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OCEAN REEF CLUB

Save The Dates

IT'S FOOD & WINE...REINVENTED! Returning with a season series of unforgettable culinary experiences.

FOOD & WINE

January 23 & 24, 2026

A Friday night Grand Tasting under the Buccaneer Island tent will feature small plates from Guest Chef Martin Rios paired with wines and spirits from around the globe. Saturday brings the return of the Farm to Table Expo, plus Chef, Spirit and Wine Demonstrations, all culminating in an evening of Cigars Under the Stars.

TACOS & TEQUILA

February 13, 2026

Savor an elevated take on tacos with a curated selection of top-tier tequilas from around the world. The Guest Chef announcement is coming soon... stay tuned!

BURGER BASH

March 27, 2026

This slider showdown returns for a third year! Join Ocean Reef Club Chefs as they battle to craft the ultimate slider, with you – the Member – as the judge. Sip Piper Heidsieck champagne as you sample each slider and vote for your favorite by the end of the evening.

Details to come!



OCEAN REEF CLUB®

A UNIQUE WAY OF LIFE

KEY LARGO, FLORIDA

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DINING RESERVATION POLICY

November 2025 – May 2026

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 3 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 two Specialty Spirits Dinners, with up to two being confirmed. Reservations open November 7.

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.

VENUE UPDATES

Equity Member Only Nights will return this season beginning Monday, November 10. The following restaurants will be available to Equity Members only: Monday – Gianni, Tuesday – Ocean Room, Wednesday – CH Prime, Thursday – Islander.

Coming back this season, the Ocean Room will host the traditionally-themed Grand Seafood Buffets twice a month from November 2025 through April 2026.







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. Midriffs 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.

LUNCH

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.

Palm Court

Shirts with sleeves, shorts of walking length & jeans permitted.

Raw Bar

Shirts with sleeves, shorts of walking length & jeans permitted.

Reef Hut

Shirts with sleeves, shorts of walking length & jeans permitted.

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.

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.

ADDITIONAL REQUIREMENTS:

Cut-off, unhemmed or tattered jeans or shorts are not allowed anywhere on property. Midriffs 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.

COCKTAILS/SWEETS

CH Lounge

Members Only – Collared shirt, trousers and jackets are required.

Reef Lounge

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.

Burgee Bar

Shirts with sleeves, shorts of walking length & jeans permitted.

Everton's Rum Bar

Bathing suit coverups and athletic-style tank tops are permitted. Footwear is required.

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.

Spirits Bar

Shirts with sleeves, shorts of walking length & jeans permitted.

*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.

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.

RESTAURANTS

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 HUT

Opening November 2025, this casual lunch menu includes pizza, fresh salads and grilled sandwiches plus other mouthwatering items. Order your lunch for takeout, dine under the tiki hut or call ahead for delicious, family-friendly catered meals. [305-501-5530](tel:305-501-5530)

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.

NEW! TAPAS BAR

Opening this season in the Fishing Village, the new Tapas Bar will take over the space previously occupied by Orvis and serve an enticing selection of small plates to accompany your Port O'Call glass of wine or Spirits Bar cocktail. Conveniently located adjacent to Spirits Bar and Port O'Call, it will offer a relaxed spot to enjoy light bites with Marina views.

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, CEC 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 7 and November 21 via an online form that will be shared when reservations open. Requests can be made for up to four people per dinner. By December 8, 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 9. 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.

BOND WINE

Thursday, January 15 | 6:30 p.m. • \$750++

Sourced from select hillside estates, the Cabernet Sauvignon wines of BOND vividly demonstrate the range of Napa Valley's finest terroirs. From the more than eighty vineyards they have worked with over the past quarter century, they have slowly and vigilantly selected five sites. BOND became their covenant and shared commitment to produce only the best expression of the land. Small hillside Cabernet vineyards, ranging in size from 7 to 11 acres, became the basis for the wines of BOND.

MEMENTO MORI

Thursday, January 29 | 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.

