



Taste!
2021-2022





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NEW THIS SEASON

DINING RESERVATIONS POLICY

This season we've revamped the Club's dining reservations policy, which is designed to give all Members the opportunity to enjoy the Club's restaurants and offerings year-round. With the new policy, **Members can book reservations up to 30 days in advance throughout the winter season.**

Also Equity and Legacy Members will continue to receive first priority when making reservations for Vine to Table Dinners, Specialty Dinners, Carysfort Kitchen classes and holiday dining. During the Equity Reservations period opening September 13, Equity and Legacy Members are given the exclusive opportunity to book five restaurant reservations of their choice outside of the standard 30-day window, as well as one reservation per night at any dining event or restaurant during holiday weeks – November 24 to 28 and December 23 to January 2. In addition, Members are invited to register for up to seven Specialty Dinners, up to seven Vine to Table Dinners, and unlimited Carysfort Kitchen classes throughout the season.

As you plan for these exciting culinary events please remember these few policies that remain effect:

- Each reservation may have up to 10 people.
- For Vine to Table dinners, you may have a maximum of 10 guests per table.
- Cancellations will return to Dining Concierge, reservations cannot be transferred.

Should your plans change, please keep our standard reservation policies in mind:

- A 7-day cancellation notice for Cooking School classes and Vine to Table Dinners, and a 48-hour cancellation notice for dining events is required or your Member account will be charged the full amount.
- No-shows are also charged the full amount for Vine to Table dinners, Specialty dinners and Cooking School classes.
- No-shows for individual restaurant reservations are charged \$35 per person.



ONLINE DINING RESERVATIONS PLATFORM

We are also thrilled to roll out our new online dining reservations system. This new platform will allow Members to make reservations at their favorite restaurants with the click of a button, simply follow the steps below.

- 1.) Log into your Member Only Portal at oceanreef.com/members
- 2.) Select "Club Life", then "Dining"
- 3.) Once on the Dining page select "Reservation" under the restaurant you wish to reserve
- 4.) Select your date, time, number of guests
- 6.) Select the time and make your reservation!

For details or more information on making your online dining reservations: 305-367-5931

RESTAURANTS

THE OCEAN ROOM

The Ocean Room is home to The Reef's legendary daily breakfasts. In the evenings, The Ocean Room Grille offers crafted cocktails and coastal cuisine, featuring fresh bright flavors made with locally sourced high quality ingredients.

REEF LOUNGE

With historic beginnings at Ocean Reef, this lounge has a long tradition as a favorite gathering spot. Enjoy this newly re-imagined space as you take in the great views of Buccaneer Island as and enjoy your favorite cocktail.

CH PRIME

Opening this winter, CH Prime will offer spectacular views of the Dolphin Course and a menu that includes a wide variety of steakhouse favorites.

THE GRILL ROOM

Located in the Clubhouse, The Grill will offer easy, casual fare that caters to both your golf foursome and your family of four.

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

This returning Member-favorite offers a fun and colorful dining experience. 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.

REEF EATS

Our Reef Eats menu features Member-favorite signature Ocean Reef Club dishes for dining at home. Delivery service is available to any residence, 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

PORT O' CALL WINE & SPIRITS

The newly expanded 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.

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.

ISLANDER

Indulge in island favorites. Enjoy seafood, sushi, wines and cocktails.
Reservations required: 305-367-5931; after 5:00 p.m.: 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.

RESTAURANTS

REEF HUT

This casual lunch menu includes pizza, fresh salads and grilled sandwiches plus other mouth-watering items. Order your lunch for take-out, dine under the tiki hut or call ahead for delicious, family-friendly catered meals. 305-501-5530

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; after 5:00 p.m.: 305-367-5879

BURGEE BAR

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

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!

FITNESS CAFÉ

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

BEACH TREATS

Kids can grab drinks, ice cream and other treats right on the beach!

BEACH BAR

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

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.

DRESS CODE, AN OCEAN REEF CLUB TRADITION

It is designed to complement today's more casual lifestyles while still respecting the Club's longstanding traditions and the excellence in standards for which the Club is noted. It applies to all Members and guests over 12 years of age. We hope that the following guidelines will be helpful in making your visit enjoyable and comfortable for you and your guests.

The traditional attire for gentlemen in all restaurants is best described as "Club Casual" — collared shirts and dress trousers in the winter season and equally appropriate attire for ladies. Midriffs must be covered when inside any Club facility. If worn, shorts must be of walking length. Please note that smart blue denim (jeans) is allowed in the Islander, Gianni Ristorante, Burgee Bar, Raw Bar and Reef Lounge and for breakfast service in The Ocean Room. Cutoff, unhemmed or tattered jeans or shorts are not allowed anywhere on property. During the winter season, sport coats are preferred on gentleman in The Ocean Room on Saturday evenings and required in the Members-only Golf Clubhouse with neckties optional.



