

# TASTE!

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OCEAN REEF CLUB



# SAVE THE DATE

APRIL 3-6, 2025

THURSDAY BURGER 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

# ON THE MENU...

Dining Reservation Policy .....	2
ORC Dress Code .....	5
Restaurants.....	6
Specialty Wine Dinners.....	8
Specialty Spirits Dinners.....	10
Vine to Table Dinners.....	12
Tempting Traditions .....	18
Dining to Delight .....	20
Down-Home Food Festivals.....	21
Carysfort Kitchen.....	22
Carysfort Kitchen Culinary Program.....	24
Cool Kids Cooking.....	25
Keys Crown Jewel.....	26
Latin Tapestry .....	27
Commitment to Excellence .....	28
Local Comfort.....	29
Flavors of France .....	30
Tantalizing Treats.....	31
Modern Traditions.....	32
Italian Connection.....	33
Food for the Soul .....	34
Putting on The Ritz.....	36
Stir-Fry Guru .....	37
Nothing but the Best.....	38
Bon Appetit Y'all.....	39
Catering to You.....	40

# DINING RESERVATION POLICY

October 2024 – May 2025

## 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 1, November 5 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 five Specialty Wine Dinners, with up to four being confirmed, and three Specialty Spirits Dinners, with up to two being confirmed. Reservations open November 8.

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## 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.

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## VENUE UPDATES

Equity Member Only Nights will return this season beginning Monday, November 11. The following restaurants will be available to Equity Members only: Monday – Gianni, Tuesday – Ocean Room, Wednesday – CH Prime, Thursday – Islander.

CH Prime will be hosting 'Chef's Table Nights' hosted by Clubhouse Chef de Cuisine Ian Fleischmann. These themed dinners will take place once a month on Thursdays from January – April 2025 in the CH Prime Cellar Room, showcasing techniques and vendors unique to CH Prime.

Ocean Room Grand Seafood Buffets will expand on the success of last year's Asian Buffets and rotate new themes every Saturday from January to March 2025, exploring the cuisine of other regions including Mediterranean, Italian, various Asian countries and more.





OCEAN REEF CLUB  
KEY LARGO, FLORIDA

# 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. Midriiffs 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.

#### 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. Midriiffs 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 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 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 five Specialty Wine Dinners, with up to four being confirmed. Reservation requests will be accepted between November 8 and November 22 via an online form that will be shared when reservations open. Requests can be made for up to four people per dinner. By December 9, 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 10. 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.*

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## HUNDRED ACRE WINERY

Thursday, January 16 | 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.

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## HARLAN ESTATE

Wednesday, February 26 | 6:30 p.m. • \$1,250++

Harlan Estate, situated in the western hills of Oakville in Napa Valley, is renowned for producing some of the world's most extraordinary wines. Founded by Bill Harlan in 1984, the estate's mission is to craft a California "First Growth" by marrying meticulous vineyard practices with artisanal winemaking techniques. The unique terroir, with its rich volcanic soils and ideal microclimate, provides the perfect conditions for producing wines of unparalleled quality. Harlan Estate wines are celebrated for their profound depth, complexity, and elegance. Each bottle reveals layers of rich flavors, including dark fruit, cassis, and hints of earth and spice, all enveloped in a velvety texture. With consistently high ratings from critics and a dedicated following among collectors, Harlan Estate has earned its place among the world's finest wines.

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## WILLIAMS SELYEM WINERY

Thursday, February 27 | 6:30 p.m. • \$500++

Williams Selyem Winery began as a simple dream of two friends, Ed Selyem and Burt Williams, who pursued weekend winemaking as a hobby in 1979 in a garage in Forestville, California, and made their first commercial vintage in 1981. In less than two decades, Burt and Ed created a cult-status winery of international acclaim. Today John and Kathe Dyson, who purchased the winery from Burt and Ed in 1998, carry on the passion for Pinot Noir winemaking without compromise. They respect and employ the original handcrafted approach to winemaking for which Williams Selyem is known.

