaving The Reef. Overlook the water and enjoy the “one-pot” wonder we’re cooking up

Adults: \$58++pp; Ages 5 – 11: \$29++pp; Children ages 4 and under: complimentary.

FISH FRY & BINGO

Friday, March 29 | 6:00 p.m. on Marlin Beach

Everyone's a winner at this event, which includes delicious fried fish, scrumptious sides and an exciting game of BINGO at 7:00 p.m.

Adults: \$65++pp; Ages 5 – 11: \$35++pp; Children ages 4 and under: complimentary.



CARYSFORT KITCHEN



MEET & LEARN

**FROM CULINARY CELEBRITIES AND RISING STARS WHO
BRING THEIR TALENTS TO CARYSFORT KITCHEN**

Carysfort Kitchen provides a delicious culinary education all dished up with a heaping serving of expertise and style sure to please our Members. Meet fellow Members and learn from Ocean Reef chefs, regional food and wine experts, and internationally known celebrity chefs and cookbook authors as they share secrets, techniques, and recipes in our state-of-the-art cooking school. In most of our classes, students (21 years and above) will be offered wine. Recipes and menus are also provided for each guest.

EAT DELICIOUS FOOD

Showcase classes

Demonstration class includes lunch

Hands-on workshop classes

*An intimate cooking experience hosted by a
featured chef who will demonstrate*



CARYSFORT KITCHEN

BOOK YOUR PRIVATE PARTY!

CARYSFORT KITCHEN

Carysfort Kitchen and entertaining space is the perfect venue for private parties or corporate events. We can customize an afternoon or evening class to create an unforgettable culinary experience. Contact Catering at [305-367-5895](tel:305-367-5895) to set up classes for birthdays, anniversaries, bridal showers and more! We'll be happy to cook up a class designed to meet your specific needs.

PRIVATE DINING ROOMS

If you are interested in reserving one of our Private Dining Rooms for a special event, call our Food & Beverage Manager at [305-367-5826](tel:305-367-5826) to check on available dates, menu customizations, and more. Private Dining reservations can be requested up to 3 months in advance.

CLASS REGISTRATION

To register for classes, tours or special dinners call Dining Reservations at [305-367-5931](tel:305-367-5931).

All registrations must be made prior to class. Equity Members can reserve classes starting October 2. Social Members may make reservations starting November 1. We ask that if you are unable to attend a class, you must notify us 48 hours in advance of the scheduled class time to receive a refund or credit towards another class. Within 48 hours of a class, all cancellations are nonrefundable.

Teachers reserve the right to alter menus due to seasonal availability of ingredients.

GREAT GIFTS FOR HOME CHEFS

Looking for the perfect gift for someone who loves to cook? Gift certificates are available for classes of your choice. Logo designer aprons, standard aprons and caps are available for sale.



CARYSFORT KITCHEN CULINARY PROGRAM

Join Chef Betania Salles and her Team for her Carysfort Kitchen Culinary Program. Reservations required: [305-367-5931](tel:305-367-5931).

HANDS-ON GLUTEN-FREE CLASS WITH CHEF BETANIA

Friday, November 3 | 10:00 a.m. to 12:00 p.m. | \$280

Attendees will learn how to make a completely gluten-free meal and take home a dinner for two.

HANDS-ON SOUP CLASS WITH CHEF BETANIA

Monday, November 6 | 10:00 a.m. to 12:00 p.m. | \$220

Friday, January 12 | 10:00 a.m. to 12:00 p.m. | \$220

Attendees will learn how to make minestrone, sausage and cavolo nero, cream of mushroom and take home two servings of each.

HANDS-ON ITALIAN CLASS WITH CHEF BETANIA

Friday, November 10 | 10:00 a.m. to 12:00 p.m. | \$280

Monday, December 18 | 2:00 to 4:00 p.m. | \$280

Attendees will learn how to make fresh pasta dough, tomato sauce, sausage rosemary pink sauce, gnocchi, stracchi pasta and take home a dinner for two.

BLACK FRIDAY COOKBOOK SALE

Friday, November 24 | 2:00 to 5:00 p.m.

