TASTE!

2026-2027

OCEAN REEF CLUB

Sip, Savor, Stay a While

The **Port O' Call Patio**, surrounded by **Port O' Call Wine & Spirits**, **Spirits Bar** and **Tapas Bar,** invites Members to gather over fine wines, handcrafted cocktails and chef-crafted small plates, all with a front-row view of the Marina.

PORT O' CALL WINE & SPIRITS

Wines by the glass, artisanal cheeses, charcuterie, and all your favorite wines and spirits for sale.

TAPAS BAR

Flavorful small plates designed for sharing, pairing and exploring.

SPIRITS BAR

Creative cocktails, premium spirits and an intimate atmosphere.

For menus and hours of operation, scan the QR code or visit oceanreef.com/Dining.

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DINING RESERVATION POLICY

November 2026 – May 2027

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 2 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 6.

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 9. The following restaurants will be available to Equity Members only: Monday – Gianni, Tuesday – The Ocean Room, Wednesday – CH Prime, Thursday – Islander.

Coming back this season, The Ocean Room will host Asian-themed Grand Seafood Buffets twice a month from November 2026 through March 2027.

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.

Tapas 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 for lunch, 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
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 wood-burning 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; after 5:00 p.m.: 305-367-5922

EVERTON'S
Join Everton out on Buccaneer Island for a hand-made cocktail, great conversation and a good time.

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

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.

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.

RESTAURANTS

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.

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

REEF HUT
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

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.

TAPAS BAR
An enticing selection of small plates awaits at the Tapas Bar, each of which are perfect to accompany your Port O' Call glass of wine or Spirits Bar cocktail. Conveniently located adjacent to Spirits Bar and Port O' Call, the Tapas Bar offers 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 Asian-inspired menu along with the Grand Seafood Buffet on Saturday nights. Reservations required: 305-367-5931; after 5:00 p.m.: 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 SPIRITS DINNERS

Each Specialty Spirits Dinner presents an exceptional dining experience, with menus designed by Carysfort Kitchen Chef de Cuisine Betania Salles, CEC, and guest chefs, alongside spirits selected by Director of Beverage 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. Reservation requests will be accepted between November 6 and November 20. Dinners that are not sold out will open to Legacy and Social Members on December 8.

BOURBON & BISCUITS

WITH ANGEL'S ENVY MASTER DISTILLER OWEN MARTIN
& CHEF KELSEY BARNARD CLARK
Thursday, February 4 | 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.

For details on Kelsey Barnard Clark, see page 31.

Master Distiller Owen Martin will also host an Angel's Envy Tasting at Port O' Call on Wednesday, February 3.

angelsenvy.com

PATRÓN TEQUILA

Thursday, March 25 | 6:30 p.m. • $195++

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.

patrontequila.com

SPECIALTY WINE DINNERS

Carysfort Kitchen Chef de Cuisine Betania Salles, CEC, is the culinary director for this season's series of Specialty Wine 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 6 and November 20 via an online form that will be shared when reservations open. Requests can be made for up to four people per dinner. By December 7, 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 8. 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.

SEVEN STONES WINERY

Thursday, January 14 | 6:30 p.m. • $500++

Nestled in the eastern hills of Napa Valley, Seven Stones Estate is a sanctuary where land, wine, art and culture have been sources of inspiration since its inception in 1996. Seven Stones Estate's winemaking philosophy is grounded in terroir – the belief that great wine is an expression of place. Each bottle reflects the character of the organically farmed vineyard, the volcanic hillsides of Napa Valley, and the land the winery is fortunate to call home.

sevenstoneswinery.com

DANA ESTATES

Thursday, January 21 | 6:30 p.m. • $500++

Nestled at the base of the Mayacamas Mountains in Napa Valley, Dana Estates is dedicated to making small lots of truly distinctive world-class wines. Blending history and tradition with cutting edge vineyard management, a state-of-the-art winery and meticulous winemaking, Dana Estates strives to make the greatest and most uniquely expressive wines possible. Being the third winery to occupy this piece of vineyard land in the heart of the famed Rutherford Bench, Dana Estates is committed to appreciating the foundations lain by generations of vintners before them. Dana, in Sanskrit, means "the Spirit of Generosity."

danaestates.com

TUSK ESTATES

Thursday, January 28| 6:30 p.m. • $500++

Tusk was born from a conversation between friends and built to make one thing: a Cabernet Sauvignon that earns its place among the world's great wines by being remembered, not promoted. Each vintage is crafted in tiny volume from steep, demanding hillside sites in Oakville and Pritchard Hill. Only the most compelling lots make it to bottle. The result is deep, layered, polished Cabernet built to evolve for decades. Most bottles are allocated directly to a small, invitation-only circle. They rarely appear in the wild, and when they do, it is usually because one collector chose to share with another. Since 2008, the mission has not changed. Tusk will never be everywhere. It will travel with intention, from one trusted table to another, from one generation to the next.