# SPECIALTY WINE DINNERS

## **COLGIN CELLARS**

Thursday, March 13 | 6:30 p.m. • \$500++

Nestled in the serene hills of Napa Valley, Colgin Cellars crafts extraordinary wines that exemplify elegance and complexity. Since its founding in 1992 by Ann Colgin, the winery has become synonymous with excellence, producing some of the most coveted wines in the region. Colgin's limited production wines, including the highly acclaimed IX Estate, Tychson Hill, and Cariad, showcase the finest qualities of their hillside vineyards. Each bottle delivers a harmonious blend of intense flavors, velvety textures, and exquisite balance.

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## **EISELE VINEYARD 'ALTAGRACIA'**

Thursday, March 20 | 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.

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## **MEMENTO MORI WINERY**

Thursday, March 27 | 6:30 p.m. • \$500++

Memento Mori, located in the heart of Napa Valley, is a boutique winery dedicated to crafting exceptional, small-lot wines that reflect a passion for quality and craftsmanship. Founded by friends Adam Craun, Hayes Drumwright, and Adriel Lares, Memento Mori means "remember you will die," a reminder to savor every moment. Their wines, sourced from Napa's finest vineyards, are known for vibrant fruit flavors, refined tannins, and harmonious balance. Each bottle of Memento Mori wine tells a story of dedication and unparalleled character, from the careful selection of vineyard sites to the artisanal winemaking process.

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## **SINEGAL ESTATE WINERY**

Thursday, April 10 | 6:30 p.m. • \$500++

Sinegal Estate offers wines that epitomize luxury and sophistication. Established on a storied property in Napa Valley, the winery blends tradition with modern innovation to create extraordinary wines. Each bottle reflects the estate's dedication to meticulous vineyard management and artisanal winemaking. Sinegal Estate produces a variety of acclaimed wines, including Cabernet Sauvignon and Sauvignon Blanc. Known for their rich flavors, balanced structure, and elegance, their wines are a true testament to Napa Valley's renowned terroir.

# 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.*

## **CIERTO TEQUILA**

Thursday, January 23 | 6:30 p.m. • \$195++

Cierto Tequila, crafted in the highlands of Jalisco, Mexico, offers a sublime tequila experience. Known as "The Truth," Cierto is produced using traditional methods combined with modern precision to ensure exceptional quality. Each bottle is made from 100% Blue Weber agave, hand-selected and slow-cooked to perfection. The result is a tequila with unparalleled smoothness, rich flavors, and a refined finish. Whether enjoyed neat or in a cocktail, Cierto Tequila embodies the artistry and heritage of premium tequila making.

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## **WHISKEY & WAR STORIES FEATURING HORSE SOLDIER BOURBON**

Thursday, February 6 | 6:30 p.m. • \$215++, includes signed bottle

Horse Soldier Bourbon, crafted in the heartland of America, pays tribute to the valor and heritage of U.S. Special Forces soldiers. Days after 9/11, a group of 12 Green Berets known as the Horse Soldiers rode horseback into Afghanistan on a mission. Today, members of this Horse Soldier team banded together to found American Freedom Distillery and Horse Soldier Bourbon, made from a blend of the finest grains and aged to perfection in charred oak barrels. Each bottle embodies a rich, complex flavor profile with notes of caramel, vanilla, and oak, accompanied by a smooth, warm finish, in bottles pressed with molds forged with steel from the Twin Towers. This particular Specialty Dinner is unique as Robert W. Schaefer, retired U.S. Army Special Forces officer (Green Beret), will be in attendance to share the incredible origins of this fantastic bourbon, along with stories of the 12 Green Berets that not only inspired this bourbon, but also a book – "Horse Soldiers" by Doug Stanton, a movie – "12 Strong", and a 9/11 monument.

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## **BOURBON INDULGENCE FEATURING ANGEL'S ENVY BOURBON**

Thursday, February 13 | 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

## SAKE DINNER

### FEATURING SAKE SPECIALIST MIDORI ROTH

Thursday, April 17 | 6:30 p.m. • \$195++

This "water from God" has long been a Japanese tradition, but you don't have to go to Japan to become a bona fide saké connoisseur. Midori Roth, saké sommelier at Zuma, has Japanese rice wine in her blood. Growing up in Japan and spending summers working at her uncle's factory prepared her to join the ranks of select few who can call themselves saké sommeliers. Join Roth as she describes the complexities of saké and takes you on a journey through all of the enchanting varieties this diverse rice wine has to offer.



