

# BAL HARBOUR

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## **BAL HARBOUR VILLAGE ANNOUNCES SECOND ANNUAL EDITION OF HAUTE CUISINE: THE ULTIMATE FIVE-DAY CULINARY JOURNEY**

*Six international chefs with a combined nine Michelin stars  
will host four dinners and 16 interactive cooking classes*

**BAL HARBOUR, FLORIDA – January 29, 2020** — Following the success of the culinary event's inaugural edition last year, [Bal Harbour Village](#) today announces the second annual Haute Cuisine, a gastronomic experience that introduces guests to the mouth-watering talents of some of the world's most celebrated chefs. This year's edition will welcome six visiting chefs who between them have been awarded nine Michelin stars, along with three chef ambassadors from Bal Harbour's thriving culinary scene making their festival debut. With nearly 300 guests having participated in intimate cooking classes and theme-based dinners during last year's event, Haute Cuisine Bal Harbour 2020 will span five days from May 5-9<sup>th</sup>.

Created in Switzerland at W Verbier in 2015, Haute Cuisine has been a sought-after yearly gourmet experience in the Swiss Alps, before making its North American debut in Bal Harbour last year. Fusing the culinary passions of food lovers and internationally recognized chefs, Haute Cuisine Bal Harbour boasts a carefully curated schedule of interactive cooking classes and intimate theme-based dinners with bespoke menus showcasing innovative cuisine and culinary techniques through a five-course dinner and wine pairing.

- Kicking off on Tuesday evening, Bal Harbour Village introduces an invite-only welcome cocktail reception featuring a selection of canapés from each chef. Guests will also have the chance to meet with the talented chefs one-on-one.
- On Wednesday evening, guests can attend a fashion-themed dinner at Le Zoo, the French gem at Bal Harbour Shops spearheaded by famed restaurateur Stephen Starr. The menu will be crafted by Chefs Makoto Okuwa, Joel Cesari and Thierry Drapeau who between them boast a combined three Michelin stars.
- On Thursday evening, an art-themed dinner will be held at The Grill at The St. Regis Bal Harbour Resort, led by Chefs Jacques Pourcelet, Jean-Baptiste Natali and Conrado Tromp with a combined four Michelin stars.
- On Friday evening, Chefs Pourcelet, Alain Caron, Sergi Arola and Anthony Le Pape will collaborate for a design-themed dinner at Artisan Beach House in The Ritz-Carlton Bal Harbour, totaling five Michelin stars.
- Saturday evening will wrap up the five-day event with a six-chef collaboration, totaling 9 Michelin stars, for a grand finale dinner at Atlantikos in The St. Regis Bal Harbour Resort followed by a decadent dessert and champagne soiree.

- Guests can partake in 16 immersive cooking classes each led by one of the chefs, which will take place at The St. Regis Bal Harbour Resort and The Ritz-Carlton Bal Harbour. The intimate classes are limited to 10 guests per session.

Through these unparalleled experiences, epicureans will have the opportunity to learn from and indulge in the talents of nine prestigious chefs from around the world. In addition to the talented roster of chefs who participated in the gastronomic event's 2019 edition, three of Bal Harbour's own renowned chefs will make their festival debut – Makoto Okuwa, recognized as one of Miami's famed sushi masters at the helm of Bal Harbour Shops' Makoto; Executive Chef Conrado Tromp who oversees all culinary operations at The St. Regis Bal Harbour Resort; and Executive Chef Anthony Le Pape who supervises all food and beverage concepts at The Ritz-Carlton Bal Harbour.

- **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 also called Le Jardin des Sens in the Hôtel de Richer-de-Belleval located in Place de la Canourgue in the city of Montpellier.
- **Sergi Arola**, 2 Michelin stars – Serving as culinary director at the famed tapas bar Eat-Hola Tapas Bar at W Verbier in Switzerland, Chef Arola was 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 Saint-Sulpice-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 opened his own restaurant in Amsterdam called Café Caron.
- **Makoto Okuwa** – Having studied under Iron Chef Morimoto, Chef Okuwa has ushered Japanese cuisine into the 21<sup>st</sup> century at his eponymous eatery in the luxurious Bal Harbour Shops. As one of the city's most accomplished chefs, he has reshaped tradition with understated elegance and a truly distinct Japanese culinary experience using pristine raw fish, premium Japanese and American beef, soulful skewers cooked over a charcoal robata grill and more.
- **Conrado Tromp** – With truly global experience, Chef Tromp has more than 23 years of industry experience – from overseeing Michelin-starred restaurants in Japan to holding a variety of culinary roles in Japan, the Netherlands, France, the Middle East, Germany and the Maldives.
- **Anthony Le Pape** – Originally from Brittany, France, Chef Le Pape has worked in kitchens throughout Europe, South America and the U.S. Before joining The Ritz-Carlton Bal Harbour, he worked within Marriott International at properties in Grand Cayman and Miami Beach.

By further elevating its culinary offerings with the second edition of Haute Cuisine, Bal Harbour Village has continued its transformation into an unparalleled gastronomic destination. Within a one-mile radius, residents and visitors have access to more than 10 dining concepts boasting more than five types of cuisine.

“As we continue to evolve, we are honored to be given the opportunity to once again host such a prestigious event for locals and visitors,” said Gabriel Groisman, Mayor of Bal Harbour Village. “We’ve established ourselves as an elevated cultural epicenter for fashion and art, and collaborating with renowned industry leaders and Michelin-starred chefs will allow us to further strengthen our influence in the culinary world.”

Haute Cuisine will be presented at various venues in Bal Harbour Village, including Bal Harbour Shops, The Ritz-Carlton Bal Harbour, and The St. Regis Bal Harbour Resort. Tickets are priced at \$250 for each of the intimate dinners and cooking classes; \$350 for the grand finale dinner on Saturday evening; and \$125 for the dessert and champagne soiree. For more information and to view the full schedule, please visit [balharbourflorida.com/haute cuisine](http://balharbourflorida.com/haute cuisine). Ticket sales will go live on February 7<sup>th</sup>.

Those looking to enhance the experience with a hotel stay in Bal Harbour Village can book preferential rates directly at all four Bal Harbour hotels by mentioning Haute Cuisine. Rates start at \$399 per night at [The St. Regis Bal Harbour Resort](#); \$399 per night at [The Ritz-Carlton Bal Harbour](#); \$239 per night at [Quarzo Bal Harbour](#); and \$165 per night at [Sea View Hotel](#).

### **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 and walk across to Saks Fifth Avenue. 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**

Perched at 1,531 meters with immediate access to over 400 km of skiing and hiking terrain, W Verbier 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 all year-round, the hotel offers 6 restaurants & bars including the bistronomic W Kitchen and the exclusive Eat-Hola Tapas Bar, a relaxing escape in the Away® Spa and 300 sqm. of flexible event spaces. W Verbier steals the scene and offers everything under one roof.

From April 1-4<sup>th</sup>, 2020, W Verbier welcomes back Haute Cuisine in Alpine paradise for a fifth edition weekend filled with themed dinners and workshops. For four days, 10 Michelin-starred chefs will share their passion for gastronomy during interactive cooking classes and exceptional gastronomic themed evenings. For more information please visit <https://www.wverbier-restaurants.com/haute-cuisine>.

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