SPECIALTY DINNERS

CREATIVE COLLABORATIONS

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



HUNDRED ACRE WINERY*

Thursday, January 13
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.

**Due to limited availability, seating for this dinner will be confirmed through a lottery. Once reservations close for the dinner, a random drawing will be held and those selected will be notified.*



ANGEL'S ENVY

Thursday, January 27
6:30 p.m. • \$185++

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, Lincoln joked that they'd finally gotten a better deal than the angels. And so Angel's Envy was born.



DUCKHORN VINEYARDS "BEST OF THE BEST"

Thursday, February 3
6:30 p.m. • \$225++

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.

SPECIALTY DINNERS

PATRON TEQUILA

Thursday, February 17
6:30 p.m. • \$185++

Patron Tequila uses time-tested methods and is committed to natural production using high-quality raw ingredients to develop deep, complex flavors. Additives are never used to alter the aroma, flavor color or texture, offering a spirit meant to be savored with every sip.



THE MASCOT*

Thursday, February 24
6:30 p.m. • \$300++

Made from the younger vines of Harlan Estate, BOND, and Promontory, The Mascot shares a unique glimpse into the evolution of these winegrowing estates. It is a hedonistic blend of power and balance; expressive and approachable early in its life, with potential to evolve well into the future. Ready to drink upon release, it will age for decades given the opportunity.

**Due to limited availability, seating for this dinner will be confirmed through a lottery. Once reservations close for the dinner, a random drawing will be held and those selected will be notified.*



KOSTA BROWNE

Thursday, March 24
6:30 p.m. • \$250++

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.



BATTLE OF THE ORC CHEFS

Thursday, March 31
6:30 p.m. • \$225++

This dinner is formatted for fun! Imagine a golf tournament shotgun start and you will have a hint of how this dinner service will work. Six Ocean Reef Chefs have designed a tasting menu that is truly unique to your Club. Each plate will be fashioned with care to showcase the individuality of each kitchen on The Reef. A beverage is expertly paired with each of the plates as they are served throughout the evening. This dinner is sure to excite the senses and keep you guessing as to what is up next!

SPECIALTY DINNERS



CAYMUS VINEYARDS

Thursday, April 7
6:30 p.m. • \$225++

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.



EL TOSORO & LAPHROAIG

Thursday, April 14
6:30 p.m. • \$185++

Starting in 2021, El Tesoro will release highly limited Single Barrel “Mundial” liquids each year, aging their award-winning tequila in casks from partners that share their commitment to craftsmanship and quality. 25 of these highly-coveted barrels will be crafted annually and Ocean Reef Club is proud to be the recipient of one this year.

The marriage of the rich, agave-forward profile of El Tesoro tequila with a touch of the unforgettable complexity of Laphroaig will make this truly special.



VINE TO TABLE DINNERS

This January, CH Prime embarks on a very special series of dinners pairing exquisite wines with an array of culinary delights. These Vine to Table dinners are among Ocean Reef Club's most popular culinary events and 2022 will once again offer a delicious collaboration by winemakers and chefs alike.



TRANSCENDING GENERATIONS

Tuesday, January 11

6:30 p.m. • \$275++

Paul Hobbs Winery, California

Joined by Chef Tory McPhail

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. Fermented with native yeasts and aged in French oak, all are bottled. 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



VIVE LA FRANCE

Tuesday, January 18

6:30 p.m. • \$275++

French Wines

Joined by Chef Philippe Reynaud

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).

VINE TO TABLE DINNERS

SPANISH ICON

Tuesday, January 25
6:30p.m. \$200++

Cune, Northern Spain
Joined by Chef Ruben Garcia

CVNE, Compañía Vinícola del Norte del España (the Northern Spanish Wine Company), was founded in 1879 in the town of Haro in Rioja. CVNE was founded by two brothers and today is still controlled by the direct descendants of the founding family. Since its inception, CVNE has been focused on the production and aging of wines and now comprises of four wineries: CVNE, Imperial, Vina Real and Contino. The 545 hectares of vineyards that CVNE owns account for 50% of the company's production, and are distributed between the two sub regions of Rioja Alta and Rioja Alavesa, an area of calcareous clay soils, ferrous clay and alluvial soils, under the influence of the Atlantic and Mediterranean climates. The winery combines tradition, quality and innovation. In 1940 it was pioneer with the construction of the first concrete fermentation cellar in Spain. In the 80's it was pioneer with the first vinification plant non aggressive, the use of gravity.

cvne.com



TASTE THE LEGACY

Tuesday, February 1
6:30 p.m. • \$200++

Grgich Hills Estate, Napa Valley
Joined by Chef Sarah Grueneberg

Miljenko "Mike" Grgich first gained international recognition at the celebrated "Paris Tasting" of 1976. Then, in a now-historic blind tasting, a panel of eminent French judges swirled, sniffed, and sipped an array of the fabled white Burgundies of France and a small sampling of upstart Chardonnays from the Napa Valley. The results stunned the international wine establishment, they chose the 1973 Chateau Montelena Chardonnay, crafted by Mike Grgich as the finest white wine in the world. This immediately earned Mike a reputation as one of the greatest winemakers in the world.