# 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 2025 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 8 and November 22 via an online form that will be shared when reservations open. Requests can be made for up to six people per dinner. By December 9, 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 10. 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.*

## INTENSE HARMONY

Tuesday, January 7 | 6:30 p.m. • \$275++

Quintessa, California

Joined by Chef Roly Cruz-Taura

Quintessa wine, nestled in the heart of Napa Valley, embodies the perfect harmony between nature and winemaking artistry. Established in 1990 on the pristine Rutherford estate, Quintessa is celebrated for its holistic approach to viticulture and commitment to sustainability. Each bottle of Quintessa is a blend of meticulously cultivated Bordeaux varietals, resulting in wines that are complex, balanced, and profoundly expressive. The flagship Quintessa Red Wine delivers a symphony of rich, layered flavors and a velvety finish.

[quintessa.com](http://quintessa.com)

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## COVETED GEMS

Tuesday, January 14 | 6:30 p.m. • \$275++

Paul Hobbs Winery, California

Joined by Chef Anthony Lamas

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](http://paulhobbswinery.com)

# VINE TO TABLE DINNERS

## QUINTESSENTIAL LEADER

Tuesday, January 28 | 6:30 p.m. • \$275++

Joseph Phelps Vineyards, California  
Joined by Chef Martin Rios

Joseph Phelps Vineyards is a family-owned winery committed to crafting world-class, estate-grown wines. Founded in 1973 when Joe Phelps purchased a former cattle ranch near St. Helena in the Napa Valley, the winery now controls and farms nearly 425 acres of vines on nine estate vineyards in Napa Valley. In 1999, the Phelps family added 100 acres of vineyard property near the town of Freestone on the Sonoma Coast, where Phelps grows Pinot Noir and Chardonnay. Phelps is best known for its flagship Napa Valley blend of red Bordeaux varieties, Insignia, first produced in 1974.

[josephphelps.com](http://josephphelps.com)

## TIMELESS TRADITION

Tuesday, February 4 | 6:30 p.m. • \$275++

Rodney Strong Vineyards, California  
Joined by Chef Jeffrey Parenty

Rodney Strong Vineyards is dedicated to crafting world-class wines that capture the essence of Sonoma County. Rodney Strong sustainably farms 12 estate vineyards and produces wines from Sonoma County's finest appellations—Alexander Valley, Russian River Valley, Chalk Hill and Sonoma Coast. Rodney Strong Vineyards was founded in 1959 by former ballet dancer and wine pioneer, Rod Strong. Strong put Sonoma County on the world map of wine as the first to produce and release a single vineyard cabernet sauvignon from Sonoma County, the first to produce and release a Chalk Hill appellation chardonnay and one of the first to plant pinot noir in Russian River Valley. The Klein family, a third generation California farming family, purchased Rodney Strong Vineyards in 1989. The Klein family's dedication to Sonoma County and their pursuit of quality won them Wine Enthusiast's American Winery of the Year in 2013, and in 2014 the Kleins celebrated their silver anniversary of family ownership.

[rodneystrong.com](http://rodneystrong.com)



# VINE TO TABLE DINNERS

## A NIGHT IN PARIS

Tuesday, February 11 | 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](http://drouhin.com)

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## SIMPLY THE BEST

Tuesday, February 25 | 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](http://kostabrowne.com)





## A TASTE OF ITALY

Tuesday, March 11 | 6:30 p.m. • \$275++

Bertani, Italy

Joined by Chef Sarah Grueneberg

Bertani Wine is a true symbol of Italian winemaking excellence. Established in 1857 in the picturesque Veneto region, Bertani combines centuries-old techniques with innovative practices to produce wines of unparalleled quality. Whether it's the velvety Amarone della Valpolicella, the crisp and refreshing Pinot Grigio, or the robust Valpolicella Ripasso, each bottle of Bertani Wine captures the essence of Italy's rich viticultural heritage.

[bertani.net](http://bertani.net)

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## REFLECTING REFINEMENT

Tuesday, March 18 | 6:30 p.m. • \$275++

Knights Bridge Winery, California

Joined by Chef Suzanne Barr

Knights Bridge Winery, nestled in the heart of Sonoma County, California, epitomizes the art of winemaking with a commitment to quality and sustainability. Founded in 2006, this boutique winery produces exquisite wines that reflect the unique terroir of the Knights Valley AVA. From the elegant and aromatic Sauvignon Blanc to the rich and complex Cabernet Sauvignon, Knights Bridge wines are crafted with meticulous attention to detail. Each sip unveils layers of flavor and a sense of place, making Knights Bridge Winery a distinguished choice when seeking the best of California's wine country.