MAGNUM WINE

Thursday, March 5 | 6:30 p.m. • \$500++

Inviting a whole new perspective on wine dinners, the larger size of a magnum wine bottle slows the oxidation process, allowing the wine to age more slowly and develop greater complexity and depth over time. This delectable dinner will feature select magnum wines presented by Director of Beverage & Wine Operations Sean Carroll, with Port O'Call and Spirits Bar Manager and Sommelier Wyatt Hosmer sourcing some of the best magnum wine bottles from around the world.

SPECIALTY WINE DINNERS

PAUL HOBBS WINERY

Thursday, March 12 | 6:30 p.m. • \$500++

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".

PROMONTORY WINE

Thursday, March 19 | 6:30 p.m. • \$750++

Promontory was built on truly unique land discovered by the Harlan family and captured in 2008. At the core of the wild terrain is steep, rugged topography, creating conditions for an exotic winegrowing environment. This dramatic landscape is reflected in Promontory's wines – the native forests, moisture of the ephemeral fog, and geologic minerality – creating a natural balance of freshness, energy and tannin that Promontory believes is vital in great winemaking.

THE MASCOT

Thursday, April 2 | 6:30 p.m. • \$500++

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.



SPECIALTY SPIRITS DINNERS

As with the wine dinners, each delectable spirits dinner will wow you with menus designed by Carysfort Kitchen Chef Betania Salles, CEC 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 both Specialty Spirits Dinners, with up to two being confirmed.

SEAN BARRELS BOURBON DINNER

Thursday, January 8 | 6:30 p.m. • \$195++
Town Hall Terrace

Throughout his 14-year career with Ocean Reef, Sean "Barrels" has sourced a total of 43 bourbon barrels for the Club. This delectable dinner combines a carefully curated menu, which pairs the unique flavor profiles of all of the Club's bourbons, and offers a refined dining experience. You won't want to miss out on this unique opportunity to learn more about the range of exclusive bourbons available at the Club.

LIFETIME TRADITION FEATURING ANGEL'S ENVY BOURBON

Thursday, February 26 | 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



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 2026 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 7 and November 21 via an online form that will be shared when reservations open. Requests can be made for up to six people per dinner. By December 8, 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 9. 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.

LEGACY & LAND

Tuesday, January 13 | 6:30 p.m. • \$275++

Peter Michael Winery, California

Joined by Chef Tere Gallina & Chef Nicolas Martinez

Upon discovery of the Knights Valley Ranch in 1982, Sir Peter Michael pledged his 100×100 vision for the ranch and winery to remain under family stewardship for 100 years. Once referred to as Sugar Loaf Ranch, spanning just over 600 acres, today the Knights Valley Ranch encompasses nearly 750 acres, inclusive of vineyards on the hillsides of Mount St Helena at elevations reaching 2,000 ft., meandering down through forests to the valley floor where the winery, gardens and olive orchards reside.

petermichaelwinery.com

COVETED GEMS

Tuesday, January 20 | 6:30 p.m. • \$275++

Vina Cobos Winery, Argentina

Joined by Chef Anthony Lamas

Viña Cobos winery, which was founded by Paul Hobbs in the heart of Mendoza's Luján de Cuyo in 1999, firmly positioned Malbec and Argentina on the international wine scene with its inaugural vintage of Cobos Malbec. Since then, Viña Cobos has become one of the most respected producers of single-vineyard Malbec, Cabernet Sauvignon and Chardonnay in Argentina, making wines that are authentic expressions of the terroir from which they come - Uco Valley and Luján de Cuyo - which create a complex, concentrated, and vibrant wine profile.

vinacobos.com

VINE TO TABLE DINNERS

RICH INTENSITY

Tuesday, January 27 | 6:30 p.m. • \$275++

Altagracia, California

Joined by Chef Jeffrey Parenty

Altagracia, named after owner Bart Araujo's grandmother, is a Bordeaux-style Napa Valley Cabernet Sauvignon produced by Eisele Vineyard. It is essentially the expression of the Eastern parcels of the iconic 38-acre Eisele Vineyard, completed with fruit sourced from other Napa Valley vineyards. Known for its power and elegance, Altagracia features rich fruit notes of blackcurrant and blackberry, earthy and mineral characteristics, and refined tannins, with aging in new French oak barrels. This Napa Valley Proprietary Red, while very ageable, is readily enjoyable in its youth.

