

BAL HARBOUR

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BAL HARBOUR VILLAGE DEBUTS INAUGURAL FOUR-DAY GASTRONOMIC EVENT: HAUTE CUISINE, THE ULTIMATE CULINARY EXPERIENCE

Six international chefs, nine Michelin stars, four dinners and six cooking classes

BAL HARBOUR, FLORIDA, March 15, 2019 — Transforming into an unparalleled gastronomic destination, Bal Harbour Village today announces the launch of Haute Cuisine, an event that introduces guests to the mouth-watering talents of six of the world's most celebrated chefs who between them have been awarded nine Michelin stars. Created in Switzerland at W Verbier in 2015, this yearly experience in the Swiss Alps has been a sought after gourmet experience, and now the organizers have chosen Miami to launch the North American version of the event, and have selected Bal Harbour, South Florida's most exclusive neighborhood as the setting. With ten distinct experiences from which to choose, Haute Cuisine Bal Harbour will span four days from May 8-11th.

Haute Cuisine Bal Harbour brings together internationally recognized chefs who will share their culinary passions with food lovers in carefully curated interactive cooking classes and intimate theme-based dinners with bespoke menus of tantalizing dishes.

- Kicking off on Wednesday evening, Bal Harbour Shops introduces a welcome cocktail reception at the iconic Center Courtyard.
- Following the reception, guests can attend the Fashion-Themed dinner at French gem Le Zoo spearheaded by famed restaurateur Stephen Starr. The globally inspired menu will be crafted by Chefs Jacques Pourcel, Thierry Drapeau and Alain Caron hailing from France and the Netherlands, who between them boast a combined five Michelin stars.
- On Thursday evening, a Design-Focused dinner will be featured at Oceana Bal Harbour led by Chef Sergi Arola from Spain, Chef Joel Cesari of France, and Chef Jean-Baptiste Natali of France who share four Michelin stars between them.
- Friday evening will pair Music and Exquisite dining at The Ritz-Carlton Bal Harbour's Artisan Beach House led by Chefs Natali, Pourcel and Drapeau with a total of six Michelin stars.
- During the four days, six immersive cooking classes each led by one of the chefs will take place at The St. Regis Bal Harbour Resort and The Ritz-Carlton Bal Harbour.
- The four-day epicurean adventure concludes with a formal gala at The St. Regis Bal Harbour Resort on Saturday evening beginning with a cocktail reception on the property's outdoor Ocean Terrace and followed by a dinner in the oceanfront ballroom showcasing a collaborative menu from all six chefs.

Gourmet lovers who attend the festival will have the extraordinary opportunity to learn from and indulge in the talents of six prestigious chefs, including:

- **Jacques Pourcel**, 3 Michelin stars – Hailing from Montpellier in southern France, Chef Pourcel opened Michelin-starred restaurant Le Jardin des Sens in partnership with his twin brother, Laurent Pourcel. Specializing in Mediterranean flavors and concepts, he plans on opening a new restaurant this year called Place de la Canourgue at the Richer-de-Bellevall hotel in Montpellier.
- **Sergi Arola**, 2 Michelin stars – Serving as culinary director at the famed tapas bar Eat-Hola at W Verbier in Switzerland, Chef Arola was recently awarded a new star for his restaurant LAB by Sergi Arola in Sintra, Portugal. Recognized for his creative cuisine, he also stands out in the culinary world for his passion for music, referred to as the “rock star chef” as he was a guitarist in a Spanish rock group called Los Canguros.
- **Thierry Drapeau**, 2 Michelin stars – Drawing from flavors from the various locations he has visited throughout his career, Chef Drapeau serves rich and inventive local cuisine at his Michelin-starred self-titled restaurant in St-Supice-le-Verdon, France. Favoring herbs over spices, he creates a fragrant, brightly colored “floral cuisine.”
- **Joel Cesari**, 1 Michelin star – Owner and executive chef of the Michelin-starred La Chaumière hotel-restaurant in Dole, France, Chef Cesari’s cooking fuses traditional and contemporary styles. He carefully sources his produce and ingredients from around the world to ensure customers are served dishes of only the highest quality.
- **Jean-Baptiste Natali**, 1 Michelin star – Originally from Haute-Marne in France, Chef Natali became the youngest chef to be awarded a Michelin star for his restaurant Hostellerie La Montagne in Colombey-les-Deux-Églises at the age of 27. Inspired by wild flavors, he refers to himself as a “tastes storyteller,” as he views his craft as a true artform.
- **Alain Caron** – Living in the Netherlands, Chef Caron was one of the judges on internationally recognized TV show, MasterChef Holland. A cookbook author, he is also a fine connoisseur of Dutch local products and recently opened his own restaurant in Amsterdam called Café Caron.