Today, with 366 acres all grapes are sourced from five estate vineyards. As an "Estate Grown" winery, farming is better controlled and can utilize organic farming practices for all of the grapes. The goal of Grgich Hills Estate is to create a balanced eco-system in their vineyard and allow the grapes to thrive with natural farming.

grgich.com



VINE TO TABLE DINNERS

GRACEFUL INTENSITY

Tuesday, February 8
6:30 p.m. • \$200++

Merry Edwards Winery and Vineyards, Russian River Valley
Joined by Chef Scott Drewno

Now in the fifth decade of her winemaking career, Merry Edwards has earned the universal respect of winemaking peers, grape growers and academicians. A self-described perfectionist, she has constantly refined her vineyard practices, wines and techniques. Merry does not rest on her laurels – she grows. When asked what is the best wine she has ever made she replies, “it’s not made yet.”

In 2013, Merry’s 40th year as a winemaker, she was not only inducted into the Culinary Institute of America’s Vintners Hall of Fame, she also won the coveted James Beard Award for Best Wine, Beer or Spirits Professional in the United States, making her one of just three women to win both honors, along with Zelma Long and Jamie Davies. Each wine she makes benefits from her precision and perception of subtlety and elegance.

merryedwards.com



OLD WORLD GLORY

Tuesday, February 22
6:30 p.m. \$200++

Castello di Ama, Siena, Italy
Joined by Chef Rolando Beramendi

Ama was alive long before it became home to Castello di Ama. Art, landscape and the wisdom of wine are said to have always co-existed here. Beauty and uniqueness enticed this family, originally from Rome, to Ama in the early Seventies. A document dating to July 1773 contains a report by the Grand Duke of Tuscany, Leopold II, as the Governor of Tuscany, which praised the excellence of the hilly terrain.

The beauty of Ama spurred Tomaso Carini to oversee the rebirth of this land in the early Seventies, involving three friends (GianVittorio Cavanna, Pietro Tradico and Lionello Sebasti) in the project. Bound by their love of wine, they replanted the vineyards and introduced new production methods, building a new winery with the end goal of producing Chianti Classico and returning Ama to its former glory. The second generation of the Carini, Tradico and Sebasti families are still represented in today’s company.

castellodiama.com





COBOS

CLUBHOUSE SELECTIONS

Tuesday, March 1
6:30 p.m. • \$200++

Joined by Chef Jared Reardon

As the series of exceptional wines, exceptional cuisine and shared experiences winds down for the season, join Sean Carroll and Micah Winecoff as they present the “best of the best.” Wines will include season favorites along with their own selections from the cellar, thoughtfully paired with a sweet and savory dinner created by Ocean Reef Club’s Executive Chef Jared Reardon.



EXTRAORDINARY INTERSECTION

Tuesday, March 8
6:30 p.m. • \$275++

Darioush Winery, Napa Valley
Joined by Chef Ryan Peters

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



CLASSIC CONCEPT

Tuesday, March 15
6:30p.m. • \$200++

Viña Cobos, Mendoza, Argentina
Joined by Chef Paula DaSilva

Viña Cobos makes wines that are authentic expressions of the terroir from which they come. Paul Hobbs, founding partner and winemaker at Viña Cobos, has worked since 1988 in the exploration of the different terroirs of Mendoza, looking for the most distinguished regions in Luján de Cuyo and the Valle de Uco, to produce wines that uniquely express their origins.

With the inaugural vintage of Cobos Malbec in 1999, Viña Cobos marked a milestone in viticulture, defying existing standards and firmly positioned Malbec and Argentina on the international wine scene. Since then, these prestigious wines have been recognized around the globe by critics and consumers alike.

All of Viña Cobos’ wines are crafted through meticulous work in the vineyards and winery, so that year-after-year the wines faithfully express the essence of each variety and terroir.

paulhobbselections.com

VINE TO TABLE DINNERS

EXPERT IMMERSION

Tuesday, April 5
6:30 p.m. • \$200++

Laura DePasquale, Master Sommelier
Joined by Chef Pushkar Marathe

Laura DePasquale MS began her hospitality career as a teenager working for a fast food chain, but quickly transitioned to the world of fine dining and wine in New York City, where she worked as a bartender at Arizona 206, followed by a stint as beverage director at the Royalton Hotel.

In the early 1990s, she moved to Miami and worked as an award-winning sommelier at Norman's restaurant until she was recruited by Palm Bay International in 2001 as Florida state fine wine specialist.