tuskestates.com

SPECIALTY WINE DINNERS

FUTO ESTATE

Thursday, February 25 | 6:30 p.m. • $500++

Only 28 of FUTO's 198 total acres are cultivated. The majority of the land remains in its natural state of forest or rocky ridge, where the incumbent ecosystem provides viticultural benefits only unspoiled nature can render. FUTO wines result from the confluence of labor, will, talent, hard work and uncompromising vision. The winery serves as a haven where the freshly harvested fruit is transformed and protected on its journey into wine. FUTO's current chapter began with the introduction of new wines and further refinement of existing ones in 2021, and represents the continuing definition of the company's vineyards, sites and wine portfolio.

futoestate.com

DUCKHORN THREE PALMS VINEYARD

Thursday, March 18 | 6:30 p.m. • $300++

Since its founding in 1976, the quality of Duckhorn Vineyards' wines has been based on a commitment to selecting the finest fruit. Named for its three distinct palm trees, Three Palms Vineyard has developed Grand Cru status through consistent accolades and acclaim. Each vintage serves as a reflection of the dedication and artistry embedded in Duckhorn's history, advancing the vision of founders Margaret and Dan Duckhorn to produce nothing short of exceptional Merlot. Director of Beverage Sean Carroll will be pouring older vintages out of the Cellar.

duckhorn.com

HUNDRED ACRE WINERY

Thursday, April 1 | 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.

hundredacre.com

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 2027 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 6 and November 20 via an online form that will be shared when reservations open. Requests can be made for up to six people per dinner. By December 7, 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 8. 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.

ATTENTION TO DETAIL

Tuesday, January 12 | 6:30 p.m. • $275++

Knights Bridge Winery, California
Joined by Chef Scott Drewno

Knights Bridge Winery, nestled in the heart of Sonoma County, California, epitomizes the art of winemaking with a commitment to quality and sustainability. Founded in 2006, this boutique winery produces exquisite wines that reflect the unique terroir of the Knights Valley AVA. From the elegant and aromatic Sauvignon Blanc to the rich and complex Cabernet Sauvignon, Knights Bridge wines are crafted with meticulous attention to detail. Each sip unveils layers of flavor and a sense of place, making Knights Bridge Winery a distinguished choice when seeking the best of California's wine country.

knightsbridgewinery.com

COMBINING OLD & NEW

Tuesday, January 19 | 6:30 p.m. • $275++

Alpha Omega Winery, California
Joined by Chef Christian Milone

Alpha Omega is a family owned, certified Napa Green winery situated on Highway 29 in the historic Rutherford appellation of the Napa Valley. Capturing the essence of this great wine region's terroir, Alpha Omega's mission is to produce world-class wines that combine Old World traditional grape growing and handcrafted winemaking methods utilizing New World state of the art technology. Alpha Omega Winery's picturesque location in Rutherford, in the heart of Napa Valley, is accentuated by luxurious terrace seating that overlooks the winery's iconic water fountains, reflecting pond, vineyards and the majestic Mayacamas mountain range.

aowinery.com

PERFECTLY MATCHED

Tuesday, January 26 | 6:30 p.m. • $275++

Stags' Leap Winery, California
Joined by Chef Shelby Briggs

On one of California's earliest wine estates, a unique terroir and ideal microclimate support a classical standard of viticulture, land use and winemaking that is as relevant today as it was over a century ago. An intimate valley within the greater Napa Valley, Stags' Leap is a 240-acre estate, of which 85 acres are planted with grape vines. Those 85 acres are divided into 23 separate blocks based on soil type and exposure to the sun, in a combination of valley floor and hillside slope plantings. Each block perfectly matches each grape variety to its ideal soil type. Most of the blocks are planted to Cabernet Sauvignon, Petite Sirah and Merlot.

stagsleap.com

ALL IN THE FAMILY

Tuesday, February 9 | 6:30 p.m. • $275++

Fisher Vineyards, California
Joined by Chef Jeffery Parenty

Founded in 1973 by Fred and Juelle Fisher, this family winery is dedicated to farming and producing exceptional handcrafted wines. Inspired by the passion and founding vision of their parents, three second-generation siblings lead the winery today. For five decades, the family has remained steadfast in its mission to produce wines that pay tribute to the land, as well as each member of the winery team, striving for classic balance and style that transcends time.

fishervineyards.com

ALIGNED WITH CULTURE

Tuesday, February 23 | 6:30 p.m. • $275++

Banfi USA, Italy
Joined by Chef Maurice Maglione

Founded 1919 in New York City, Banfi is solely owned by the Mariani family with Cristina Mariani as proprietor and CEO. The portfolio's jewel is the award-winning Castello Banfi vineyard estate in Montalcino, Tuscany. Castello Banfi, renowned for the renaissance of Brunello di Montalcino, was founded by the Mariani family in 1978. Widely known for their pursuit of excellence and research contributions, they founded the vineyard estate in Montalcino, assembling a property of 7,100 acres to produce quality wines by aligning closely with the culture and development of its territory.