SIMPLY THE BEST

Tuesday, February 3 | 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



VINE TO TABLE DINNERS

CRAFTED EXCELLENCE

Tuesday, February 10 | 6:30 p.m. • \$275++

Clos Du Val Estate, California

Joined by Chef Stephen Strickland

At the heart of Clos du Val is an epic love story between John and Henrietta Goelet and their shared passion for French wines and global travel. The Goelets selected a young French winemaker, Bernard Portet, to lead the search for a location capable of producing Cabernet-inspired wines of the highest quality and character. He selected the site where Clos du Val was founded in 1972, and to this day, it remains the flagship Hirondelette Vineyard and home to all winemaking activities. Clos du Val currently farms two estate vineyards in the Stags Leap District and Yountville AVAs. Celebrating their 50th anniversary in 2022, they remain inspired by their original mission: to craft the best Cabernet Sauvignon-based wines in the world.

A NIGHT IN PARIS

Tuesday, February 24 | 6:30 p.m. • \$275++

Maison Joseph Drouhin, France

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



FARM TO VINEYARD

Tuesday, March 3 | 6:30 p.m. • \$275++

Gamble Estates, California
Joined by Chef Virginia Willis

Rooted in a long family history of Napa Valley agricultural heritage, Tom and Colette Gamble's family histories are connected to the land. The Gambles transitioned from cattle ranching to grape growing starting in 1916. With Tom's hard work he bought his first vineyard in 1981. Paired with Colette's family's long-standing contributions to the region's farming heritage, this deep connection to Napa Valley is now expressed in the wines of Gamble Estates we see today.

gambleestates.com

ALL IN THE FAMILY

Tuesday, March 17 | 6:30 p.m. • \$275++

GAJA Winery, Italy
Joined by Chef Giuliano Hazan

Located in Piedmont in northwestern Italy, the GAJA winery is widely considered to be one of the greatest estates in the world. This five-generation family winery is committed to producing original wines with a sense of place, which reflect the tradition and culture of those who made it. Since 1859, GAJA has established itself as one of Italy's most iconic wineries introducing revolutionary winemaking practices, like green harvesting and the use of a new French oak barrique. GAJA's 250 acres of vineyards produce a range of fine Italian wines, including Barbaresco, Barolo, Brunello di Montalcino, and a variety of delicious white wines, made from a combination of French and Italian winemaking techniques.

wilsondaniels.com/winery/gaja



VINE TO TABLE DINNERS

RISING STAR

Tuesday, March 24 | 6:30 p.m. • \$275++

Valette Wines, California

Joined by Chef Dustin Valette

Valette's curiosity about winemaking was piqued as a young man in his family's vineyards. That curiosity was nurtured when tasting wines, building wine programs, and creating wine and food pairing menus over the years. Eventually, Valette tried his hand at garage wines, sourcing juice from local growers, and together enjoying the fruits of their shared labor. After learning the process, he decided to start a small production wine brand, Valette Wine, made in collaboration with three notable winemakers, Bob Cabral (Pinot Noir and Rosé of Pinot Noir), Jesse Katz (Cabernet Sauvignon), and Tom Rochioli (Chardonnay), each masterful stewards of their favored varietal. After a few memorable vintages, the wines have developed their own cult following.

valettewines.com

ETERNAL TASTE

Tuesday, March 31 | 6:30 p.m. • \$275++

Immortal Estate, California

Joined by Chef Kelsey Barnard-Clark

New owners have taken over the acclaimed Hidden Ridge property and its unique terroir, which has produced wines that have earned an exceptional 100 score from Robert Parker. Originally developed by Lynn Hofacket and Timothy Milos in 1990, the property's wines have achieved a devoted following and "aspire to create a wine that will stand the test of time."

immortalestate.com





TEMPTING TRADITIONS



TURKEY CARVING DEMONSTRATION

Wednesday, November 26 | 4:00 p.m. in the Cooking School

Join Chef Betania 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 27

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: \$85++pp; Ages 5 – 11: \$45++pp; Children ages 4 and under: complimentary.