In 2004, DePasquale achieved the Master Sommelier Diploma and has been an active educator, examiner and speaker for CMS-Americas.

During her ten-year tenure with Palm Bay, she rose to the role of vice president of fine wine development and later joined The Country Vintner in 2011, to lead the turn-around of Stacole, the company's fine wine distribution division in Florida which she developed into a leading fine wine distributor over 3 years.

DePasquale is now the Senior Vice President, Sales & Commercial Operations of the ARTISANAL WINE division of Southern Glazer's Wine & Spirits Florida, a division she created and launched in May 2016.



VINE TO TABLE DINNERS

TIMELESS TRADITION

Tuesday, April 12
6:30 p.m. \$275++

Silver Oak, California
Joined by Chef Aaron Brooks

Silver Oak began over a handshake between two friends with a bold vision: focus on one varietal, Cabernet Sauvignon, aged exclusively in American oak and worthy of cellaring for decades to come.

Ray Twomey Duncan, a Colorado entrepreneur who began investing in California vineyards in the late 1960s, and Justin Meyer, a Christian Brothers-trained winemaker, co-founded Silver Oak out of a Napa Valley dairy barn in 1972, producing only 1,000 cases of their inaugural vintage. Silver Oak farms more than 400 acres of vines in Napa Valley and Alexander Valley with a leading-edge approach toward farming and viticulture, and the softest possible impact on natural resources and the environment.

Forty years later, the Duncan family continues to produce delicious and distinctive Cabernets from their Napa Valley and Alexander Valley wineries.

silveroak.com



THOUGHTFUL PRESERVATION

Tuesday, April 19
6:30p.m. \$200++

Honig Vineyard & Winery, Napa Valley, California
Joined by Chef Dean Max

Honig Vineyard & Winery is not only committed to producing the finest wine, but they believe it's their responsibility to also preserve resources and sustain the environment. Since their very beginning in 1980, environmentally sound practices have been at the forefront of the vineyard, winery and business.

A family-owned and operated winery located in Rutherford in the heart of Napa Valley, President Michael Honig took over the reins of the struggling family vineyard and winery at only 22 years old. Over the 30 years that followed, Michael transformed the business into a thriving success. He is also a leader in sustainable farming and chaired the first California initiative to develop of "Code of Sustainable Winegrowing Practices."

honigwine.com



TEMPTING TRADITIONS



TURKEY CARVING DEMONSTRATION

Wednesday, November 24

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 25

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 HOUSE DECORATING

Thursday, December 23

2:00 – 4:00 p.m. in Town Hall

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

CHRISTMAS DINNER BUFFETS

Friday, December 24 & Saturday, 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.

NEW YEAR'S EVE GALA CELEBRATIONS

Friday, 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; Ages 5 – 11: \$87.50++pp; Children ages 4 and under: complimentary.

TEMPTING TRADITIONS

EASTER BUNNY BREAKFAST

Sunday, April 17

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

7:30 – 9:15 a.m. at Palm Court

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

Adults: \$55++pp; Ages 5 – 11: \$27.50++pp; Children ages 4 and under: complimentary.

MOTHER'S DAY BRUNCH

Sunday, May 8

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

11:30 a.m. in The Ocean Room

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

Adults: \$75++pp; Ages 5 – 11: \$37.50++ pp; Children ages 4 and under: complimentary;

Mothers and grandmothers: half price.

MEMORIAL WEEKEND LUAU DINNER BUFFET & SUMMER BEACH CONCERT

Sunday, May 29

Seatings at 6:00 & 8:00 p.m. at Palm Court

Savor the sights, sounds and tastes of the Islands as we welcome summer.

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

FATHER'S DAY BUFFET

Sunday, June 19

Beginning at 11:30 a.m. in The Ocean Room

Treat Dad to his breakfast favorites before he heads out for a day of fishing, golfing or just relaxing at The Reef. No reservations required.

Adults: \$55++pp; Ages 5 – 11: \$27.50++pp; Children ages 4 and under: complimentary;

Fathers and grandfathers: half price.

INDEPENDENCE WEEKEND ALL AMERICAN BBQ DINNER

Monday, July 4

Seatings at 6:00 & 8:00 p.m. at Palm Court

Always a summer favorite, enjoy grilled delights and traditional beach fare while celebrating our country with friends and family.

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



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.

6:00 & 8:00 p.m. Seatings

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

November 27, 2021

July 2, 2022

December 26, 2021

September 3, 2022

December 27, 2021

November 26, 2022

December 28, 2021

December 26, 2022

December 30, 2021

December 27, 2022

April 16, 2022

December 28, 2022

May 28, 2022

December 30, 2022



GRAND SEAFOOD BUFFETS

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

6:00 to 8:30 p.m. Seatings

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

Saturday, January 8

Saturday, February 19

Saturday, January 22

Saturday, March 5

Saturday, January 29

Saturday, March 26



DOWN-HOME FOOD FESTIVALS



PANCAKE BREAKFAST

Thursday, December 30

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

Saturday, 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.