Members are invited to shop the Black Friday Cookbook Sale featuring ORC and past Guest Chef cookbooks. Showcasing three hors d'oeuvres from the books and complimentary prosecco. No reservations necessary.

KNIFE SKILLS WITH CHEF BETANIA

Monday, December 18 | 11:00 a.m. to 12:30 p.m. | \$140

Wednesday, January 24 | 11:00 a.m. to 12:30 p.m. | \$140

Friday, February 23 | 11:00 a.m. to 12:30 p.m. | \$140

Attendees will learn how to sharpen knives, cut, dice and mince. Attendees can bring two personal knives to be sharpened.

HANDS-ON ORC CLASSICS WITH CHEF BETANIA

Friday, January 26 | 10:00 a.m. to 12:00 p.m. | \$280

Attendees will learn how to make crab cake with mustard sauce, yellowtail with caper butter sauce and veggies, key lime pie and take home a dinner for two.



FOOD FOR THE SOUL WITH CHEF SUZANNE BARR

Wednesday, December 22

9:30 a.m. – 12:30 p.m. | \$130

Suzanne Barr has become one of the most respected and beloved chefs for her flair for fresh comfort food and also her passion for local community, food security, and advocacy. Chef Suzanne's career as a chef, author, social activist, and culinary mentor is inspired by both her mother and father, two novice chefs, who instilled a lifelong passion to cherish the role that food plays in both nourishing the body as well as the soul.

Chef Suzanne's expansive culinary career includes her role as the inaugural Chef-In-Residence at the Gladstone Hotel in Toronto, Canada, owner of the former Saturday Dinette, and head chef and owner of True True Diner, a diner concept that paid homage to the sites of many civil rights sit-ins and the history of the diner in breaking down segregation. What is most impressive, however, is Suzanne's relentless advocacy for food security, marginalized communities, mental health, pay equity, nutrition literacy, and food source sustainability. Her truest form of self-expression is empowering and mentoring other women chefs. Earlier this year, Suzanne published "My Ackee Tree, A Chef's Memoir of Finding Home in the Kitchen," which takes readers on a personal journey of food, family, soul-searching, self-discovery, and even motherhood that leads Suzanne home...in the kitchen closer to her Jamaican heritage.

Suzanne's food philosophy is simple: to create nutritious, flavorful, and comforting foods made with local, accessible ingredients.





COOL KIDS COOKING WITH CHEF BETANIA SALLES

Wednesday, December 27

9:30 – 11:30 a.m. & 12:30 – 2:30 p.m. | \$105

We lead kids on exciting cooking adventures where budding chefs learn recipes and skills to create tasty, healthy dishes.

Cooking is fun and "real food" is really good! There are plenty of reasons to get kids in the kitchen at an early age. Learning to make simple recipes can boost a child's math and verbal skills. And as any adult who has baked a cake knows, science is behind the magic that converts a bowl of batter into a delicious celebration. Great cooking is about more than recipes—it's about techniques.

"Cooking is a way to teach children about reading or math."

– Emeril Lagasse

In our classes, Carysfort Kitchen Chef de Cuisine Betania Salles will focus on the fun and creative aspects of cooking. This cooking class will bring joy and accomplishment to your child – and maybe even some delicious treats for your family. Designed for ages 8-12,

this class creates the perfect foundation for a lifetime of great cooking, all while having fun trying something new. The best part—they'll get to eat everything they make! All kids' classes are drop-off classes – kids only please.

To read more about Carysfort Kitchen Chef de Cuisine Betania Salles, see page 31.





BON APPETIT Y'ALL **WITH CHEF VIRGINIA WILLIS**

Monday, January 8

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, January 9

Vine to Table Dinner

with Paul Hobbs Winery, California

6:30 p.m. | \$275++

Georgia-born, French-trained, Virginia Willis has foraged for berries in the Alaskan wilderness, harvested capers in Sicily, and beguiled celebrities such as Jane Fonda, Bill Clinton, and Aretha Franklin with her cooking – but it all started in her grandmother's country kitchen.

A graduate of L'Academie de Cuisine and Ecole de Cuisine La Varenne, Willis' first job in a professional kitchen was as an apprentice for Nathalie Dupree's TV cooking show on PBS. She has subsequently produced over 1000 TV episodes, working on Martha Stewart Living Television, Food Network's "Chopped", and as a judge on "Throwdown! with Bobby Flay". She was also recently featured on the front page of The New York Times food section.

