

DEPARTURES

— Restaurants —

Swanky Food Festival Heads to Miami for Four-day Culinary Display



This may be the only time you'll be able to have a nine Michelin-star meal.

By Erika Owen on April 10, 2019

If you find yourself free between May 8th and 11th, you may just want to get yourself to [Miami](#). Bal Harbour Village, a community at the northern tip of Miami Beach, is hosting six renowned chefs for one four-day stretch this spring.



Courtesy Bal Harbour Village

Called Haute Cuisine, the event will focus on dinners and cooking classes. Speaking of classes, there will be six daily lessons for ticket holders, led by the various [featured chefs](#). The lineup is seriously impressive: Jacques Pourcel (3 Michelin stars) of Le Jardin des Sens in Montpellier, France; Sergi Arola (two Michelin stars) of Switzerland's Eat-Hola and LAB by Sergi Arola in Sintra, Portugal; Thierry Drapeau (two Michelin stars) of his self-titled restaurant in France's St-Supice-le-Verdon, France; Joel Cesari (one Michelin star) of La Chaumière in Dole, France; Alain Caron, host of MasterChef Holland, cookbook author, and owner of Amsterdam's Café Caron; and Jean-Baptiste Natali (one Michelin star) of Hostellerie La Montagne in Colombey-les-Deux-Églises, France and the youngest chef ever to receive a Michelin star. Whew, just reading that will make you tired—and hungry.



Courtesy Bal Harbour Village | Haute Cuisine

The event kicks off with a cocktail reception followed by a “fashion-themed” dinner at restaurateur Stephen Starr’s Le Zoo. This particular dinner will be put together by Chefs Pourcel, Drapeau, and Caron. The following days are filled with cooking classes, focusing on dishes and ingredients sourced by the chefs. The final day concludes with a gala at [The St. Regis Bal Harbour Resort](#) led by all of the guest chefs. This might be the only time you can say you’ve had a nine Michelin star meal.



Courtesy Bal Harbour Village | Haute Cuisine

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Sound like something you’re interested in? You can read more about Haute Cuisine on the [event website](#) and grab your tickets [here](#). Ticket prices range from \$250 to \$350, depending on how many cooking classes you want to take and the dinners you want to attend.