banfiusa.com

AUTHENTIC EXPLORATION

Tuesday, March 2 | 6:30 p.m. • $275++

White Walnut Estate, Oregon
Joined by Chef Ian Fleischmann

Chris Mazepink has deep roots in wine, having been head winemaker at such esteemed Oregon wineries as Archery Summit, Shea Wine Cellars and Benton Lane. There was a long period in Chris' career where his winemaking efforts were influenced more by a targeted house style of wine rather than a pure expression of terroir. White Walnut Estate is Chris' departure from these set winemaking parameters and into an authentic exploration of site that is instead focused on the attentive farming of a remarkable estate vineyard and farm. For Chris, the most honest form of winemaking is to be a conduit of the energies present in the vineyard. This is reflected in his choice of diverse clonal selections, biodynamic and organic viticulture, and even the choice of fermentation vessels: Concrete tanks from Italy, Terracotta Amphora from Tuscany and Wooden tanks from Burgundy. The wines of White Walnut Estate are hence a unique fingerprint of place, and Chris' winegrowing and winemaking decisions are made solely around the path of least resistance in letting this story be told through the bottle.

whitewalnutestate.com

GENERATIONAL INFLUENCERS

Tuesday, March 9 | 6:30 p.m. • $275++

Chappellet, California
Joined by Chef Aaron Brooks

For five decades, the Chappellet family has been crafting world-class wines from fruit cultivated on the steep, rocky slopes of Napa Valley's renowned Pritchard Hill. As one of the first wineries to pioneer high-elevation hillside planting, and one of the few remaining great family-owned Napa Valley wineries, Chappellet Vineyard has influenced generations of vintners. Throughout its history, Chappellet has also established an enduring legacy as one of California's most acclaimed producers of Cabernet Sauvignon. In addition to its benchmark Cabernet Sauvignon, the Chappellet portfolio also includes exceptional Chardonnay, Chenin Blanc, Merlot and Cabernet Franc. While consistently setting the standard for mountain-grown wines, Chappellet has earned high praise from critics and a devoted following from many of the world's premier collectors.

chappellet.com

BOTTLED HERITAGE

Tuesday, March 16 | 6:30 p.m. • $275++

Bouchard Père & Fils, France
Joined by Chef Philippe Reynaud

During the first half of the 18th century, cloth merchant Michel Bouchard regularly traveled through Burgundy. Over the course of these journeys, he grew fond of the Beaune region and its wines. He then began to expand his business by entering the wine trade. In 1820, Bernard Bouchard became owner of the Château de Beaune, thereby anchoring the Domaine in the city's history. In 1872, the Domaine established its headquarters on Rue du Château. Over the years, the family has converted the underground galleries and bastions into aging cellars. These cellars offer excellent conditions for the maturation of the finest wines and continue to safeguard the outstanding bottled heritage of the Domaine.

bouchard-pereetfils.com

VINE TO TABLE DINNERS

UNITING TRADITION & INNOVATION

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

Pahlmeyer, California
Joined by Chef Santosh Tiptur

Nearly four decades ago, Jayson Pahlmeyer embarked on a daring journey, arriving in Napa Valley with a bold dream and shoeboxes filled with smuggled Bordeaux vine cuttings. A trial lawyer by profession, Jayson, captivated by the allure of First Growth Bordeaux, was driven by a singular ambition: to create a Napa Valley wine that could stand shoulder to shoulder with Bordeaux's finest. Through more than 35 years of winemaking excellence, Pahlmeyer has established itself as a paragon of Napa Valley winemaking, uniting tradition with innovation in every bottle. Rooted in audacious dreams and nurtured by meticulous craftsmanship, Pahlmeyer's legacy continues to evolve, striving to reach new heights with each vintage.

pahlmeyer.com

STRONG FOUNDATION

Tuesday, April 6 | 6:30 p.m. • $275++

Paul Hobbs Winery, California
Joined by Chefs Tere Gallina & Nicolas Martinez

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."

paulhobbswinery.com

TEMPTING TRADITIONS

Holiday event registration opens on October 1 for Equity Members. Legacy and Social Members can register beginning on November 2.

TURKEY CARVING DEMONSTRATION
Wednesday, November 25 | 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 26
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: $90++pp; Ages 5 – 11: $45++pp; Children ages 4 and under: complimentary.

GINGERBREAD TEA
Wednesday, December 23 | 1:00 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: $75++.

Adults: $50++pp; Ages 5 – 11: $30++pp; Children ages 4 and under: complimentary.

CHRISTMAS DINNER BUFFETS
Thursday, December 24 & Friday, 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: $90++pp; Ages 5 – 11: $45++pp; Children ages 4 and under: complimentary.

NEW YEAR'S EVE GALA CELEBRATIONS
Thursday, 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: $200++pp; Ages 5 – 11: $70++pp; Children ages 4 and under: complimentary.