Willis is the author of "Secrets of the Southern Table: A Food Lover's Tour of the Global South"; "Lighten Up, Y'all"; "Bon Appétit, Y'all"; "Basic to Brilliant, Y'all"; "Okra"; and "Grits". "Lighten Up, Y'all" received a James Beard Foundation Award. She is author of "Cooking with Virginia" for Southern Kitchen and Editor-at-Large for Southern Living.

To research Secrets of the Southern Table, she traveled to 11 states in eight months across the four seasons, interviewing and photographing a wide variety of Southerners.

www.virginiawillis.com



JANUARY



MASTER OF MEDITERRANEAN WITH CHEF CHRISTIAN CHIRINO

Monday, January 15

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, January 16

Vine to Table Dinner

with Chateau Montelena Winery, Napa Valley

6:30 p.m. | \$275++

Chef Christian Chirino brings a passion for international cooking, a deft technical hand, and a classic European culinary education to bear in his role as Executive Chef of TUR Kitchen in Coral Gables. Inspired by the rich gastronomic cultures of the Mediterranean and dedicated to evoking the flavors of that fertile region, Chirino bases his creative approach on honoring the Mediterranean's traditions without eschewing modernity and embracing smart, sustainable sourcing.

Born and raised in Antofagasta, Chile, Chirino graduated with a B.S. in Culinary Arts and Science from the Universidad Santo Tomas in Chile. Chirino spent four years honing his skills in Paris, France, first at the renowned dining room Le Chateaubriand, and second in the famed Hotel Crillon, where he worked as executive sous chef at the Restaurant Les Ambassadors. During his time at the restaurant, the team was awarded the #9 spot in the "50 Best Restaurants in the World" by St. Pellegrino.

Returning to Chile, Chirino went on to work for some of the finest large-scale dining and catering institutions including Compass Group and Sodexo. He also introduced the Be Sweet Cleto brand to Chile, opening the restaurant and developing the concept's catering program.

Ready to showcase his skills on a larger stage, in 2019 Chirino moved from Chile to the United States, where he worked for Southbound Hospitality as executive sous chef from July 2019 until coming to TUR Kitchen, where he oversees the restaurant's culinary operations, developing and executing modern, elegant Mediterranean dishes. The restaurant was selected by the Miami New Times as one of the "Top 10 New Restaurants of 2020." Since opening in 2020, it has garnered popular and critical acclaim. In 2021 the Miami New Times named it the "Best Mediterranean" restaurant in its annual "Best of" issue and Eater Miami included it in a recent roundup of the most "superb Coral Gables restaurants."





KEYS CROWN JEWEL WITH CHEF ROLY CRUZ-TAURA

Monday, January 22

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, January 23

Vine to Table Dinner

with HALL Wines, St. Helena, California

6:30 p.m. | \$275++

In 2012 Roly Cruz-Taura, was named Executive Chef to one of the most prestigious resorts in the World, Little Palm Island in the Florida Keys. Under his direction the Dining Room at Little Palm Island, continued to garner accolades and reassert itself as the crown jewel of fine dining not only in the local community but nationwide and internationally as well. Chef Roly's spin on Pan Latin cuisine paired with his classic French technique dazzled guests. His unique Chef Table experience allowed guests to see the magic while seated right next to the Chef and his brigade.

Prior to being at the helm of Little Palm Island, Chef Roly created fabulous cuisine at some of the most iconic restaurants and hotels in South Florida for over 30 years. From 2007 until 2012 as Hotel Executive Chef at the Historic Biltmore Hotel in Coral Gables, FL, Chef Roly oversaw the smooth functioning of all culinary operations throughout the hotel especially Biltmore's world-famous Sunday Brunch (voted top 100 in the country by Open Table), which utilizes the lavish interior and courtyard of Fontana Restaurant, featuring a champagne buffet with an assortment of selections to satisfy any palette.

At the Biltmore, Roly, a Certified Executive Chef and member of the American Culinary Federation, actively enhanced and diversified the selection of cuisines in order to complement an array of likings. Such accomplishments included elevating the selection of food offered to guests by room service and revamping the 19th Hole Restaurant.

