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Palme d'Or and Fontana Spice It Up!

Coral Gables, FL (August 2016) – Summer is in full swing in South Florida and it can only mean one thing... Miami Spice! Foodies, locals and visitors alike look forward to August so they can wine and dine at Miami's top restaurants without having to break the bank. Miami Spice Restaurant Month is actually a two month series of discount dining opportunities throughout Miami featuring set 3-course menus for lunch and dinner in the city's best dining establishments. With so many restaurants to choose from, Palme d' Or and Fontana at The Biltmore Hotel have carved out mouth-watering and enticing dishes for the foodies at heart!

At Palme d'Or, guests will receive more than a delicious meal, they will take part in a truly authentic fine dining French culinary experience prepared by Michelin starred and James Beard "Rising Star" nominee Chef Gregory Pugin. Using fresh, local and sustainable ingredients, Pugin hopes to give each guest the feeling that he or she has been transported to France for an evening of fine French cuisine and ambiance. Pugin has a unique style of cooking that he attributes to his extensive and eclectic background in culinary training he said, "I like to prepare classic French dishes and add a slight twist of modernity to them. I am looking for that perfect balance and to give each guest a unique and amazing meal."

At Fontana romance prevails, it's the Biltmore's lushly landscaped courtyard restaurant. With its center fountain and views of the Biltmore's Mediterranean architecture, Fontana offers a distinctly European charm and sophistication from sunrise until sunset. Chef Giuseppe Galazzi uses local and farm fresh organic ingredients throughout the menu. Those enjoying lunch and dinner will have the pleasure of exploring well-rounded regional Italian fare as Chef Galazzi endeavors to offer guests "unique dining experiences that will leave foodies coming back for more."

Miami Spice runs thru September 30th - Lunch \$23 and Dinner \$39. Bon appétit!

Meet our Chefs

CHEF GREGORY PUGIN

Born and raised in the Southwest region of France, Chef Gregory Pugin boasts an impressive resume including having worked with the renowned master Chef Joël Robuchon in his Paris laboratory, opening

restaurants and working on his TV show. After opening L'Atelier Joël Robuchon in New York City, he remained there for two years as Executive Sous Chef. Pugin left Robuchon to begin working as Executive Chef of Veritas, where he was recognized with a Michelin Star and a "Rising Chef of the Year" nomination from the James Beard Foundation. Before joining the Biltmore, Pugin was the Executive Chef at Le Cirque in the Bellagio in Las Vegas and received the award for "Most Savory Dish of the Year" in 2011 for his Oxtail Bucatini Timbale. Palme d'Or's newest Chef de Cuisine says that he is "always thinking about the experience," and hopes to make each meal "the best meal anyone has ever had."

Interview with Chef Gregory Pugin

1. DID YOU ALWAYS KNOW YOU WANTED TO BE A CHEF? I started cooking at home as a young child because I loved being in the kitchen, eating well, and making people happy with my food. I went on to study for my CAP and BEP Hôtellerie et Restauration (French National Vocational Qualifications Diplomas for Hospitality and Restauration).

2. WHAT WAS YOUR FIRST KITCHEN JOB? I was taken on as an apprentice at the Hôtel du Palais in Biarritz, France.

3. HOW LONG HAVE YOU BEEN IN THE RESTAURANT BUSINESS? Since the age of 16.

4. WHAT ARE SOME OF YOUR FAVORITE/SIGNATURE DISHES? WHAT MAKES THEM SPECIAL? My favorites vary, as I change my menu to reflect the change in seasons. Presently, I have two favorites: Bellota Ham: Because it brings together products from my region, with all the flavors that I remember from my childhood, but in a very refined fashion. Lemon Marinated Langoustine: Because it showcases luxury products from the sea and a touch of exotic flavor that reminds me of Panama, with the vodka gelée as the perfect liaison between the sweet, delicate flesh of the langoustine and the fatty richness of the caviar.

5. WHAT DO YOU LIKE MOST ABOUT YOUR JOB? Seeing people leave the table with a smile upon their lips.

6. WHAT IS THE HARDEST PART OF YOUR JOB? Always reassessing what I do to be as close as possible to perfection.

CHEF GIUSEPPE GALAZZI

Born in Ferrara, Italy, Chef Giuseppe "Beppe" Galazzi developed his culinary passion from his grandfather, a chef, and began his pursuit of the culinary arts at the early age of 14. Heavily influenced by his teachers at the Culinary Institute in Ferrara, Galazzi's curiosity about food grew into the skill with which he now executes every dish. Chef Galazzi attributes his unique style to his love for traveling, absorbing recipes from various cultures and transforming them into his own creations using local and organic ingredients. When asked what he contributes to Fontana's well-rounded menu, Galazzi replied, "I like to offer what people cannot often find in restaurants, and that they won't cook at home."