EASTER BUNNY BREAKFAST
Sunday, March 28

7:00 a.m. – 12:00 p.m. in The Ocean Room (No Reservations)
7:45 – 9:15 a.m. at Palm Court
Adults: $65++pp; Ages 5 – 11: $35++pp; Children ages 4 and under: complimentary.

10:00 a.m. – 12:30 p.m. seatings at Carysfort Hall
Adults: $90++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 9

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: $90++pp; Ages 5 – 11: $45++pp; Children ages 4 and under: complimentary; Moms half-price.

DOWN-HOME FOOD FESTIVALS

STARLIGHT DINNERS

This popular series, complete with live music and mouthwatering menus, delights diners with a moonlit stroll through unique culinary themes.

Saturday, December 26, 2026
Taste of The Reef
5:00 - 7:30 p.m. | Carysfort Ballroom

Monday, December 28, 2026
Mediterranean by the Sea
6:00-7:30 p.m. | Marlin Beach

Sunday, December 27, 2026
Under the Big Top
6:00-7:30 p.m. | Field at Four Corners

Wednesday, December 30, 2026
Latin Flavors
5:00 - 7:30 p.m. | Carysfort Ballroom

Adults: $75++pp; Ages 5 – 11: $35++pp; Children ages 4 and under: complimentary.

PANCAKE BREAKFAST

Wednesday, December 30 | Seatings at 9:00 – 11:00 a.m. in Carysfort Ballroom

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: $25++pp; Children ages 4 and under: complimentary.

LOW COUNTRY BOIL

Friday, 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: $75++pp; Ages 5 – 11: $35++pp; Children ages 4 and under: complimentary.

SEAFOOD & BINGO

Friday, March 26 | 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: $85++pp; Ages 5 – 11: $45++pp; Children ages 4 and under: complimentary.

Equity Members may make 14-day advance reservations,
Legacy and Social Members: 3 days in advance.

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 28, 2026
Saturday, December 5, 2026
Saturday, December 26, 2026
Sunday, December 27, 2026
Monday, December 28, 2026
Tuesday, December 29, 2026
Wednesday, December 30, 2026
Thursday, December 31, 2026*
Friday, January 1, 2027
Saturday, January 2, 2027
Saturday, January 16, 2027
Saturday, January 30, 2027
Saturday, February 13, 2027
Saturday, February 27, 2027
Saturday, March 13, 2027
Saturday, March 20, 2027
Saturday, March 27, 2027

Enjoy an Asian theme at each Grand Seafood Buffet
from November 2026 through March 2027.

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

GIANNI FEAST OF THE SEVEN FISHES

Thursday, December 24, 2026

The Feast of the Seven Fishes is an Italian-American celebration of Christmas Eve with dishes of fish and other seafood. The feast derives its name from seven different seafood dishes that are typically served during the celebration, also known as la Vigilia. The menu is subject to change, but might include some of the following: Tuna Crudo with Tonnato Sauce; Diver Sea Scallop on Farro Risotto; Lobster Ravioli with White Truffle; Branzino with Cauliflower Puree & Wild Mushrooms; Grilled Grouper with Taggiasca Olives, Tomato, Basil and Saffron Vanilla Butter.
$150++pp

ISLANDER SUSHI BAR OMAKASE

Thursday, December 31, 2026

Celebrate the New Year with an elevated omakase experience featuring the finest seasonal and premium ingredients. Indulge in luxurious A5 Wagyu, pristine caviar, and prized bluefin tuna, thoughtfully paired with exquisite sushi and chef-selected specialties. Each course is crafted with precision and elegance, creating an unforgettable dining experience to welcome the year ahead.
$300++pp; Optional $75++ sake pairing.
Reservations: 5:45 p.m. & 8:15 p.m.

COOKING SCHOOL
AT 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** 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** 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.

All registrations must be made prior to class. Equity Members can reserve classes starting October 1. Social Members may make reservations starting November 2. 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-designed 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.

RESERVATION OPENING DATES

Equity Members: October 1, 2026

Social & Legacy Members: November 2, 2026

BLACK FRIDAY COOKBOOK SALE

Friday, November 27 | 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. No reservation required.

KNIFE SKILLS WITH CHEF BETANIA

Friday, December 18 | 10:30 a.m. - 12 p.m. | $120
Friday, April 9 | 10:30 a.m. - 12 p.m. | $120
Attendees will learn how to sharpen knives, cut, dice and mince. Attendees can bring two personal knives to be sharpened.

HANDS-ON SUSHI CLASS WITH CHEF BETANIA

Wednesday, January 6 | 10 a.m. - 12 p.m. | $280
Attendees will learn how to make different types of sushi rolls, nigiris and sunomono salad then take home a beautiful platter for two.

HANDS-ON PASTA CLASS WITH CHEF BETANIA

Wednesday, February 17 | 10 a.m. - 12 p.m. | $260
Attendees will learn how to make fresh pasta dough, delicious sauces and take home a dinner for two.