[knightsbridgewinery.com](http://knightsbridgewinery.com)

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## RICH HERITAGE

Tuesday, March 25 | 6:30 p.m. • \$275++

Darioush Winery, California

Joined by Chef Paula DaSilva

Born and raised in Iran, Darioush Khaledi's fascination with wine was instilled at an early age by his father's winemaking efforts and the cultural history of winemaking in Shiraz. He became a lifelong collector, seeking out old world wines infused with tradition and energized by modern technique. Aspiring to the ideals of the American Dream, he immigrated to America. He was an entrepreneur determined to realize his dream, yet always eager to share his journey, his love of wine borne from a rich heritage. In 1997, Darioush and his wife Shahpar founded Darioush and began to realize a lifelong aspiration to share the art, architecture, wine craftsmanship and culture that inspired their journey. Darioush, noted for its Bordeaux-style estate wines, implements old world labor-intensive, micro-vineyard management and new world state-of-the-art technology to craft fine wines from its estates located in the appellations of Napa Valley, Mt. Veeder and Oak Knoll.

[darioush.com](http://darioush.com)

# VINE TO TABLE DINNERS

## ALL IN THE FAMILY

Tuesday, April 15 | 6:30 p.m. • \$275++

Sherwin Family Vineyards, California  
Joined by Chef Kelsey Barnard Clark

Sherwin Family Vineyards is a distinguished winery located on the picturesque slopes of Spring Mountain in Napa Valley, California. Established in 1996, this family-owned vineyard is renowned for its handcrafted wines that embody the richness and diversity of the region. From the robust and elegant Cabernet Sauvignon to the balanced and vibrant Merlot, each bottle from Sherwin Family Vineyards is a testament to meticulous vineyard practices and exceptional winemaking. Ideal for any occasion, these wines capture the essence of Napa Valley's storied winemaking tradition, promising a memorable and sophisticated tasting experience.

[sherwinfamilyvineyards.com](http://sherwinfamilyvineyards.com)

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## BASIC INSTINCT

Tuesday, April 22 | 6:30 p.m. • \$275++

Duckhorn Vineyards, Napa Valley, California  
Joined by Chef Virginia Willis

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](http://duckhorn.com)





# TEMPTING TRADITIONS



## **TURKEY CARVING DEMONSTRATION**

Wednesday, November 27 | 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 28

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**

Monday, 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: \$44++pp; Ages 5 – 11: \$22++pp; Children ages 4 and under: complimentary.

## **CHRISTMAS DINNER BUFFETS**

Tuesday, December 24 & Wednesday, 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: \$45++pp; Children ages 4 and under: complimentary.

# TEMPTING TRADITIONS

## NEW YEAR'S EVE GALA CELEBRATIONS

Tuesday, 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: \$185++pp; Ages 5 – 11: \$45++pp; Children ages 4 and under: complimentary.

## EASTER BUNNY BREAKFAST

Sunday, April 20

7:00 a.m. – 12:00 p.m. in The Ocean Room (No Reservations)

7:30 – 9:15 a.m. at Palm Court

Adults: \$55++pp; Ages 5 – 11: \$28++pp; Children ages 4 and under: complimentary.

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

Adults: \$80++pp; Ages 5 – 11: \$40++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 11

7:00 a.m. – 12:00 p.m. in The Ocean Room (No Reservations)

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

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

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



# DINING TO DELIGHT

## 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: \$60++pp; Ages 5 – 11: 30++pp; Children ages 4 and under: complimentary.

December 26, 2024

December 28, 2024\*

December 30, 2024

April 19, 2025

\* 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 23, 2024

Saturday, November 30, 2024

Saturday, December 7, 2024

Saturday, December 28, 2024

*Also, enjoy rotating themes every Saturday from January through March, 2024.*

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

Thanksgiving: November 28

Friday, December 27, 2024 • Sunday, December 29, 2024

Monday, December 30, 2024 • New Year's Eve: December 31\*

Easter: April 20

\* NYE: Adults: \$185++pp; Ages 5 – 11: \$45++pp; Children ages 4 and under: complimentary.

