

food & wine 2024



Ocean Reef Club

10TH ANNIVERSARY

APRIL 11-14



Ocean Reef Club Team



CHEF PHILIPPE REYNAUD

Senior Director Culinary Operations

Reynaud graduated from the Culinary Academy of Nice following a three-year apprenticeship at the Casinos of Cannes and Deauville. In 1981 he moved to Los Angeles and served seven years as Executive Chef at the Westwood Marquis Hotel and eight years at The Jonathan Town & Beach Clubs. Chef Philippe has been leading Ocean Reef Club's elite culinary team for 24 years.



CHEF BETANIA SALLES

Carysfort Kitchen Chef de Cuisine

Salles' culinary journey has taken her to the Middle East, Portugal, Spain, Italy, and home to Brazil where she opened four restaurants in 10 years. Before coming to Ocean Reef Club as Chef de Cuisine at the Islander and later Gianni, she spent seven years as Chef de Cuisine for Imlee Indian Bistro in Pinecrest and five years as Chef de Cuisine at Fontana Restaurant at the Biltmore Hotel in Coral Gables. Chef Betania now heads the Carysfort Kitchen.



SEAN CARROLL

Director of Beverage & Wine Operations

As Director of Beverage for Ocean Reef Club, Carroll oversees the wine & spirits programming ranging from the sold out Vine to Table and Specialty dinners to procuring exclusive private label bourbons and sourcing boutique wines. Prior to coming to Ocean Reef Club, Sean worked for Future Brands whose portfolio included Jim Beam Brands and Absolut Vodka among others. He started his beverage career in Miami with Southern Glazer's Wine & Spirits more than twenty-five years ago.

Featured Chefs



NORMAN VAN AKEN

Norman Van Aken is credited with the concept of “fusion” cuisine and known as “the founding father of New World Cuisine” - a celebration of Latin, Caribbean, Asian, American and African flavors.

His namesake restaurant NORMAN'S, in Coral Gables, was a finalist for “Outstanding Restaurant in America” - the only one thus far in the entire state. His second outpost, after years at the Ritz-Carlton Grande Lakes

Orlando, has a new home at the Dellagio Town Center in Orlando and was just named Southern Living Magazine's 2024 Best New Restaurants for the entire state of Florida.

His accolades extend globally for representing the US as one of the “Founders of New American Cuisine” at Spain's International Summit of Gastronomy ‘Madrid Fusión’ (2006), representing Florida at EXPO Milano/World's Fair USA Pavilion, and becoming the first Chef to sit on the James Beard Foundation's Board of Directors.

Van Aken has authored six cookbooks and a memoir, with his latest, “Norman Van Aken's My Florida Kitchen,” winning the Florida Book Award's Gold Medal for Cooking.

In 2022, Van Aken became the ‘Culinary Director’ for the non-profit Camillus House to help with the homeless, formerly homeless and food insecure families of South Florida.

Van Aken was formerly the Chef de Cuisine at Carysfort Grill and looks forward to reliving fond memories at Ocean Reef during Saturday's Cooking Demonstration and Grand Dinner & Dance.





MARTIN RIOS

Chef Martin Rios is renowned for his innovative fusion of contemporary American cuisine with global influences. Raised in Santa Fe, New Mexico, Rios' culinary journey began at the Culinary Institute of America in Hyde Park, New York, followed by Ewald Notter's Pastry School in Chicago. Prior to opening his own restaurant, he honed his skills in esteemed kitchens across the US, refining his style with inspirations from diverse culinary traditions.

In 2007, Rios returned to Santa Fe to establish Restaurant Martin, a celebrated dining destination known for its inventive dishes showcasing local ingredients. His cuisine, characterized by bold flavors and artful presentation, has earned him accolades including the AAA Four Diamond Award and recognition from the James Beard Foundation.

Throughout his career so far, Martin has been featured in "Iron Chef America", "Beat Bobby Flay", "United Tastes of America" and others.

Beyond the kitchen, he is dedicated to community service, supporting charitable initiatives and culinary education programs. In addition to his impressive portfolio, Chef Rios has also been featured at various dinners including the James Beard Celebrity Chef Dinner and Award Ceremony, Epcot Culinary Festival and our very own Ocean Reef Club.

With his commitment to excellence and passion for culinary innovation, Chef Martin Rios continues to inspire both diners and fellow chefs.

Rios will be the featured chef at Friday's Welcome Luncheon and Food & Wine Experience.



Wine & Spirit Experts



JACKIE GWIDT

Wine Specialist

Jackie Gwidt's wine passion and knowledge are the consequence of her grandfather's sub-par mulberry wine hobby while growing up in Wisconsin. For nearly 18 years Jackie has expanded her wine career pursuing certifications with The Society of Wine Educators, obtaining both Certified Specialist of Wine and Certified Specialist of Spirits. An avid taster and member with the Court of Master Sommelier and Guild of Sommelier, Jackie is advancing within the Court's organization. Most recently she passed the gold standard Level III of wine education offered by the British organization, Wine and Spirit Education Trust (WSET).



STEPHANIE SOUTHGATE

Wine Specialist

Born and raised in Germany and England, Stephanie Southgate visited the Keys on a whim in the late '90s and never looked back. She has been with Breakthru Beverage for over 20 years, working her way from rookie Key West Salesperson with a penchant for widely-available wine brands in large format, to Fine Wine Consultant for the all of the Keys with a palate that now leans decidedly more towards a racy Chablis or a velvety Bordeaux Blend. She holds certifications from the Court of Master Sommeliers as well as the WSET Level III Award in Wines, and is currently studying for her WSET Level II Award in Sake.