HANDS-ON SOUP CLASS WITH CHEF BETANIA

Friday, March 12 | 10 a.m. - 12 p.m. | $240
Attendees will learn how to make a variety of soups and take home two servings of each.

COOL KIDS COOKING
WITH CHEF BETANIA SALLES

Sunday, December 27
Showcase Class
9:30 – 11:30 a.m. & 12:30 – 2:30 p.m. | $120

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, Betania was Chef de Cuisine for Imlee Indian Bistro in Pinecrest for seven years. She 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.

Betania first came to the Club to be Chef de Cuisine at Islander. Her exhilarating cuisine is inspired by her international background and finessed with contemporary American touches and seasonal ingredients. Brazilian-born, she 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 10-year span.

Join Betania for a class filled with vivid flavors, seasonal ingredients and unexpected combinations.

MODERN TRADITIONS
WITH CHEF SCOTT DREWNO

Monday, January 11
Showcase Class
10 a.m. – 12:30 p.m. | $140

Tuesday, January 12
Vine to Table Dinner
with Knights Bridge
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 Scott's culinary ambition.

He 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. Scott then furthered his knowledge and solidified his passion for Asian cuisines at Jean-Georges Vongerichten's Vong and Stephen Hansen's Ruby Foo's.

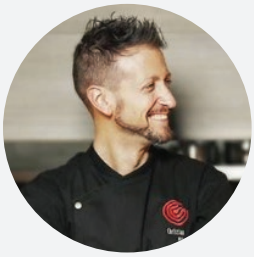
In 2007, Wolfgang Puck tapped Scott as the opening Executive Chef of The Source where he received the coveted "Chef of the Year" prize in 2010 and 2016. Scott has won many culinary competitions benefiting important causes, including the DC Crab Cake Competition, Pig Out for Diabetes, and DC Central Kitchen's Capital Food Fight. He won the Washington, D.C., 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 Restaurant Association of Metropolitan Washington and is an Honorary Board Member of the D.C. Food & Beverage Collective. Each year, Scott 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 restauranteur 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, D.C. and the other in Encinitas, California.

Scott 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 No. 1 best restaurant in D.C. 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



MATERIAL CUISINE
WITH CHEF CHRISTIAN MILONE

Monday, January 18
Showcase Class
10 a.m. – 12:30 p.m. | $140

Tuesday, January 19
Vine to Table Dinner
with Alpha Omega Winery
6:30 p.m. | $275++

Trattoria Zappatori's Christian Milone is one of the distinctive figures in contemporary Piedmontese cooking. Born in Pinerolo, Italy, in 1979, he grew up in a restaurant family: his parents, Franco and Teresina, took over the historic Trattoria Zappatori, which dates to 1890. From childhood, the restaurant was part of his daily life.

What makes Christian's story unusual is that he initially pursued professional cycling rather than cooking. Inspired by seeing the Giro d'Italia pass through Pinerolo in 1993, he spent roughly eight years devoted to cycling and ultimately competed professionally, including reaching the 2002 Giro d'Italia. At 25, he left cycling and returned to his family restaurant. The discipline, sacrifice and method he learned as an athlete became central to his philosophy as a chef.

Christian developed his culinary skills in part through his work with Enrico Crippa, whom he regards as a mentor. He subsequently began pushing Trattoria Zappatori beyond its traditional trattoria roots, developing a highly personal style centered on ingredients, nature and experimentation. His creative laboratory, Gastronavicella, became a venue for some of his more avant-garde ideas, while the main restaurant continued to connect those ideas with Piedmontese tradition.

His cooking has been described as "cucina materica" – material cuisine, in which the ingredient rather than the chef's ego is the focus. Local herbs, vegetables and other products play an important role, and his cooking draws heavily on the landscape and flavors of Piedmont and the Alps.

The accolades followed. Christian won the Birra Moretti Grand Cru in 2012, became a member of Jeunes Restaurateurs in 2012, received recognition from L'Espresso and Gambero Rosso, and earned a Michelin star in 2016. He also published Odio Cucinare ("I Hate Cooking") with Mondadori in 2013, an intentionally provocative book about applying professional culinary techniques and creativity in the home kitchen.

In 2022, Christian suffered a serious cycling accident that resulted in a prolonged coma and rehabilitation. He subsequently returned to the kitchen and continued developing his cooking.

Today, his philosophy remains closely tied to the relationship between nature, ingredients and disciplined technique. The restaurant describes its contemporary identity as cucina d'autore – author's cuisine – while retaining its roots in Pinerolo and Piedmont. Christian himself puts the philosophy succinctly: nature creates; the chef is there to serve it.