SEAFOOD & BINGO

Friday, April 15

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: \$58++pp; Ages 5 – 11: \$29++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 pairings carefully selected by our house sommelier. Recipes and menus are provided for each guest.

Eat Delicious Food

LUNCH OR DINNER IS SERVED IN EACH CLASS
ALONG WITH COMPLEMENTING WINE

SHOWCASE DEMONSTRATION CLASSES

Cooking experience hosted by a featured chef who will demonstrate 4 to 5 dishes.



CARYSFORT KITCHEN

BOOK YOUR PRIVATE PARTY IN 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 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.

REGISTRATION

To register for classes, tours or special dinners call Dining Reservations at 305-367-5931 Monday through Friday, 9:00 a.m. to 4:00 p.m.

All registrations must be made prior to class. 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.

If you cannot attend a scheduled class, we encourage you to send someone in your place. In this case, please call ahead and notify us of the participant change. Teachers reserve the right to alter menus due to seasonal availability of ingredients. Please make note of your class choices. Dining Reservations will call to confirm one week prior to each class.

Please note, classes are subject to change dependent on CDC guidelines.

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.





Larila

Madeline

COOL KIDS COOKING WITH CHEF BETANIA SALLES

Monday, 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.

In our classes, Ocean Reef 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.

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 and Resort in Coral Gables. She now heads the kitchen at our very popular Gianni.

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.

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





COMMANDER'S PALACE WITH CHEF TORY MCPHAIL

Monday, January 10

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, January 11

Vine to Table Clubhouse Dinner
with Paul Hobbs Winery, California

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



Chef Tory McPhail is the Executive Chef & Culinary Director for three restaurants in downtown Bozeman, Montana – Revelry, Jam and Dave's Sushi.

Chef McPhail was born and raised in the small farming community of Ferndale, which is located on the

Canadian border in the Northwestern corner of Washington State. After growing up working the raspberry fields of the family farms, McPhail headed to Seattle to attend culinary school at South Seattle College and finished first in his class.

At just 19, Chef McPhail moved to Louisiana to work under James Beard Award winning Chef Jamie Shannon and the Brennan family at the legendary Commander's Palace. The experience changed the scope of his life and he has worked there on multiple occasions in his career. During those breaks, McPhail has worked at The Breakers hotel in Palm Beach, Florida; L'Escargot and The Picasso Room in London, England; The Mongoose on St. John, US Virgin Islands, and has opened 2 more Commander's Palaces in Las Vegas, Nevada and Destin, Florida.

Chef McPhail has just wrapped up his 27-year Commander's Palace career after being the executive chef for 19 years and the longest chef ever after following in the footsteps of Chefs Paul Prudomme, Emeril Lagasse and his mentor Jamie Shannon.

After becoming a James Beard Rising Star Chef at the age of 28 and winning a James Beard Award for Best Chef South in 2009, Chef McPhail has made multiple television appearances on Bravo's "Top Chef," "The Today Show," Food Network, Travel Channel and Turner South.

www.commanderspalace.com





FRANCE IS CALLING WITH CHEF PHILIPPE REYNAUD

Monday, January 17

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, January 18

Vine to Table Clubhouse Dinner

featuring French Wines

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.

Chef Philippe has been leading Ocean Reef’s elite culinary team for more than 21 years. He is responsible for the operations of 13 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.

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



MASTER OF CREATION

WITH CHEF RUBEN GARCIA

Monday, January 24

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, January 25

Vine to Table Clubhouse Dinner

with Cune, Northern Spain

6:30 p.m. | \$200++

Since October of 2015, Chef Ruben Garcia has served as the Executive Chef of the Augusta National Golf Club. He is responsible for all Culinary Operations on property that include all membership, guest and staff dining during the member season. In addition, during the Masters Tournament he is responsible for all Hospitality sponsor-dining venues, Media, Player and Berckmans Culinary operations. This includes 32 on-site kitchens that represent tens of thousands of meals daily that are served throughout the week of this prestigious event. He also oversees several hundred line level staff and leaders that participate for the event. These venues feature both a la carte and buffet experiences that are unique to the Masters exclusively.

After completing his education in 1997 at CAILA's, he left Baton Rouge, LA to pursue his professional career in New Orleans. He trained under Paul Prudhomme at K-Paul's LA Kitchen and worked at the iconic Galatoire's Restaurant in the French Quarter.