DAVID ORTIZ

Mixologist

Throughout his 37-year long career, David Ortiz has established himself as a successful hospitality professional. With experience as a mixologist, bar owner, manager, event planner and educator, his years in service have established him as a key market influencer.

Currently the Corporate Beverage Director for the famous Rocco's Tacos & Tequila Bar franchise, David is also a tequila sommelier, is WSET certified for wine and spirits and the winner of various national competitions, including the WSWA Wine & Spirits Tasting Competition.

David's experiences have allowed him to relay his personal mission statement—Education, Empowerment and Ownership—to young bartenders and front-line staff members, helping them provide better guest experiences.

No stranger to Ocean Reef or the Food & Wine celebration, Ortiz is back to elevate, educate and motivate the Membership at Ocean Reef during his mixology demonstrations at this year's Food & Wine Weekend.



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Farm to Table Expo

The following experts represent four of Ocean Reef's cultivated purveyors. On Saturday, April 13, they will offer a unique and interactive experience sharing their expertise as well as some of their most premium offerings - from steak and caviar to olives and aged parmigiana.



GLEN MICIOTTA

Halperns' Steak & Seafood

Glen Miciotta comes from Halperns' Steak & Seafood, which provides the choice beef and seafood in Ocean Reef Club's restaurants. Glen will share samples of Halperns' varieties, like wagyu, prime rib, ribeye and more, as well as the where, why and how of the meat that makes its way from the ranch, to Ocean Reef and your plate.



DEANNA LEAVITT

Great Atlantic Trading, Inc. – Caviar Star

Deanna Leavitt is a true caviar expert, having grown up in the caviar business in a family that has been a major US importer and supplier of sustainable caviar since 1992. Deanna will provide samples of Great Atlantic Trading, Inc.'s finest caviar, along with its history, how it's made, what makes certain caviars better than others, and where the industry is headed.



REANNA RAMSINGH

FOODMatch

Reanna Ramsingh, represents FOODMatch, a producer and importer of Mediterranean specialty foods with expertise in traditionally crafted olives, sauces, and more, and is an expert in the varieties of olives, curing styles, uses and pairings. What olives go best on a charcuterie board or paired with a martini?

Which olive oil is best for cooking or in dressings?

There's so much more to olives and olive oils than you've likely ever imagined.



CHEF ROLY CRUZ-TAURA

Prime Line Distributors

Chef Roly Cruz-Taura returns to The Reef to share the world of pasta and Parmigiano-Reggiano. Since 2015, he's represented Prime Line Distributors, an importer of selected specialty foods, throughout the Keys. Members will experience some of these specialty foods, like aged parmesan, and encounter the ways the flavors change the more they are aged.



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Wine & Spirits of the Weekend

WELCOME LUNCHEON

KOMOS TEQUILA

FOOD & WINE EXPERIENCE

BACARDI • GREY GOOSE • PATRÓN

ANGEL'S ENVY BOURBON • BOMBAY SAPPHIRE • ELIJAH CRAIG BOURBON
GLENDRONACH SINGLE MALT SCOTCH • BENRIACH SINGLE MALT SCOTCH
GLENGARIOCH SINGLE MALT SCOTCH • PINDROP RUM • RUMCHATA
RUMHAVEN • SIGNATURE COCKTAIL BY DAVID ORTIZ
SHAFFER VINEYARD • AUSTIN HOPE VINEYARD
WINES OF THE WORLD WITH JACKIE GWIDT & STEPHANIE SOUTHGATE

CINCORO & CIGARS UNDER THE STARS

CINCORO TEQUILA

BLOODY MARY & COCKTAIL BAR

STOLI VODKA

GRAND DINNER & DANCE

GROTH ESTATE VINEYARDS

FAREWELL BRUNCH

GREY GOOSE VODKA



Schedule of Events

FRIDAY, APRIL 12

- 12:00-2:00pm Welcome Luncheon & Registration
Sailfish Patio - Prepared by Chef Martin Rios
- 7:00-10:00pm Food & Wine Experience
Town Hall Waterside - Prepared by Chef Martin Rios
- 10:00pm-12:00am Cincoro & Cigars Under the Stars
Town Hall Terrace

SATURDAY, APRIL 13

- 10:00-11:00am Event Check-In & Bloody Mary Bar
Tarpon Patio
- 11:00am-4:00pm Classes, Tastings & Demonstrations
Cooking School at Carysfort Kitchen
- Cooking Class with Chef Norman Van Aken
Tarpon Cooking School
- Farm to Table Expo with Chef Betania Salles
Town Hall Lawn - Tastings and presentations by Halperns' Steak, Caviar Star, FOODMatch olives and olive oil and Prime Line Distributors pasta and aged parmesan
- Wine Presentation with Jackie Gwidt & Stephanie Southgate
Sailfish Room
- Mixology Demonstration with David Ortiz
Sailfish Patio
- 6:30pm Cocktail Reception
Town Hall Ballroom
- 7:00-10:00pm Grand Dinner & Dance
Town Hall Ballroom - Prepared by Chef Norman Van Aken

SUNDAY, APRIL 14

- 10:00am-12:00pm Farewell Brunch
Carysfort Ballroom

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OCEAN REEF CLUB®

A UNIQUE WAY OF LIFE

KEY LARGO, FLORIDA