## CH PRIME CHEF'S TABLE NIGHTS

Hosted by Clubhouse Chef de Cuisine Ian Fleischmann, these themed dinners will take place once a month on Thursdays from January - April 2025 in the CH Prime Cellar Room, showcasing techniques and vendors unique to CH Prime. Dates to be announced, reservations will be required.

# DOWN-HOME FOOD FESTIVALS



## **PANCAKE BREAKFAST**

Monday, December 30 | Seatings at 9:00 – 11:00 a.m. at Carsfort Ballroom

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**

Wednesday, 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: \$60++pp; Ages 5 – 11: \$30++pp; Children ages 4 and under: complimentary.

## **SEAFOOD & BINGO**

Friday, April 18 | 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: \$70++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 1. Social Members may make reservations starting November 5. 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).

## RESERVATION OPENING DATES

Equity Members: October 1, 2024

Social & Legacy Members: November 5, 2024

## BLACK FRIDAY COOKBOOK SALE

Friday, November 29 | 12 - 2 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.

## HANDS-ON ITALIAN CLASS WITH CHEF BETANIA

Monday, December 2 | 11 a.m. - 2 p.m. | \$280

Wednesday, February 19 | 11 a.m. - 2 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.

## KNIFE SKILLS WITH CHEF BETANIA

Wednesday, December 18 | 10 a.m. - 12:30 p.m. | \$140

Friday, January 3 | 10 a.m. - 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 SOUP CLASS WITH CHEF BETANIA

Monday, December 30 | 11 a.m. - 2 p.m. | \$220

Monday, March 3 | 11 a.m. - 2 p.m. | \$220

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





## COOL KIDS COOKING WITH CHEF BETANIA SALLES

Friday, 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 22.





## **KEYS CROWN JEWEL WITH CHEF ROLY CRUZ-TAURA**

**Monday, January 6**

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

**Tuesday, January 7**

Vine to Table Dinner

with Quintessa, 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.



## LATIN TAPESTRY WITH ANTHONY LAMAS

**Monday, January 13**

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

**Tuesday, January 14**

Vine to Table Dinner

with Paul Hobbs Winery, California

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

Anthony Lamas' Latin culinary roots run deep as he found his passion for food at a young age while working in his family's Spanish restaurant. Likewise, his mother's heirloom recipes sparked his interest in the cuisine of his Mexican and Puerto Rican heritage. By helping prepare meals on the family farm and participating in Future Farmers of America, Lamas was practicing the "farm to table" philosophy before it was a national movement. To pursue his dream of becoming a professional chef, Lamas trained with the San Diego Culinary Apprenticeship Program and worked with Jeff Tunks at the Loews Coronado Bay Resort. Under Tunks' tutelage, Lamas explored West Coast flavors and Pacific Rim recipes; he credits the acclaimed chef as his mentor.

In 1992, Lamas discovered Louisville, Kentucky as an emerging culinary destination and moved there. His style of cooking was unique to the area, and in 2005 he opened Seviche to rave reviews. Seviche has consistently maintained a four-star rating from the Louisville Courier-Journal, and Latina Magazine named Lamas a "leader of the Latin food revolution" alongside chefs like Douglas Rodriguez and Jose Andres.

Lamas has also garnered significant national attention. In 2014, he was one of 16 chefs asked to take part in the James Beard Foundation's fifth Chefs Boot Camp for Policy and Change. He has also cooked at the famed James Beard House six times, is a 4-time James Beard Award Nominee and has participated in the James Beard Celebrity Chef Tour Dinner Series in Nashville, Saratoga and Asheville.

With his passionate nature and engaging personality, Lamas is a seasoned TV chef – he won on Food Networks' "Extreme Chef," has appeared on the Cooking Channel's "America's Best Bites" and was featured in "Back Home," a documentary produced by Diego Luna that explored his culinary connections to Mexico. Most recently, he competed on the debut episode of Food Network's "Beat Bobby Flay" and helped bring new life to struggling venues as a culinary expert on Paramount Network's "Bar Rescue."

In addition to his commitment to "spicing up the South" with his Nuevo Latino cuisine, Lamas is dedicated to raising awareness of sustainable seafood practices. His efforts earned him a Seafood Ambassador Award. In 2015 he released his first cookbook, "Southern Heat: New Southern Cooking, Latin Style".