He later joined The Ritz Carlton Hotel Company in the summer of 2000; he began a 15-year tenure with the luxury brand that would include management-level positions at the Ritz Carlton, New Orleans, Lake Oconee and South Beach. He then later entered executive-level positions at The Ritz Carlton Lake Tahoe, California and Denver, Colorado. During his time at the Ritz Carlton, South Beach he was able to temporarily support and manage at six Ritz Carlton's in South Florida as well as open hotels in Grand Cayman and Moscow, Russia.

In 2021, Chef Ruben received his Certified Executive Chef certificate with the ACF and now is in pursuit of the coveted Certified Master Chef certification.

Chef Ruben believes that having imagination, passion and discipline as an approach to cooking is a guaranteed recipe for success in this industry.



ITALIAN CONNECTION

WITH SARAH GRUENEBERG

Monday, January 31

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, February 1

Vine to Table Clubhouse Dinner
with Grgich Hills Estate, Napa Valley

6:30 p.m. | \$200++



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.





MODERN TRADITIONS

WITH CHEF SCOTT DREWNO

Monday, February 7

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, February 8

Vine to Table Clubhouse Dinner

with Merry Edwards Winery and Vineyards

6:30 p.m. | \$200++



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



SECRETS OF THE SOUTHERN TABLE WITH CHEF VIRGINIA WILLIS



Friday, February 18

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

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. The result is a showcase of the heart and soul of the region. “Secrets of the Southern Table” is currently in development for PBS. So, grab a tall, cold glass of sweet tea and cook along with Chef Willis.

“I want to share the South I know, the real South.” – Virginia Willis

www.virginiawillis.com

AUTENTICO—ITALIAN ANCESTRY

WITH CHEF ROLANDO BERAMENDI

Monday, February 21

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, February 22

Vine to Table Clubhouse Dinner

with Castello di Ama

6:30 p.m. | \$200++



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





FRESH SUSTAINABLE FLAIR

WITH CHEF JARED REARDON

Monday, February 28

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, March 1

Vine to Table Clubhouse Dinner

Clubhouse Selections

6:30 p.m. | \$200++

Ocean Reef Club's award-winning Executive Chef Jared Reardon hails most recently from Mexico City, where he earned acclaim in restaurants, hotels and catering, and now supervises all of the dining outlets here at The Reef.

Chef Jared exudes enthusiasm and energy for team building along with a passion for food. Originally from the Boston area, his education began in the US Marine Corps where he became a Presidential Honor Guard in the Clinton era and began to develop key leadership principles. Discovering an interest and a flair for cooking, he consequently acquired degrees with honors from "The Culinary Institute of America" in New York. Working at a number of the most outstanding restaurants in NY, Boston and New Orleans, Chef Jared developed into a highly talented chef.

In 2006, Chef Jared built "Jaso", an upscale restaurant in Mexico City. Designing kitchens for catering and restaurants, training culinary students, and creating award-winning menus, he became a leader in the culinary field in Mexico. Appearing as a celebrity chef and judge on such foodie shows as Top Chef, Food Network US, and Anthony Bourdain-No Reservations, Chef Jared became known in the industry.

Coming to Ocean Reef to assume his new challenge, Chef Jared has immersed himself in becoming acquainted with all of our dining venues, chefs and kitchen teams, and is excited to add his flair to the new menus of The Ocean Room, Reef Lounge and the Clubhouse.



PASTA PUNDIT WITH CHEF RYAN PETERS

Monday, March 7

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, March 8

Vine to Table Clubhouse Dinner

with Darioush Winery

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



Born and raised in Reading, Pennsylvania, Ryan Peters has only ever wanted to cook. From a young age, his dream was always to be a chef. He attended IUP Academy of Culinary Arts and completed his culinary externship at Ocean Reef Club in 2013. Upon completion of his externship, Peters moved to Pittsburgh to work at the acclaimed Salt of the Earth restaurant, where he spent the next year a half.

Ryan eventually moved back to sunny Key Largo to return to Ocean Reef Club, spending the next three and a half years in the ORC banquet kitchen as Sous Chef. During his time at ORC, Ryan became involved with the Ment'or BKB Foundation and ultimately competed in the Young Chef Competition twice, earning a grant to stage for one month at Thomas Keller's The French Laundry, in Yountville, CA.

Next, Ryan returned to Pittsburgh where in 2017, he had the opportunity to open a restaurant of his own inside of a food hall. After spending a year in the food hall, Peters took a job on the opening team of Fish nor Fowl, in Pittsburgh, as the Sous Chef.

It was around this time that Ryan's passion for pasta really began, as he obsessed over flour, eggs, the intricacies of making pasta, and the craft of such a simple product. Ryan began posting clips of himself making pasta in late 2019 and viewers fell in love with Peters' intricate and satisfying pasta work. In the past year, Peters has grown his platform to over 2.2 million global followers. He has since transitioned out of restaurants and turned his focus on creating content, working with global brands such as the NFL and MLB, and sharing his love for pasta with millions. Peters is also in the process of launching a line of pasta that will be available retail nationwide.