BACK TO HER ROOTS
WITH CHEF SHELBY BRIGGS

Monday, January 25
Showcase Class
10 a.m. – 12:30 p.m. | $140

Tuesday, January 26
Vine to Table Dinner
with Stags' Leap
6:30 p.m. | $275++

Shelby Briggs began her culinary journey in 2011 at Ocean Reef Club, where she started as a culinary extern after graduating from the Indiana University of Pennsylvania Academy of Culinary Arts. She worked throughout the Club's many kitchens, embracing every opportunity and challenge while learning from the talented chefs and mentors who helped shape the chef she is today. Her dedication and passion for the craft led her to rise through the ranks, ultimately becoming Chef de Cuisine of the Clubhouse.

From Ocean Reef Club, Shelby continued to grow as a culinary leader, serving as Executive Chef at Woodmont Country Club, where she led a kitchen renovation and reimagined the club's à la carte and catering programs. She later joined Reed Hospitality in Nashville as Culinary Director, overseeing culinary operations for an elevated New American restaurant, catering program, café concepts and wholesale operations.

Today, she serves as Corporate Chef for Star Brands by Middleby, focusing on culinary innovation, new product development, education and collaboration with chefs and hospitality professionals.

Shelby's cooking style is inspired by travel, fresh herbaceous ingredients and a belief that food should tell a story. She believes the best meals reflect the personality of the chef behind them and create a connection between the kitchen and the guest. As she says, "If I'm inviting you to my table, I'm inviting you into my life."

Returning to Ocean Reef Club is a meaningful full-circle moment – a return to where her culinary story began and the place that helped lay the foundation for her career.

Outside of the kitchen, Shelby enjoys traveling, staying active and embracing new challenges. She now calls Nashville home with her husband, Brent, where she continues to be inspired by Music City's vibrant culinary and creative community.

CANTONESE CUISINE
WITH CHEF ANDREW YEO

Saturday, January 30
Showcase Class
10 a.m. – 12:30 p.m. | $140

Wednesday, January 27 – Friday, January 29
Ocean Room Tasting Menu "Takeover"

Growing up in Singapore, Chef Andrew Yeo's culinary foundation was forged in his grandmother's kitchen where he mastered the art and heart of traditional family recipes. This heritage, combined with formal training at the SHATEC Institute, launched a global career defined by Michelin-starred excellence and high-stakes hospitality.

Andrew most recently served as Global Executive Chef for Tao Group Hospitality, directing the vision for celebrated Cantonese brands including the Michelin-starred Hakkasan and Yauatcha.

His extensive leadership tenure includes Executive Chef roles at The Miami Beach EDITION overseeing programs by Jean-Georges, and The Ritz-Carlton properties in Boston and Amelia Island. A specialist in property launches, he played a pivotal role in the culinary debuts of The Shanghai EDITION, and Ritz-Carlton properties in Montreal, Hong Kong and Dove Mountain.

Now back in Singapore, Andrew brings his rich tapestry of international experience and a deep appreciation for innovating within authentic Cantonese cuisine.

Moving beyond traditional frameworks, he blends technical precision with emotional resonance to create dining environments where every flavor becomes a lasting memory.

PASTRY PRO
WITH GEORGES BERGER

Monday, February 1
Showcase Class
10 a.m. – 12:30 p.m. | $140

Georges Berger began his training in pastry at the age of 13.

After developing part of his career in Lyon and Paris, his profession took him around the world to work and further his expertise in other countries, including England, Egypt, Switzerland and Japan.

He is a specialist in pastry, chocolate, confectionary and sugar artistry. In 1979, he was awarded one of France's most prestigious distinctions in craftsmanship: Meilleur Ouvrier de France (MOF).

He later continued his career in the United States, where he founded Chocolate Fashion and, subsequently, Mirabelle, building extensive experience in the creation and production of fine pastry and chocolate.

His passion for passing on his craft naturally led him to teaching. He has served as International Academic Director of Mariano Moreno Culinary Institute, conducted professional workshops in Bogotá and continues his work as an instructor today.

He currently combines teaching with his work at Mila Bloom, where he continues to create and develop fine pastry products.

SOUTHERN REFINEMENT
WITH CHEF KELSEY BARNARD CLARK

Wednesday, February 3
Showcase Class
10 a.m. – 12:30 p.m. | $140

Thursday, February 4
Specialty Spirits Dinner
with Angel's Envy Bourbon
6:30 p.m. | $195++

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 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.

PLATED PERFECTION
WITH CHEF JEFFERY PARENTY

Monday, February 8
Showcase Class
10 a.m. – 12:30 p.m. | $140

Tuesday, February 9
Vine to Table Dinner
with Fisher Vineyards
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, Jeffrey masterfully blends local ingredients with innovative techniques to craft dishes that are both delectable and visually stunning.

Prior to joining Dormie Network, Jeffrey 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 a key ingredient in Dormie Network's renowned hospitality.

STIR-FRY SENSATION
WITH CHEF GRACE YOUNG

Tuesday, February 16
Showcase Class
10 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*, *The Wall Street Journal*, *All Things Considered*, *Smithsonian* and *Vogue* magazines.

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.