A native of Miami, Cruz-Taura graduated with a degree in Hospitality Management from Florida International University and received an Honorary Degree from Le Cordon Bleu for his years of dedication to the culinary world. He began his career at the InterContinental Hotel Miami (formerly The Pavillion). He went on to join the Mayfair House Hotel in Coconut Grove, Mark's in the Grove, Shula's on the Beach, and Kilinkere, Inc., which owns John Martin's and O'Caseys restaurants.

In 2004, Cruz-Taura launched his first solo act, FIFTY Restaurant & Lounge, in the SoFi district of South Beach. His cuisine featured a combination of classic American fare, presented in a contemporary style with dishes influenced by a variety of cultures and countries that found their way to the American table. Garnering such reviews as: The Miami New Times wrote, "Put simply, FIFTY is the best food on Ocean Drive." The Miami Herald called FIFTY, "A true South Beach rarity."

In 2015, Chef Roly embarked on a new challenge, representing Prime Line Distributors, an importer of selected specialty foods, throughout the Florida Keys and the Caribbean. His passion and dedication to the finest ingredients and techniques was a natural for Prime Line, a family owned business since 1981, which has grown to service the entire State of Florida and beyond.



FLAVORS OF FRANCE WITH CHEF PHILIPPE REYNAUD

Monday, February 5

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, February 6

Vine to Table Dinner

with Joseph Drouhin

6:30 p.m. | \$275++

Ooh, la, la! The culinary traditions of France are the foundation of education for many professional chefs. French food developed a bit of an “old school” reputation over the years, but now it’s got a whole new level of excitement thanks to updated, more informal presentations that bring that certain je ne sais quoi to dining in a whole new way.

Chef Philippe Reynaud, ORC Senior Director of Culinary, graduated from the Culinary Academy of Nice at 18, followed by a three-year apprenticeship at the Casinos of Cannes and Deauville, France. After working with top chefs in various French regions, he moved to Los Angeles in 1981 where he served seven years as Executive Chef at the Westwood Marquis Hotel and eight years at the Jonathan Town & Beach Clubs.

“In France, cooking is a serious art form and a national sport.”

– Julia Child

Chef Philippe has been leading Ocean Reef’s elite culinary team for more than 21 years. He is responsible for the operations of all Club kitchens, the ORC Food Truck, Catering, Conference Group Banquets, and Special Events. He oversees all menu development, visiting celebrity chefs’ dinners, cooking classes, and mentoring of over 200 culinary associates, interns and chefs. In 2012 and 2019, he spearheaded the publication of “Flavors of the Reef,” a book highlighting favorite dishes offered at Club restaurants. In 2013, he received Slow Food’s Snail of Approval award recognizing his efforts in support of local farms and fish sourcing. Through Feeding South Florida, Reynaud and his culinary team have provided the community with over 75,000 pounds of Extra Helpings last year to feed the disadvantaged. Chef Philippe will teach the fresh, seasonal, colorful food of regional French cooking.





COMMITMENT TO EXCELLENCE WITH CHEF BETANIA SALLES

Monday, February 12

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, February 13

Vine to Table Dinner

with Jackie Gwidt

6:30 p.m. | \$275++

Before coming to Ocean Reef Club, Chef Betania Salles was Chef de Cuisine for Imlee Indian Bistro in Pinecrest for seven years. Chef Salles received rave reviews from critics and diners alike during her tenure at Imlee and as Chef de Cuisine at Fontana Restaurant at the Biltmore Hotel in Coral Gables. She now heads the Carysfort Kitchen.

Salles first came to the Club to be Chef de Cuisine at the Islander. Her exhilarating cuisine is inspired by her international background and finessed with contemporary American touches and seasonal ingredients. Brazilian-born Salles acquired much of her interest in quality cooking from her father, a butcher, and her mother who took great pride in cooking with excellent ingredients. It was natural that Betania would become a chef. This journey led her to the Middle East, Portugal, Spain, Italy, and home to Brazil where she opened four restaurants in a ten-year span.

Join Chef Betania for a class filled with vivid flavors, seasonal ingredients, and unexpected combinations.