GINGERBREAD TEA

Tuesday, 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: \$70++.

Adults: \$45++pp; Ages 5 – 11: \$25++pp; Children ages 4 and under: complimentary.

CHRISTMAS DINNER BUFFETS

Wednesday, December 24 & Thursday, 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: \$85++pp; Ages 5 – 11: \$45++pp; Children ages 4 and under: complimentary.

TEMPTING TRADITIONS

NEW YEAR'S EVE GALA CELEBRATIONS

Wednesday, 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: \$195++pp; Ages 5 – 11: \$55++pp; Children ages 4 and under: complimentary.

EASTER BUNNY BREAKFAST

Sunday, April 5

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

7:45 – 9:15 a.m. at Palm Court

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

10:00 a.m. – 12:30 p.m. seatings at Carysfort Hall

Adults: \$85++pp; Ages 5 – 11: \$45++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 10

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: \$85++pp; Ages 5 – 11: \$45++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.

December 28, 2025

Includes Trapeze Show

Adults: \$80++pp; Ages 5 – 11:

\$40++pp; Children ages 4 and under:
complimentary.

December 30, 2025

Adults: \$70++pp; Ages 5 – 11:

\$30++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 29, 2025

Saturday, December 6, 2025

Saturday, December 27, 2025

Sunday, December 28, 2025

Monday, December 29, 2025

Tuesday, December 30, 2025

Wednesday, December 31, 2025

Thursday, January 1, 2026

Friday, January 2, 2026

Saturday, January 3, 2026

Saturday, January 17, 2026

Saturday, January 31, 2026

Saturday, February 14, 2026

Saturday, February 28, 2026

Saturday, March 14, 2026

Saturday, March 28, 2026

Saturday, April 4, 2026

*Enjoy a classic theme at each Grand Seafood Buffet
from November 2025 through April 2026.*

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

CARIBBEAN NIGHT AT EVERTON'S

Transport to the heart of the Caribbean Islands and indulge in a delicious Caribbean-style menu offered at Everton's Rum Bar on select nights.

Saturday, December 26, 2025

Saturday, January* 16, 2026

Saturday, January* 30, 2026

Saturday, February 6, 2026

Saturday, February 27, 2026

Saturday, March 6, 2026

Saturday, March 20, 2026

Saturday, April 10, 2026

DOWN-HOME FOOD FESTIVALS



PANCAKE BREAKFAST

Tuesday, December 30 | Seatings at 9:00 – 11:00 a.m. on Everglades Patio

There's no better way to start the day than with friends, family and fluffy flapjacks served hot off the griddle.

Adults: \$40++ pp; Ages 5 – 11: \$20++pp; Children ages 4 and under: complimentary.

LOW COUNTRY BOIL

Thursday, 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: \$70++pp; Ages 5 – 11: \$30++pp; Children ages 4 and under: complimentary.

SEAFOOD & BINGO

Friday, April 3 | 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: \$80++pp; Ages 5 – 11: \$40++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.

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 3. 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, CEC 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, 2025

Social & Legacy Members: November 3, 2025

BLACK FRIDAY COOKBOOK SALE

Friday, November 28 | 10 a.m. - 5 p.m.

Members are invited to shop the Black Friday Cookbook Sale, featuring ORC and past Guest Chef cookbooks, during the Shop 'Till You Drop event in the Fishing Village.

KNIFE SKILLS WITH CHEF BETANIA

Monday, January 5 | 10 a.m. - 12:30 p.m. | \$140

Wednesday, February 18 | 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

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

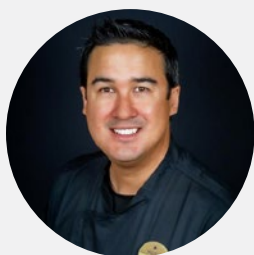
Attendees will learn how to make a variety of soups and take home two servings of each.