ROOTED IN TRADITION
WITH CHEF MAURICE MAGLIONE

Monday, February 22
Showcase Class
10 a.m. – 12:30 p.m. | $140

Tuesday, February 23
Vine to Table Dinner
with Banfi USA
6:30 p.m. | $275++

Maurice Maglione's culinary career began at the age of 5, helping his mother make crepes that were used to prepare manicotti at the family restaurant, Francesco's, in Highlands, New Jersey. His family originated from a small town outside of Naples, Italy, called Airola. His family immigrated in 1958 to Newark, New Jersey, bringing with them the culinary traditions and values that would shape his life and career.

From an early age, Maurice learned the importance of preserving those traditions. These early experiences taught him that great cooking is rooted in respect for ingredients, tradition and craftsmanship. When he was 12, his family purchased a larger restaurant, Bellavista, in Long Branch, New Jersey. This was where his culinary career truly began.

Maurice learned the fundamentals of working in a professional kitchen, including becoming a line cook and learning the art of butchery from his brother. The techniques and lessons learned during those early years continue to influence his cooking and remain an important part of his culinary style today.

In 1999, Maurice graduated from the French Culinary Institute. During the past 20 years, he has continued to grow throughout the culinary industry, progressing from a tournant at the New York Hilton to Executive Sous Chef positions with Robbins Wolfe Eventeurs, Eagle Oaks Country Club, and Pier Sixty. Maurice later served as Executive Chef at Manasquan River Golf Club and Corporate Chef for Ferraro Foods. Currently, he serves as Executive Chef at Watchung (New Jersey) Valley Golf Club.

Since 2009, he has been an active member of the American Culinary Federation through the Jersey Shore Chefs Association, where he has served as both Treasurer and Secretary. He has also earned the Certified Executive Chef and Certified Culinary Administrator certifications.

Giving back to the community has always been an important part of his career. Maurice has participated in Childhood Hunger Day, mentored high school and college students pursuing careers in the culinary arts and supported local charities, including Dine On Us.

His career has been shaped by family, tradition, education and a passion for the culinary profession. From making manicotti with his mother as a young boy to leading professional kitchens today, Maurice remains committed to honoring the traditions learned growing up while continuing to evolve as a chef, mentor and leader.

OCEAN REEF'S OWN
WITH CHEF IAN FLEISCHMANN

Monday, March 1
Showcase Class
10 a.m. – 12:30 p.m. | $140

Tuesday, March 2
Vine to Table Dinner
with White Walnut Estate
6:30 p.m. | $275++

Chef Ian Fleischmann is a seasoned chef with nearly 25 years of experience in some of the industry's most influential kitchens and a winner of the Club and Resort Chefs 40 Under 40 award.

Ian began working in kitchens at a young age, spending a decade in Japanese hibachi and sushi restaurants before attending culinary school.

After graduating, he honed his craft in Michelin- and James Beard Award-winning restaurants and hotels across Denver, New York City, Miami and San Francisco, where he worked with chefs such as Brad Kilgore, Corey Lee and Jennifer Jasinski. His passion for food has also taken him around the globe, with professional stints in Thailand, South Korea, India, Malta, Italy and Spain.

Before assuming the role of Executive Chef of Restaurants at Ocean Reef Club, he led the Clubhouse for three seasons.

Outside the kitchen, Ian is an avid traveler and technical scuba diver with a particular love of shipwreck and cave diving.

BRINGING THE HEAT
WITH CHEF AARON BROOKS

Monday, March 8
Showcase Class
10 a.m. – 12:30 p.m. | $140

Tuesday, March 9
Vine to Table Dinner
with Chappellet
6:30 p.m. | $275++

Aaron Brooks is the Executive Chef at Sunny's in Miami. He had two decades of dynamic culinary experience working with the Four Seasons, where he led the kitchens of several North American locations, including Vancouver, Boston and, most recently, Miami.

Originally from Queensland, Australia, Aaron received a degree in Culinary Arts from the Gold Coast Institute of TAFE and went on to receive a Level-2 diploma from the International Sommelier Guild. Aaron got his start in kitchens as a line cook, working his way up to completing a four-year chef apprenticeship at Royal Pines Resort, a luxury hotel in Queensland, and setting the tone for his esteemed career working for the world-renowned Four Seasons brand.

Since moving to Miami 12 years ago, Aaron has received several notable awards and accolades, including being named "Best Chef in Miami" by the *Miami New Times* and landing on *Observer's* "New Miami Restaurants That Are Bringing the Heat" during his time as Executive Chef at Edge Brasserie and Cocktail Bar at Four Seasons Hotel Miami.

At Sunny's, Aaron oversees culinary operations and menu development for the concept, which boasts ample raw bar selections, wood-fired proteins and steakhouse classics, alongside hand-made pastas and salads.

FLAVORS OF FRANCE
WITH CHEF PHILIPPE REYNAUD

Monday, March 15
Showcase Class
10 a.m. – 12:30 p.m. | $140

Tuesday, March 16
Vine to Table Dinner
with Bouchard Père & Fils
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.