# JANUARY



## COMMITMENT TO EXCELLENCE WITH CHEF MARTIN RIOS

Wednesday, January 29

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, January 28

Vine to Table Dinner

with Joseph Phelps Vineyards, California

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

Chef Martin Rios is renowned for his innovative fusion of contemporary American cuisine with global influences. Raised in Santa Fe, New Mexico, Rios' culinary journey began at the Culinary Institute of America in Hyde Park, New York, followed by Ewald Notter's Pastry School in Chicago. Prior to opening his own restaurant, he honed his skills in esteemed kitchens across the US, refining his style with inspirations from diverse culinary traditions.

In 2007, Rios returned to Santa Fe to establish Restaurant Martin, a celebrated dining destination known for its inventive dishes showcasing local ingredients. His cuisine, characterized by bold flavors and artful presentation, has earned him accolades including the AAA Four Diamond Award and recognition from the James Beard Foundation.

Throughout his career so far, Martin has been featured in "Iron Chef America", "Beat Bobby Flay", "United Tastes of America" and others.

Beyond the kitchen, he is dedicated to community service, supporting charitable initiatives and culinary education programs. In addition to his impressive portfolio, Chef Rios has also been featured at various dinners including the James Beard Celebrity Chef Dinner and Award Ceremony, Epcot Culinary Festival and our very own Ocean Reef Club. Chef Rios was a featured chef at the 2024 Food & Wine Experience and Welcome Luncheon.

With his commitment to excellence and passion for culinary innovation, Chef Martin Rios continues to inspire both diners and fellow chefs.