We are excited to welcome Chef Ryan Peters back to Ocean Reef Club.



PUTTING ON THE RITZ WITH CHEF PAULA DASILVA

Monday, March 14

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, March 15

Vine to Table Clubhouse Dinner

with Viña Cobos

6:30 p.m. | \$200++



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 The Ritz-Carlton, Fort Lauderdale culinary team since 2017, initially as Chef de Cuisine of its acclaimed restaurant Burlock Coast, DaSilva now serves as Executive Chef of the entire property.

A native of Brazil, DaSilva 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 hard work and training paid off when DaSilva auditioned for and earned a slot on Season 5, in 2009, of FOX's "Hell's Kitchen" with Gordon Ramsey; she finished as the season's runner-up and fan favorite, cementing her place as one of Florida's celebrity chefs. After the show, her profile skyrocketed and, in 2010, DaSilva took her talents to South Beach as the executive chef of 1500 Degrees at the illustrious Eden Roc Hotel.

Her culinary skills at 1500 Degrees earned a nod from Esquire magazine as one of the "Best New Restaurants in America" as well as a semifinalist nomination in 2012 for "Best Chef: South" by the esteemed James Beard Foundation. DaSilva then returned to 3030 Ocean as executive chef and during her second stint there, revitalized the menu, injecting her now-signature soulful cooking style into the restaurant's seafood-centric menu. Prior to joining The Ritz-Carlton Fort Lauderdale team, DaSilva served as executive chef and simultaneously oversaw all food and beverage operations for Artisan Beach House at The Ritz-Carlton Bal Harbour, Miami.

In 2017, DaSilva won top prize at Cochon 555, going on to represent South Florida at the national Grand Cochon competition. She is also active in the community and has served for many years on the Chef Council for the annual Taste of the Nation fundraiser for Feeding South Florida; is the current Culinary Chair for Junior Achievement's Uncorked event; works closely with the Foodservice Council for Women (FSCW); as well as Women of Food + Beverage. In 2019, she was nominated for the J. Willard Marriott Award of Excellence, the company's most prestigious award for dedication to service.

"You get the sense that only the best ingredients are allowed in DaSilva's kitchen."

– The Miami Herald



ART OF STIR FRYING CHEF GRACE YOUNG

Friday, March 25
Showcase Class
9:30 a.m. – 12:30 p.m. | \$130

Named the “poet laureate of the wok” by food historian Betty Fussell, Grace Young has devoted her career to demystifying the ancient cooking utensil for use in contemporary kitchens.

Grace Young is an award-winning cookbook author, culinary historian, and filmmaker. She has been a fierce advocate for Chinatown, never more so than in her video series *Coronavirus: Chinatown Stories*, which documents the toll of the pandemic on NYC’s Chinese community. In 2020, the series was shown at the Smithsonian.

She is partnering with the James Beard Foundation on a campaign to #savechineserestaurants all across the country. Dubbed the “accidental voice for Chinatown” by *Grub Street*, Grace’s advocacy for Chinese mom and pop businesses has been written about in *Smithsonian*, *Vogue*, and *Food & Wine* magazine.

Grace is the recipient of James Beard Awards for her *Wok Therapist* comedy video and her cookbook *Stir-Frying to the Sky’s Edge*. Her family’s wok circa 1949, was recently donated to the Smithsonian National Museum of American History where it will serve as a significant artifact of Chinese American culinary history.

“When it comes to stir-frying, I have a guru... Grace Young.” – The New York Times

www.graceyoung.com



April





PASSPORT TO INDIA WITH CHEF PUSHKAR MARATHE

Monday, April 4

Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, April 5

Vine to Table Clubhouse Dinner

with Laura DePasquale, Master Sommelier

6:30 p.m. | \$200++



Born in Nagpur, India, Chef Pushkar Marathe's culinary roots originate in the rich tapestry of flavors of his homeland, cultivated through cooking with his parents in their family kitchen. Yet, his desire to experience something more drew him out into the world.

At age 20, Marathe began his culinary training in Switzerland before embarking on a decades-long exploration of international cuisine. Marathe gathered knowledge and inspiration from diverse global cooking traditions from the far east of India to the western edge of California.

In addition to cooking at restaurants lead by his mentor Dean Max (an Ocean Reef guest chef), like 3030 Ocean in Fort Lauderdale, he has held cooking positions at restaurants in the Caribbean, Cayman Islands, across the US, and the Middle East. In 2017, in collaboration with Niven Patel, Chef Marathe pushed the boundaries of Indian cuisine with Ghee Indian Restaurant, celebrating its fragrant delicacies alongside bold flavors. Here, his inventive and soulful dishes gained national acclaim.