Philippe led 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. 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

TANTALIZING TREATS
WITH CHEF JESSIE SHEEHAN

Monday, March 22
Showcase Class
10 a.m. – 12:30 p.m. | $140

Jessie Sheehan is a celebrated cookbook author, recipe developer and baker. She is the self-proclaimed queen of "easy-peasy baking," and contributes recipes and writing to *The New York Times*, the *Washington Post*, *Epicurious*, *Food52*, *Bon Appetit* and more. Her third cookbook, "Snackable Bakes: 100 Easy-Peasy Recipes for Exceptionally Scrumptious Sweets and Treats" is all about fuss-free baking and was named one of the best cookbooks of 2022 by *The New York Times*.

Jessie prides herself on creating recipes for simple, mind-bogglingly delicious and unfussy desserts and baked goods. Her recipes avoid long ingredient lists, calling for items you've never heard of or can't find at the local grocery store, complicated instructions, and any recipe that will leave your sink full of dishes. Jessie passionately shares her favorite recipes with easy-to-find ingredients that are assembled quickly with (ideally) nothing more than a bowl, whisk and spatula.

Jessie wasn't always an "easy-peasy sweets wizard." In fact, she's done time as an actress, a lawyer and a stay-at-home mom. But after abandoning her short-lived legal career and stint at home with her boys, she began working at Baked in Red Hook, Brooklyn, as a junior baker. Matt and Nato (the owners and now Jessie's mentors) taught her all they knew, introducing her to all the desserts she now loves best: snacking cakes, whoopie pies and jumbo chocolate chip cookies. While at Baked, Matt and Nato began writing books and asked Jessie to test and then develop recipes for them – and so began her love of all things cookbook-writing.

Since then, Jessie has worked on many other cookbooks, including Deb Perleman's "Smitten Kitchen Everyday" and Snoop Dogg's "From Crook to Cook: Platinum Recipes from Tha Boss Dogg's Kitchen," among others, in addition to writing four of her own.

THE CONCHE
WITH CHEF SANTOSH TIPTUR

Monday, March 29
Showcase Class
10 a.m. – 12:30 p.m. | $140

Tuesday, March 30
Vine to Table Dinner
with Pahlmeyer
6:30 p.m. | $275++

Chef Santosh Tiptur is a world-renowned pastry chef celebrated for his whimsical sweet and savory creations, elaborate chocolate and sugar sculptures, and appearances on high-profile culinary competitions on *The Food Network*. Best known for his work at the award-winning DC-based restaurant and boutique, Co Co. Sala, Santosh has captivated guests with imaginative, over-the-top desserts that blend artistry with flavor.

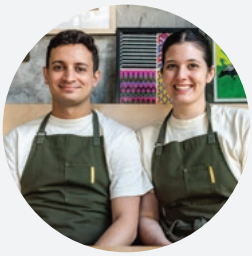
His love affair with sweets began in childhood in India during the 1980s, when he first tasted a Cadbury Éclair. At a time when chocolate was a rare treat, that simple candy sparked a lifelong curiosity: How are delicious creations like this made? From that moment, he dreamed of one day mastering the craft himself.

Throughout his career, Santosh has worked with some of the world's most prestigious hospitality brands and culinary institutions. Though he came close several times to opening his own pastry shop or restaurant, life led him on a winding path – one that offered invaluable experience and global exposure. After more than two decades of honing his skills and collaborating with top chefs and hospitality leaders around the world, his long-held dream has finally come to life.

Now, as both executive chef and proud owner of The Conche in Loudoun County, Virginia, Santosh invites guests into his chocolate-inspired world. A proud resident of Loudoun for nearly two decades, he envisioned The Conche as more than just a restaurant – it's a community space where people can come together to enjoy elevated cuisine, artisanal chocolates, craft cocktails and hands-on cooking experiences.

"I'm incredibly honored to share this dream with the people of Loudoun County and beyond," he says. "Whether you're celebrating a milestone, planning a date night, or simply indulging your sweet tooth, The Conche is a place for everyone."

Santosh is passionate about supporting original culinary concepts and small businesses, and he's thrilled to see the creative energy flourishing across the region. With The Conche, he brings a bold new chapter to Loudoun's growing food scene – one filled with passion, artistry, and, of course, plenty of chocolate.



SIZZLE & SAVOR

WITH CHEFS TERE GALLINA & NICOLAS MARTINEZ

Monday, April 5
Showcase Class
10 a.m. – 12:30 p.m. | $140

Tuesday, April 6
Vine to Table Dinner
with Paul Hobbs Winery
6:30 p.m. | $275++

Raised in Venezuela by parents of Spanish and Italian descent, food played a major role in Maria Teresa "Tere" 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 Tere 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.

Nicolas 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, Tere and Nicolas 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. Tere and Nicolas 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.

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Now in its 10th 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 ballpark, 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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