Interview with Chef Galazzi

1. DID YOU ALWAYS KNOW YOU WANTED TO BE A CHEF? My grandfather was a chef, and he taught me a lot as a child. Since it has always been a passion of mine, I started culinary school at the age of 14.
2. WHAT WAS YOUR FIRST KITCHEN JOB? I worked in the kitchen for a nonprofit business while I was at university. I worked there during the summer to help pay for my university classes.
3. WHO DO YOU CONSIDER TO BE YOUR MOST INFLUENTIAL CULINARY MENTOR/TEACHER? When I was in culinary school between the ages of 14 and 18, I had a remarkable teacher who was also an artist. He was a little crazy and fun, and he taught me that culinary arts can be just that—art.
4. WHAT IS THE ODDEST INGREDIENT OR MEAL YOU HAVE EVER HAD? When I was working on my thesis in Venezuela, I had capybara—a form of game meat. The animal is something halfway between a hog and a rat. It was pretty good!
5. DO YOU COOK AT HOME? WHAT DO YOU HAVE IN YOUR REFRIGERATOR? I always cook for my wife and my baby. I like to keep organic ingredients to feed my baby. My wife and I grow vegetables in our backyard too.
6. ANY MEMORABLE KITCHEN DISASTERS? Not any that I can remember.
7. SPEAKING OF DISASTERS...WHAT BEVERAGE OR COCKTAIL DO YOU LIKE TO UNWIND WITH? I love Italian red wines. My favorite to unwind with would be Sangiovese.



FIRST COURSE SELECTION

INSALATA DI SPINACI

baby spinach, watermelon, feta cheese, walnuts, pumpkin seeds, dried cranberry and almonds in lemon dressing

POLPETTE DI AGNELLO CON PUREA DI PATATE

three braised lamb meatball served on top of Idaho mashed potatoes

TORTINO DI POLIO, PATATE E OLIVE IN SALSA VERDE

sliced grilled octopus, potatoes, cherry tomatoes,
black olive tossed in salsa verde

SECOND COURSE SELECTION

LASAGNETTA DI VERDURE

alternates layers of homemade pasta, béchamel sauce,
parmigiano reggiano & braised seasonal diced vegetables

MERLUZZO ALLA PIASTRA CON QUINOA E ERBE SALTATE

pan seared honey glazed cod filet served with sautéed quinoa & kale

BISTECCA ALLA GRIGLIA

pan sizzled petite rib eye, truffle fries, peppercorn sauce

THIRD COURSE SELECTION

TORTA AL LIME

key lime tart, coconut meringues & mango sauce

TORTA DI NOCCIOLE E MOUSSE DI CIOCCOLATO

hazelnut cake with chocolate mousse, & crispy hazelnut layer

\$23.00 per Person

Restaurant GM Pred Starcevic, Chef Giuseppe Galazzi



Miami Spice 2016

First Course Selections

La Salade de Tomate au Jambon Iberique

Tomato Salad, Iberique Ham

L'Octopus et L'Escargot

Octopus, Snails, Wild Mushrooms and Spring Onion Emulsion

La Tarte Basquaise a l'oeuf de caille et Thon marinier

Basquaise Tart with Quail egg and marinated Tuna

La Bisque de Homard au fenouil

Lobster Bisque with fennel

Second Course Selections

La Saint- Jacques a la degustation de Mais

Scallops with a mirade of Maize

La Daurade Royal a la pomme de terre ecrase au King Crab Sauce

Bouillabaisse

Red Snapper Royale with potatoes King Crab, Bouillabaisse sauce

Le Canard au Kumquats

Roasted Duck Breast, Kumquats, Turnip, Orange sauce

La Piece de Boeuf, pomme de terre a la graisse de Canard, sauce cepes diable

Beef Tenderloin, potatoes in Duck fat, spicy Cepe mushroom sauce

Third Course Selections

Le Plateau de Fromages
Selection of International Cheeses

L'Eclair au Café
Éclair pastry, Coffee cream

L'opera passion Banane chocolat
Opera passion cake, banana & chocolate

La Peche facon Melba
Peaches in raspberry sauce, vanilla ice cream

\$39