Chef Marathe's newest venture, Stage Kitchen, located in Palm Beach Gardens, brings all of his culinary experiences and explorations together in a vital cuisine born of interwoven traditions. Despite the chef's credentials, the restaurant's name, Stage, does not refer to any kind of grandstand. On the contrary, Stage (pronounced "staahj") refers to one of the lowest jobs in the kitchen – the unpaid trainee chef or stagiaire. Marathe says his goal is to create a restaurant that's approachable and elevated at once.

Now, Marathe resides in Deerfield Beach with his wife and son, and continues to nourish his constant inspiration through cooking seasonal and regional cuisine—merging the roots of his home with the fruit of his travels.

"Cooking is unique as an art form because it requires the involvement of all five senses."
– Pushkar Marathe

www.gheemiami.com

THE SIZZLING GRILL WITH CHEF AARON BROOKS

Monday, April 11

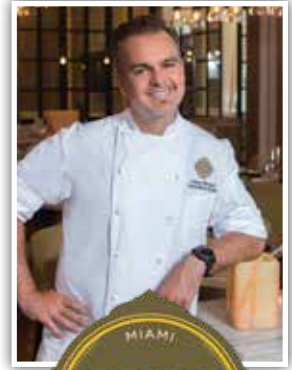
Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, April 12

Vine to Table Clubhouse Dinner
with Silver Oak

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.

This class will be held outdoors so dress comfortably.

"Barbecue sauce is like a beautiful woman. If it's too sweet, it's bound to be hiding something."
- Lyle Lovett

www.edgerestaurantmiami.com



SEAFOOD SENSATION WITH CHEF DEAN MAX

Monday, April 18

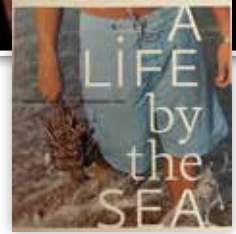
Showcase Class

9:30 a.m. – 12:30 p.m. | \$130

Tuesday, April 19

Vine to Table Clubhouse Dinner
with Honig Vineyard & Winery

6:30 p.m. | \$200++



Chef Dean Max is the president of DJM restaurants, a company that specializes in restaurant concept development and ongoing management, and has been an established leader in the culinary world for many years now.

He has celebrated the launch of numerous destination restaurants, starting in 1999 with his flagship 3030 Ocean restaurant created in the Harbor Beach Resort in Ft. Lauderdale. He quickly opened Latitude 41 in the Renaissance Columbus, Ohio and then the Brasserie in Grand Cayman, AMP 150 in Cleveland, Asador restaurant in the Dallas Renaissance, Parallel Post restaurant in Trumbull, Connecticut, and his namesake restaurant, James Republic, in Long Beach California. Most recently, he revamped the food and beverage program at the legendary Pink Sands Resort in Harbor Island Bahamas. DJM has also worked on multiple short term projects like the multi-million dollar renovation of Cheeca Lodge Resort and Spa in Islamorada, the Renaissance Inner Harbor Baltimore, and the Singer Island Resort and Spa.

Max's latest adventure is a release of his new counter service concept called Cultivar Mexican Kitchen in December of 2015. His restaurants are all based around farm to table concepts and they are deeply involved in grass roots marketing programs that develop them as destination locations.

Chef Max has a laundry list of accomplishments from multiple James Beard nominations for Best Chef, crowned King of American Seafood in 2010, wrote an amazing seafood cookbook in 2006 called "A Life by the Sea," and holds many restaurant accolades from multiple properties.







ORCATERING

305-367-5895

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REEF EATS

305-367-5898

When you prefer to dine in, our Reef Eats menu features signature Ocean Reef Club dishes served across The Reef. Service is available to any residence, vacation accommodation at Ocean Reef, as well as any boat docked in the Marina. Breakfast options include all of your favorites from waffles and freshly baked pastries to customized omelets and fruits.

Just call REEF EATS to enjoy your favorite Ocean Reef menu items in the comfort of your home.

REEF HUT

305-501-5530

In addition to the casual menu Members have come to love, Reef Hut also offers family-friendly catered meals that can be ordered in advance to enjoy at home with family and friends.

FOOD TRUCK

Now in its sixth season, the ORC Food Truck has become a delightful and convenient icon in the community. From the ever-famous Lobster Roll to a hot dog better than you'll have at the ball park, this menu continues to impress all who try it. The ORC Food Truck also adds a lively centerpiece to your private party, on the beach or outside your home, just call Catering for your special event.

BEER TRAILER

The Ocean Reef Beer Trailer has quickly become a Member favorite. Its eye-catching design represents many brews we carry at The Reef and its ease of mobility means it can be taken almost anywhere! With your choice of beer and Reef Cups on tap, the Beer Trailer will act as your own personal bar at your next event or private party. Call Catering for reservations and look out for the Beer Trailer at events throughout the season.



OCEAN REEF CLUB®

A UNIQUE WAY OF LIFE

KEY LARGO, FLORIDA

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