MODERN TRADITIONS

WITH CHEF SCOTT DREWNO

Monday, February 19

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, February 20

Vine to Table Dinner

with Kosta Browne Winery, California

6:30 p.m. | \$275++

Chef Scott Drewno was raised in the heart of New York's Finger Lakes wine region, a rural area known for its vineyards and family-owned farms. Watching his mother turn fresh, seasonal produce from local farm stands into bubbling pies and cobblers first piqued his interest in cooking and planted the seed for Drewno's culinary ambition.

Drewno joined the Wolfgang Puck Fine Dining Group in 1998. At Chinois, he learned to meld French cooking techniques with vibrant Asian flavors, and at Spago, he came to understand the importance of beginning with only the finest ingredients. Drewno then furthered his knowledge and solidified his passion for Asian cuisines at Jean-Georges Vongerichten's Vong and Stephen Hansen's Ruby Foo's.

In 2007, Wolfgang Puck tapped Drewno as the opening Executive Chef of The Source where he received the coveted "Chef of the Year" prize in 2010 and 2016. Drewno has won many culinary competitions benefiting important causes, including the DC Crab Cake Competition, Pig Out for Diabetes, and DC Central Kitchen's Capital Food Fight. He won the Washington, DC leg of Cochon 555 (twice), a traveling culinary competition promoting sustainable farming of heritage breed pigs, and won the Cochon 555 Heritage Fire barbecue competition.

He also serves on the Board of the RAMW and is an Honorary Board Member of the DC Food & Beverage Collective. Each year, Drewno hosts fundraising events for DCFBC and the George Washington University Hospital Mobile Mammography Unit, two causes he holds near and dear to his heart.

In 2017, he formed The Fried Rice Collective with fellow chef Danny Lee and restaurateur Andrew Kim, and they opened their first restaurant, CHIKO, in Capitol Hill. Due to the restaurant's overwhelming popularity, The Fried Rice Collective eventually opened two other locations in the United States: one in DuPont Circle in Washington, DC and the other in Encinitas, California.

Drewno and The Fried Rice Collective decided to open a second concept in 2019. Anju, a sophisticated amalgam of traditional Korean flavors and modern cooking techniques, was recently named the number one best restaurant in DC by Washingtonian magazine. Anju has been featured in several national and local publications, such as the Food & Wine, Travel + Leisure, Forbes and The Wall Street Journal.

www.chikodc.com



ITALIAN CONNECTION

CHEF SARAH GRUENBERG

Monday, February 26

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, February 27

Vine to Table Dinner

with Massolino Winery, Italy

6:30 p.m. | \$275++

Since her childhood cooking with her grandparents on their ranch in Victoria, Texas, Sarah Grueneberg knew she was destined to work in the culinary world. Originally from Houston, Grueneberg moved to Chicago in 2005 to join the team at the award-winning Spiaggia under the leadership of Tony Mantuano. Beginning as a line cook, she quickly rose the ranks to Chef di Cucina in 2008 and then Executive Chef in 2010. During her tenure as Executive Chef, Spiaggia was awarded one Michelin Star for three consecutive years.

After graduating from culinary school in 2001, she started her first career-changing job with a position at the iconic Brennan's of Houston, and by 2003, was named the restaurant's youngest female sous chef. Grueneberg has traveled throughout Italy, Asia, Europe and the US, which has inspired her culinary approach of "following the food" and truly understanding "the dish" by knowing the people and culture that created it.

In 2017, Grueneberg received the James Beard Foundation Award for "Best Chef: Great Lakes" and was a semifinalist for "Outstanding Chef" in the 2019 and 2020 awards. Grueneberg has been a competitor and finalist on Bravo's "Top Chef: Texas" and Food Network's "Iron Chef Gauntlet." She has also been named a "Rising Star Chef" by Chicago Social magazine in 2009 and 2016 and Eater Chicago's "Chef of the Year" in the 2011 Eater Awards.