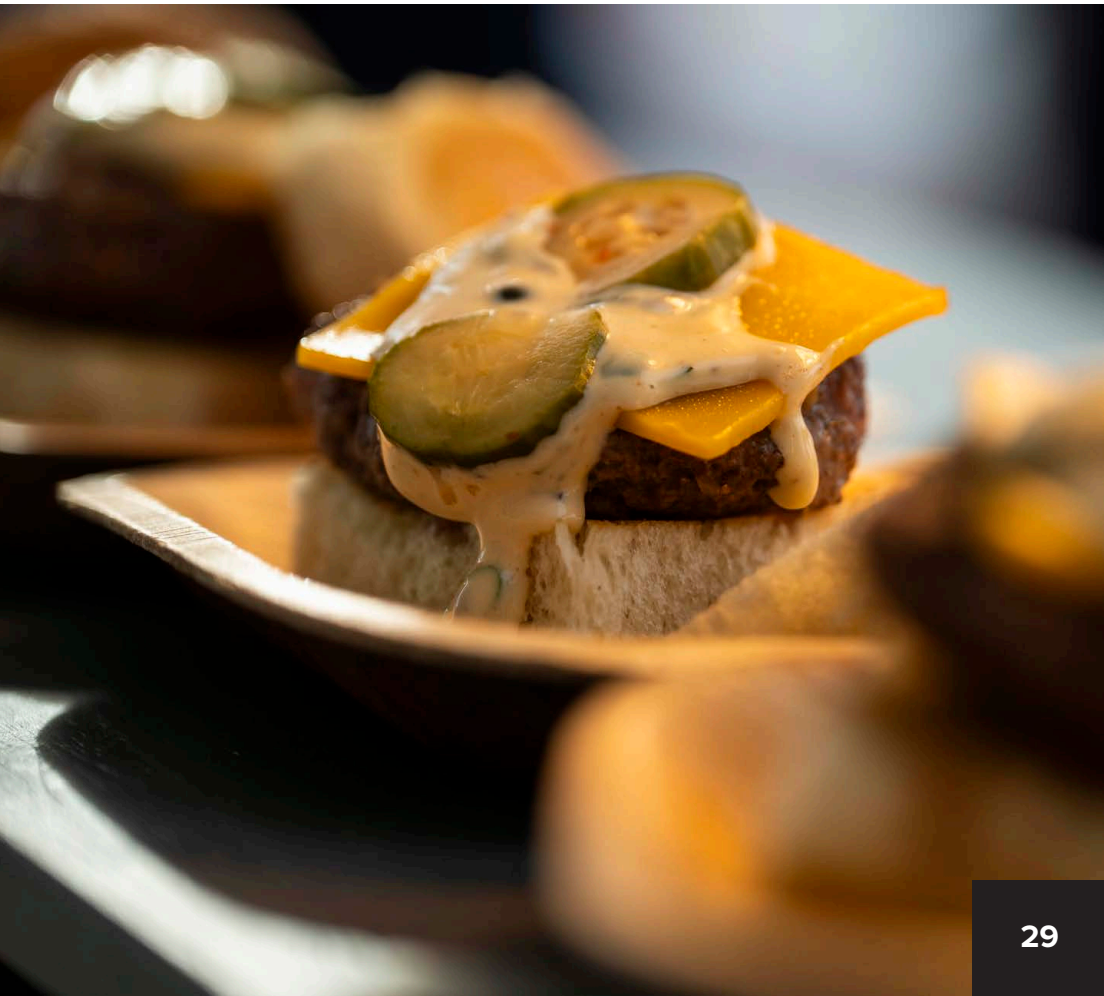
## LOCAL COMFORT CHEF JEFFREY PARENTY

**Monday, February 3**  
Showcase Class  
9:30 a.m. – 12:30 p.m. | \$130

**Tuesday, February 4**  
Vine to Table Dinner  
Rodney Strong Vineyards, California  
6:30 p.m. | \$275++

With a passion for culinary excellence and a commitment to creating unforgettable dining experiences, Chef Jeffrey Parenty brings a wealth of expertise to his role as Executive Chef at Dormie Network. Known for a keen eye for detail and a creative approach to modern cuisine, Chef Jeffrey Parenty masterfully blends local ingredients with innovative techniques to craft dishes that are both delectable and visually stunning.

Prior to joining Dormie Network, Chef Jeffrey Parenty followed in his father's footsteps and honed his skills in renowned kitchens across the state, where he developed a reputation for culinary artistry and leadership. His dedication to quality and guest satisfaction shines through in every plate, making Chef Jeffrey Parenty a key ingredient in Dormie Network's renowned hospitality.





## FLAVORS OF FRANCE WITH CHEF PHILIPPE REYNAUD

Monday, February 10

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, February 11

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 22 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.







## TANTALIZING TREATS WITH CHEF JESSIE SHEEHAN

Friday, February 21  
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.





## MODERN TRADITIONS

WITH CHEF SCOTT DREWNO

**Monday, February 24**

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

**Tuesday, February 25**

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](http://www.chikodc.com)



## ITALIAN CONNECTION

### CHEF SARAH GRUENBERG

**Monday, March 10**

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

**Tuesday, March 11**

Vine to Table Dinner

with Bertani, 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.

# MARCH



## **FOOD FOR THE SOUL WITH CHEF SUZANNE BARR**

**Monday, March 17**

9:30 a.m. – 12:30 p.m. | \$130

**Tuesday, March 18**

Vine to Table Dinner

with Knights Bridge Winery, California

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

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.

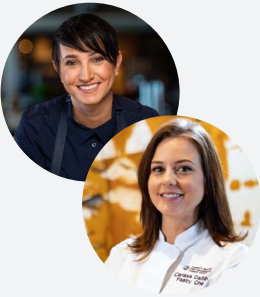
Chef Suzanne's expansive culinary career includes her role as the inaugural Chef-In-Residence at the Gladstone Hotel in Toronto, Canada, owner of the former Saturday Dinette, and head chef and owner of True True Diner, a diner concept that paid homage to the sites of many civil rights sit-ins and the 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.





# MARCH



## PUTTING ON THE RITZ CHEFS PAULA & CARISSA DASILVA

**Monday, March 24**  
Showcase Class  
9:30 a.m. – 12:30 p.m. | \$130

**Tuesday, March 25**  
Vine to Table Dinner  
Darioush Winery, California  
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



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

Monday, March 31  
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.





## **NOTHING BUT THE BEST WITH CHEF KELSEY BARNARD CLARK**

**Monday, April 14**

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

**Tuesday, April 15**

Vine to Table Dinner

Sherwin Family Vineyards, 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.







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

**Monday, April 21**

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

**Tuesday, April 22**

Vine to Table Dinner

with Duckhorn Vineyards, Napa Valley, 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](http://www.virginiawillis.com)



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