“Dynamic and constantly evolving, Bal Harbour Village has transformed into a cultural destination with one-of-a-kind art installations, fashion-forward designers, and most notably world-renowned cuisine,” said Gabriel Groisman, mayor of Bal Harbour Village. “As we continue to elevate our offerings and collaborate with internationally renowned cultural leaders, we recognize the importance of, and look forward to introducing local guests and visitors to authentic flavors and experiences from around the world.”

Haute Cuisine will be presented at various venues in Bal Harbour Village, including Bal Harbour Shops, The Ritz-Carlton Bal Harbour, The St. Regis Bal Harbour Resort, and Oceana Bal Harbour. Tickets are priced at \$250 for the intimate Dinners and limited seating Cooking Classes, and \$350 for the closing Reception and Gala. For more information and to view the full schedule, please visit balharbourflorida.com/haute cuisine. To purchase tickets, please visit HauteCuisineBH.eventbrite.com.

Those looking to enhance the experience with a Hotel stay in Bal Harbour Village can book with preferential rates at all four Bal Harbour hotels mentioning “Haute Cuisine Event.”

About Bal Harbour Village

Over 70 years ago, Village founders Robert Graham, Carl Fisher, and Walter O. Briggs thoughtfully master-planned a model community that has evolved into an internationally renowned, must-visit destination. A shining enclave at the northern tip of Miami Beach, Bal Harbour Village blends natural beauty with impeccable style. A mere one-square-mile of sand and palm trees tucked between the Atlantic Ocean and Biscayne Bay, the city holds a singular

appeal for the world's most discerning travelers seeking high-end shopping, five-star hotels, fine dining restaurants, a secluded beach, and more. Bal Harbour Shops is a key element in defining Bal Harbour Village's style and elegance. The Shops are home to more than 100 of the most coveted luxurious fashion and jewelry brands, including Chanel, Balenciaga, Valentino and Bulgari. The open-air luxury center is also the only place where visitors can shop at a Neiman Marcus, walk across to Saks Fifth Avenue, and soon splurge at Barneys New York – the first Barneys in Florida. With accommodations for every type of traveler, hotels include the city's first property, Sea View Hotel; AAA five-diamond St. Regis Bal Harbour Resort; The Ritz-Carlton, Bal Harbour; and boutique hotel, Quarzo Bal Harbour. The culinary scene at Bal Harbour includes innovative Japanese cuisine at Stephen Starr's Makoto; celebrity hot-spot Carpaccio; French bistro fare at Le Zoo; oceanfront casual options at The Ritz-Carlton's Artisan Beach House; traditional Mediterranean cuisine at St. Regis's Atlantikós, and more. For more information on Bal Harbour Village, please visit <http://www.balharbourflorida.com>.

ABOUT W VERBIER

W Verbier, the first alpine escape of W Hotels Worldwide, was voted World's Best Ski Hotel in 2016, 2017 and 2018 at the reputed World Ski Awards. Perched at 1531 meters, just steps away from the main Verbier ski lifts, it offers immediate access to more than 400 kilometers of ski, biking and hiking terrain. W Verbier Retreat mixes contemporary urban alpine design and the hottest W Happenings. The stylish 123 rooms and suites, each with fireplace, Signature W bed and private balcony are perfect for an intimate escape after an exhilarating day outside. Open year-round, W Verbier features six bars and restaurants.

Haute Cuisine Verbier April 3 to 6, 2019 <https://www.wverbier-restaurants.com/haute-cuisine>

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