HANDS-ON ITALIAN CLASS WITH CHEF BETANIA

Friday, March 13 | 11 a.m. - 2 p.m. | \$280

Attendees will learn how to make fresh pasta dough, delicious sauces and take home a dinner for two.





MODERN PALATE WITH CHEF LOREN COGSWELL

Wednesday, December 3

10 a.m. – 12 p.m. | \$140

Join Loren Cogswell, Executive Chef and Beverage Manager at Marco Island Yacht Club, for the first Cooking School Class of the season. Chef Loren is recognized for his culinary management expertise and comprehensive knowledge of kitchen operations. His background includes experience with a three-Michelin-star chef and working at five-diamond restaurants and hotels, demonstrating a commitment to excellence in food service management.

From watching cooking shows that captivated his attention for the culinary arts to graduating from the Culinary Academy of California, Chef Cogswell fell passionately for the culinary field. This would then land him a full-time position at the Sun Valley Ski Resort right after graduation. He was a Sous Chef at The Ram Restaurant within the resort, further developing his hospitality proficiencies. His responsibilities included supporting the head chef and managing kitchen staff.

Later in his career, at the Island Country Club, Loren served as Executive Chef, following a role as Executive Sous Chef. His tenure reflects a focus on culinary leadership within the club's dining environment.

Prior to this, Loren contributed as Chef de Cuisine at Petar's Restaurant, supporting the opening of this upscale dining establishment. His work history also includes a role as Chef De Partie at The Ritz-Carlton, contributing to culinary operations within the luxury lodging sector.

Please join us in welcoming Chef Loren Cogswell to Carysfort Kitchen.





COOL KIDS COOKING WITH CHEF BETANIA SALLES

Saturday, December 27

9:30 – 11:30 a.m. & 12:30 – 2:30 p.m. | \$115

In this class, 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, Carysfort Kitchen Chef de Cuisine Betania Salles, CEC 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.

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

– Emeril Lagasse

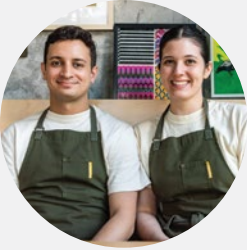
Before coming to Ocean Reef Club, Chef Betania Salles was Chef de Cuisine for Imlee Indian Bistro in Pinecrest for seven years. Chef Salles received rave reviews from

critics and diners alike during her tenure at Imlee and as Chef de Cuisine at Fontana Restaurant at the Biltmore Hotel in Coral Gables. She now heads the Carysfort Kitchen.

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.





SIZZLE & SAVOR

CHEFS TERE GALLINA & NICOLAS MARTINEZ

Monday, January 12

9:30 a.m. – 12:30 p.m. | \$140

Tuesday, January 13

Vine to Table Dinner

with Peter Michael Winery, California

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

Raised in Venezuela by parents of Spanish and Italian descent, food played a major role in Maria Teresa Gallina's childhood. Her family moved to Miami when she was 15 years old. During a college internship in New York, a visit to Gramercy Tavern led to an unexpected introduction to Pastry Chef Miro Uskokovic. He invited Gallina to stage at the restaurant, marking the beginning of her industry career. Persistent in gaining experience, she landed a pastry job at ATLA, where she worked for six months before returning to Miami in 2018. Back at home, she joined the team at Rising Stars alum Brad Kilgore's Alter, becoming a junior sous chef alongside her future husband, Nicolas Martinez.

Martinez got his chops in the kitchen while living in Uruguay. After culinary school, he came to the United States, landing first in Charlotte, North Carolina. After a visit to Miami, he decided to move to the 305. His first job in town was at Alter in Wynwood, where he worked his way up in the kitchen and eventually became a junior sous chef before joining the opening team of Kilgore's Kaido.

When Alter and Kaido shut down during the pandemic, Gallina and Martinez took on co chef de cuisine roles at Itamae under Rising Stars alums Nando and Valerie Chang, where they collaborated on menu development and team leadership. Their complementary skill sets and shared work ethic naturally evolved into a partnership, leading them to open their own restaurant, Recoveco, in 2024. Gallina and Martinez are heavily engaged in Miami's food scene through organizations like the Rare Fruit Council, and collaborations with local farmers and fishermen. Their à la carte tasting menu at Recoveco reflects their seasonal, global approach while also daring guests to lean into the new and unfamiliar.