Grueneberg is currently Chef/Partner of Monteverde Restaurant & Pastificio in Chicago's West Loop, which she opened in November 2015 with business partner and long-time friend Meg Sahs. The restaurant has received acclaimed reviews from various outlets, including three out of four stars by The Chicago Tribune. In 2016, Monteverde received accolades including: one of Food & Wine's "America's Best Restaurants," a top 50 finalist in Bon Appetit's "Best New Restaurants" list, Eater's "21 Best New Restaurants in America," GQ's "12 Best New Restaurants," Eater Chicago's "Restaurant of the Year" in the 2016 Eater Awards, the "Worth the Wait" award in Chicago Tribune Dining Awards, and named one of Chicago Magazine's "15 Best New Restaurants." In 2017, Monteverde was named one "America's 38 Essential Restaurants" by Eater and then awarded "Restaurant of the Year" in the 2018 Jean Banchet Awards.



TANTALIZING TREATS WITH CHEF JESSIE SHEEHAN

Friday, March 1

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Jessie Sheehan is a celebrated cookbook author, recipe developer, and baker. She is the self-proclaimed queen of “easy-peasy baking,” and contributes recipes and writing to The New York Times, the Washington Post, Epicurious, Food52, Bon Appetit, and more. Her third cookbook, “Snackable Bakes: 100 Easy-Peasy Recipes for Exceptionally Scrumptious Sweets and Treats” is all about fuss-free baking and was named one of the best cookbooks of 2022 by The New York Times.

Sheehan prides herself on creating recipes for simple, mind-bogglingly delicious and unfussy desserts and baked goods. Her recipes avoid long ingredient lists, calling for items you’ve never heard of or can’t find at the local grocery store, complicated instructions, and any recipe that will leave your sink full of dishes. Jessie passionately shares her favorite recipes with easy-to-find ingredients that are assembled quickly with (ideally) nothing more than a bowl, whisk and spatula.

Jessie wasn’t always an “easy-peasy sweets wizard.” In fact, she’s done time as an actress, a lawyer and a stay-at-home mom. But after abandoning her short-lived legal career and stint at home with her boys, she began working at Baked in Red Hook, Brooklyn as a junior baker. Matt and Nato (the owners and now Jessie’s mentors) taught her all they knew, introducing her to all the desserts she now loves best: snacking cakes, whoopie pies and jumbo chocolate chip cookies. While at Baked, Matt and Nato began writing books and asked Jessie to test and then develop recipes for them – and so began her love of all things cookbook-writing.

Since then, Jessie has worked on many other cookbooks, including Deb Perleman’s “Smitten Kitchen Everyday,” and Snoop Dogg’s “From Crook to Cook: Platinum Recipes from Tha Boss Dogg’s Kitchen,” among others, in addition to writing three of her own. Jessie’s fourth book, “Savory Snackable Bakes,” will be published in the fall of 2024.





AUTENTICO ITALIANO WITH CHEF ROLANDO BERAMENDI

Monday, March 4
Showcase Class
9:30 a.m. – 12:30 p.m. | \$130

Tuesday, March 5
Vine to Table Dinner
Frescobaldi Wine, Italy
6:30 p.m. | \$275++

Thursday, March 9
Specialty Wine Dinner
Ornellaia Estates
6:30 p.m. | \$500++

Rolando Beramendi is the founder of the Italian fine food importer Manicaretti and a frequent winner of Specialty Food Show awards. An industry-renowned tastemaker, Beramendi has had a profound impact on American food. His products, cooking classes, and culinary expertise have been praised by luminaries such as Ina Garten, Alice Waters, Thomas Keller, Nancy Silverton, and many more. His mission is to keep the centuries-old culinary traditions of Italian cuisine alive and authentic. He shares the wisdom of what it means to make and eat an authentic Italian meal in his cooking classes.

Beramendi splits his time between New York, San Francisco, and his home in Florence. After graduating from the University of California, Davis in 1987 with a

Bachelor's degree in Economics, he started a small importing company in San Francisco named Manicaretti ("little treats" in Italian), specializing in the importation and distribution of artisan gourmet foods from Italy. Today, the company's name is recognized as a seal of guarantee for the best Italian pantry items available in the industry, supplying stores such as Dean & DeLuca, Zingerman's, Market Hall Foods, and many of the top restaurants across the United States such as Chez Panisse in Berkeley, Pizzeria Mozza in Los Angeles,

Zuni Cafe in San Francisco, The French Laundry in Napa Valley, and many others. Beramendi's first book, "Autentico: Cooking Italian, The Authentic Way," is an insider's glimpse into the farms and kitchens where he learned to cook authentically. His philosophy is simple: start with the very best pantry items, buy what is fresh and in season, and make dishes the way they are meant to be – simple and delicious.

"As I always tell people whom I've met at the lunch or dinner table—the best way to make friends is to share a meal."

– Rolando Beramendi





CLASSICALLY SOUTHERN **CHEF JENNIFER BRULE**

Monday, March 11

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Chef Jennifer Brule has been developing recipes, writing about food for national publications and consulting with restaurants for 25 years. Until August 2023, she was chef/owner of the much-loved Davidson Ice House in Davidson, North Carolina.

Chef Brule's recipes have been featured in Cooking Light, Shape, and Fitness magazines. Her first cookbook, "Learn to Cook 25 Southern Classics 3 Ways" is in its second printing. In September 2018, her second cookbook, "The New Vegetarian South" was published.

Chef Brule cooks weekly on NBC Charlotte, makes quarterly appearances on CNN's Weekend Express and appeared in Food Network's Ultimate Thanksgiving Challenge series.

Chef Brule is proudest of her four foodie daughters who actually enjoyed working at Davidson Ice House alongside their mother.





PUTTING ON THE RITZ

CHEFS PAULA & CARISSA DASILVA

Monday, March 18

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, March 19

Vine to Table Dinner

Beaux Frères Vineyard, Oregon

6:30 p.m. | \$275++

Culinary darling Chef Paula DaSilva first came into the South Florida dining scene in 2000 and has become one of the area's foremost talents in the realm of soulful, farm fresh cuisine. A member of The Ritz-Carlton, Fort Lauderdale culinary team since 2017, initially as Chef de Cuisine of its acclaimed restaurant Burlock Coast and then as Executive Chef of the entire property, Paula was recently appointed the property's Director of Culinary and Beverage. In her new role, Paula is directly responsible for the property's culinary outlets, beverage and wine program, in-room dining, Club Lounge, and more.

A native of Brazil, Paula attended the Art Institute of Fort Lauderdale where she earned a degree in Culinary Arts in 1999. That education proceeded a young love affair with cooking spent in her family-owned restaurants in Massachusetts and, later, in South Florida. After graduating, she joined the Marriott organization in a kitchen position at 3030 Ocean at the Harbor Beach Marriott in Fort Lauderdale under Chef Dean James Max. Years of training paid off when Paula earned a slot on Season 5, in 2009, of FOX's "Hell's Kitchen" with Gordon Ramsey, finishing as the season's runner-up and fan favorite. After the show, in 2010, Paula took to South Beach as the executive chef of 1500 Degrees at the illustrious Eden Roc Hotel. The chic farm-to-table concept earned rave reviews and popular acclaim for its soulful, seasonal, rustic cuisine – which have now become synonymous with Paula's style of cooking.

Carissa DaSilva started her own culinary career from a simple hobby that she grew into a little pastry shop called For the Love of Sweets in her hometown of Sebring, Florida. There, she would produce orders for custom cakes, pastries and cupcakes for special occasions for her customers. Eventually, Carissa found herself moving to South Florida where she joined Paula DaSilva in opening Artisan Beach House at the Ritz-Carlton in Bal Harbor.

Carissa's next venture would take her to be the Pastry Sous Chef Seminole Hard Rock Hotel and Casino in Hollywood and the famous "Guitar Hotel." In 2020, Carissa jumped into the private club sector and joined the team at the Lauderdale Yacht Club where she spent close to one year developing their pastry program. She then spent a year revamping the Pasty program at Mizner Country Club in Delray in 2021. Carissa most recently accepted the Pastry Chef Position at the Harbor Beach Marriott Resort and Spa in Fort Lauderdale, where she will use her passion to create amazing desserts throughout the hotel.

MARCH



THE SIZZLING GRILL WITH CHEF AARON BROOKS

Monday, March 25

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, March 26

Vine to Table Dinner

Caymus Vineyards, Napa Valley, California

6:30 p.m. | \$275++

Australian Chef Aaron Brooks brought incredible energy from Down Under to the menu at EDGE Steak & Bar at Miami's Four Seasons Hotel in 2011. He brings this same energy to grilling on the "barbie."