LATIN TAPESTRY **WITH CHEF ANTHONY LAMAS**

Monday, January 19

9:30 a.m. – 12:30 p.m. | \$140

Tuesday, January 20

Vine to Table Dinner

with Vina Cobos Winery, Argentina

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".



PLATED PERFECTION WITH CHEF JEFFREY PARENTY

Monday, January 26

9:30 a.m. – 12:30 p.m. | \$140

Tuesday, January 27

Vine to Table Dinner

with Eisele Vineyard Altagracia, 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.





MODERN TRADITIONS

WITH CHEF SCOTT DREWNO

Monday, February 2

9:30 a.m. – 12:30 p.m. | \$140

Tuesday, February 3

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



COMMITMENT TO EXCELLENCE WITH ORC'S CHEF STEPHEN STRICKLAND

Monday, February 9

9:30 a.m. – 12:30 p.m. | \$140

Tuesday, February 10

Vine to Table Dinner

Clos Du Val Estate, California

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

In this class, meet Ocean Reef's Director of Culinary, Chef Stephen Strickland. Stephen brings decades of experience to Ocean Reef Club, where he oversees the Club's culinary operations.

After graduating from the Pennsylvania Institute of Culinary Arts, Stephen indulged in a nine-year career with the Ritz-Carlton hotel company as a Banquet Chef, Executive Sous Chef and then an Executive Chef in 2005. His career took him to different locations, such as Atlanta, Georgia, Naples, Florida and San Juan, Puerto Rico.

Prior to joining Ocean Reef Club this season, Stephen held Executive Chef positions at La Quinta Resort & Club and PGA West (a Waldorf Astoria Resort), the Gaylord National Hotel & Convention Center, as well as the Arizona Biltmore (a Waldorf Astoria Resort).

Additionally, Stephen is a Houston Livestock Rodeo Best Bites Grand Champion and has participated in the Los Angeles Wine & Food Festival as well as the California Wine Masters. He is also a member of the American Culinary Federation and Chaîne des Rôtisseurs.

With more than 25 years of culinary experience, Chef Stephen Strickland offers an innate sense of the complexities of the contemporary palate.





FLAVORS OF FRANCE WITH CHEF PHILIPPE REYNAUD

Monday, February 23

9:30 a.m. – 12:30 p.m. | \$140

Tuesday, February 24

Vine to Table Dinner

with Maison Joseph Drouhin, France

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 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 lead Ocean Reef’s elite culinary team for more than 22 years. He was responsible for the operations of all Club kitchens, the ORC Food Truck, Catering, Conference Group Banquets, and Special Events. He oversaw 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

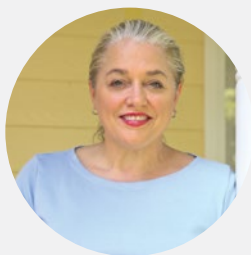
received Slow Food’s Snail of Approval award recognizing his efforts in support of local farms and fish sourcing. Chef Philippe will teach the fresh, seasonal, colorful food of regional French cooking.

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

– Julia Child



MARCH



BON APPETIT Y'ALL WITH CHEF VIRGINIA WILLIS

Monday, March 2

9:30 a.m. – 12:30 p.m. | \$140

Tuesday, March 3

Vine to Table Dinner

with Gamble Estates, 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



MARCH



VIVA ITALIA

WITH CHEF GIULIANO HAZAN

Monday, March 16

9:30 a.m. – 12:30 p.m. | \$140

Tuesday, March 17

Vine to Table Dinner
with GAJA Winery, Italy

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

Giuliano, the only child of Marcella Hazan, the doyenne of Italian cooking, has dedicated himself to mastering the clear, genuine flavors of Italian cuisine. His style is accessible and authentic, without pretense or fanfare. He shares his lifelong love of food in his cooking classes, empowering his students to create impressive meals that are consistently and reliably delicious. Giuliano has been a frequent TODAY show guest and his cookbooks have earned him a James Beard Award nomination and the World Cookbook Award for Best Italian Cookbook in the English Language. In 2007 the International Association of Culinary Professionals named him Cooking Teacher of the Year. He has appeared several times as a guest chef at the James Beard House and together with his wife, Lael, he runs an acclaimed cooking school, Cooking in Italy with Giuliano Hazan which has been featured on the Television Food Network, Gourmet Magazine, Food & Wine Magazine and Forbes among others.