There's a lot more to an Australian cookout than shrimp, and Brooks has the chops to prove it. At a young age, Brooks spent hours in the kitchen with his mother in his hometown of Sydney, Australia and at the family's fruit and vegetable stand where he was always experimenting with local produce and new recipes. As his passion for the culinary arts grew, Brooks held stints at various critically-acclaimed restaurants up and down the east coast of Australia before accepting a sous chef position in Vancouver, Canada at the Four Seasons in 2002. Brooks maintained his position for eight years before moving to the US to continue his journey as sous chef at Four Seasons Boston in 2010.

Brooks' nine-year journey through Four Seasons kitchens has orbited around cultures and cuisines, from Pan-Asian to New England. Miami's rich Latin influence now adds brighter flavors to his dishes which update traditional steakhouse offerings with farm-to-table ingredients treated with utmost care.

Since joining EDGE Steak & Bar, Brooks has participated in renowned forums, including the prestigious James Beard House, Food & Wine Classic in Aspen and South Beach Wine & Food Festival. A local feat, he beat out five of Miami's top culinary masterminds to win Prince of Porc in the Miami regional Cochon555. He's been named the Miami "Ambassador" by Meat & Livestock Australia for his expertise and knowledge of Australia's grass-fed lamb and beef products.





NOTHING BUT THE BEST WITH CHEF KELSEY BARNARD CLARK

Monday, April 1

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, April 2

Vine to Table Dinner

Duckhorn Vineyards, Napa Valley, California

6:30 p.m. | \$275++

Kelsey Barnard Clark is a born and raised Gulf Southerner from Dothan, Alabama. She has developed an impressive resume including being the fifth woman and first southerner to win the title of Top Chef and was also voted fan favorite following her season 16 win.

Kelsey got her start in the food industry working for a high-end caterer and catered her first solo wedding at age 15. After graduating from the Culinary Institute of America, she worked savory and pastry in several Michelin-star restaurants in New York City, including Café Boulud under Gavin Kaysen, and Dovetail under John Fraser. Her signature southern-French cuisine is inspired by family recipes and classic French techniques.

In 2012 Kelsey moved back home to open her catering company, Kelsey Barnard Catering. Today, she runs her catering company and restaurant, KBC, in historic downtown Dothan while also teaching virtual classes, taking her chef talents on the road, and appearing and cooking at events as often as possible.

She has a book coming out this fall and a new restaurant concept in the works. She lives in Dothan with her husband and two children, Monroe and Evelyn June. Kelsey and her family enjoy tending to their backyard garden and chicken coop and crabbing and boating from their beach bungalow on the weekends. Kelsey shares her passion for cooking, teaching, and hospitality on her Instagram | @kelseybarnardclark.





STIR-FRY GURU **WITH CHEF GRACE YOUNG**

Friday, April 5
Showcase Class
9:30 a.m. – 12:30 p.m. | \$130

Grace Young is an award-winning cookbook author, culinary historian, and filmmaker. She is a 2023 Forbes 50 Over 50 honoree, and is the recipient of the Julia Child Award, James Beard Foundation's Humanitarian of the Year Award and is a USA Today Women of the Year honoree for her work to save America's Chinatowns.

Dubbed the "accidental voice for Chinatown" by Grub Street, Grace's advocacy for America's Chinatowns has been featured on CBS Mornings, PBS Newshour, Washington Post, Wall Street Journal, All Things Considered, Smithsonian and Vogue magazine.

Named the "Poet Laureate of the Wok" by the food historian Betty Fussell, Grace has devoted her career to celebrating healthy wok cookery. Her accolades include James Beard Awards for her Wok Therapist comedy video and cookbook Stir-Frying to the Sky's Edge. She is a six-time IACP award-winner, including the 2021 Lifetime Achievement Award and the Culinary Classics Award for her cookbook "The Breath of a Wok." She is currently partnering with the James Beard Foundation on the #SupportChinatowns social media campaign to raise public awareness to preserve and protect America's Chinatowns.



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FOOD TRUCK

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