giulianohazan.com



MARCH



VINTAGE VALETTE WITH CHEF DUSTIN VALETTE

Monday, March 23

9:30 a.m. – 12:30 p.m. | \$140

Tuesday, March 24

Vine to Table Dinner

with Valette Wines, California

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

After graduating from the Culinary Institute of America at Hyde Park in 2000, Chef Valette made the bold choice to book his own stagiaire program at San Francisco's most exciting restaurants, Charles Nob Hill, Fifth Floor, La Folie, Fleur De Lis, Gary Danko, and Aqua. Over six months, he learned from the best. This knowledge still drives his culinary ambitions.

Next, Chef Valette landed at Thomas Keller's one-Michelin-star Bouchon in the Napa Valley. He continued to expand his palette at Hokus at the Mandarin Oriental Hotel Honolulu, a five-star, five-diamond property. When Chef Valette came back to the Bay Area, he returned to the place he ended his stage, working at Michelin-starred Aqua in San Francisco, finally as executive sous chef under Laurent Manrique, for three years. At each remarkable kitchen, Chef Valette honed not only his culinary skills, but his leadership style.

After several years, it was time for a cook's tour of Europe. Serious kitchens are worlds unto themselves and Chef Valette was struck by curiosity about places with centuries-old traditions and close communities.

Upon his return, he opened and helmed his first kitchen as Executive Chef at VOX Restaurant & Wine Lounge in Henderson, Nevada. Naturally, he came back to Healdsburg, where his great-grandfather Honoré settled some 100 years ago. Here he began his six-years as Executive Chef at Dry Creek Kitchen. At Dry Creek Kitchen, Chef Valette developed that realization into practices and relationships that continue today. Working with winemakers to create inspired pairings quickly became a hallmark of his tenure.

Over glasses of pilfered wine and a view of the vineyards, Chef Valette and his brother Aaron made a pact to open their own restaurant someday. In 2015, that fraternal commitment became a reality when Valette opened in downtown Healdsburg, in a location that was once home to Honoré's French-style Home Bakery. Valette is a fine-casual restaurant and a hugely popular locals' favorite. The menu at Valette is noted for its inventive and flavorful California cuisine, highlighting Chef Valette's French technique and proudly featuring ingredients sourced from Sonoma County.

"Cooking is my passion and I cannot wait to share it with you. Owning and operating restaurants allows me to share with our community what I love, highlighting our amazing farmers, ranchers and artisans that make Sonoma County such a special place to call home."

MARCH



SOUTHERN REFINEMENT WITH CHEF KELSEY BARNARD CLARK

Monday, March 30
9:30 a.m. – 12:30 p.m. | \$140

Tuesday, March 31
Vine to Table Dinner
with Immortal Estate, 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](https://www.instagram.com/kelseybarnardclark).





STIR-FRY SENSATION WITH CHEF GRACE YOUNG

Monday, April 6

9:30 a.m. – 12:30 p.m. | \$140

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.



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ORCATERING

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Whether it's a dinner party in your home, a seaside luncheon on the beach or a sophisticated wedding, ORCatering offers truly customized party planning for your most treasured family occasions. No matter the size or formality, your event is guaranteed to receive the full, undivided attention of the Catering Team. Try one of our specialties for your next party, or invent your own idea — the possibilities are endless!

Family Style • Farm to Table • Custom Wine & Beer Tasting Events

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, and expansive Asian selections as well. 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.

FOOD TRUCK

Now in its ninth 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.





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