

SOUTH FLORIDA CELEBRITY CHEFS RETURN FOR DINNER IN PARADISE: SEASON 3

In an event that has become synonymous with South Florida's ascending culinary scene, South Florida's most talented chefs are once again coming together for **seven unforgettable Sunday nights** of magnificent dining under an expansive, star-lit sky. Inaugurated December 2005, **Dinner in Paradise**, a monthly series of **charity-driven multi-course dinners** served al fresco at **Paradise Farms** in Homestead, Florida, quickly became one of the most sought after tickets in town. Now, founders **Michael Schwartz** of Miami's hottest restaurant, **Michael's Genuine Food & Drink**, and **Gabriele Marewski** of **Paradise Farms** are once again joining forces to present another amazing Dinner in Paradise series running **Sunday, December 2, 2007 - Sunday, April 27, 2008**.

"The dinners are a great way to showcase the fresh, organic products that are grown right here in South Florida," says Marewski, who has also teamed with **Whole Foods** for the series.

A magical event that celebrates community, Dinner in Paradise provides one of those only in South Florida experiences. Set outdoors amid Paradise Farms' lush five acres of fresh high quality micro and baby greens, avocados, heirloom tomatoes, vegetables, herbs, edibles flowers and tropical fruits, the event offers local gourmets a unique dining experience. According to Marewski, "There is something very special about eating great food and drinking fine wines in an out of the way setting; under the stars in the middle of winter."

Guests enjoy much more than just dinner. Limited to a maximum of 60 guests, the evening begins at 5:00 p.m. with a cocktail reception; followed by a farm tour. Dinner begins at 6:00 p.m. In accordance with daylight savings, the April dinner events start one hour later at 6:00 p.m. **Each dinner, priced at \$150 per person inclusive, features six courses, made with local, organic products, paired with complementary wines.**

In keeping with the program's benevolent origin, Dinners in Paradise 2007-2008 will benefit **TREEmendous Miami**, a volunteer community-based organization committed to building community pride by planting, protecting and preserving trees in Miami-Dade County.

Below is the current chef line-up for the *Dinner in Paradise* 2007-2008 season:

December 2nd:

Chef Allen's – Chef Allen Susser
Canyon Ranch – Chef Alex Asteinza
Oceanaire Seafood Room – Chef Sean Bernal

January 13th:

Tantra Restaurant – Chef Sandee Birdsong
Loews Hotel – Miami Beach – Chef Gordon Mabury & Chef Brett Rayon
Ritz-Carlton/Biscaya – Chef Andrew Litherland

February 10th:

Karu Restaurant & Y – Chef Alberto Cabrera
Paradise Farms – Christopher Siragusa
Ritz–Carlton/Key Biscayne/Cioppino– Chef George Fistrovich

March 9th:

*Slow Foods Miami dinner featuring:
Michael's Genuine Food & Drink – Chef Michael Schwartz
The Standard's Lido Restaurant – Chef Mark Zeitouni
Escopazzo – Chef Giancarla Bodonis

March 23rd:

Touch Restaurant & Meat Market – Chef Sean Brasel
Table 8 – Chef Govind Armstrong
Casa Tua – Sergio Sigala
Timo Restaurant & Bar – Chef Tim Andriola

April 13th:

Wish – Chef Michael Bloise
Azul – Chef Clay Conley
Emeril's Miami Beach – Chef Thomas Azar

April 27th:

Mark's South Beach – Chef Larry LaVally
The DiLido Beach Club at Ritz Carlton South Beach – Chef Jeff Mcinnis
Creek 28 – Chef Kira Volz

All dinners take place at **Paradise Farms**, located at **1980 SW 320 Street** in **Homestead, Florida**. Advance reservations are required and can be made by visiting www.paradisefarms.net or calling 305-248-4181.

Michael's Genuine Food & Drink, located at **130 NE 40th Street** in Miami's Design District is open daily for lunch and dinner. **Reservations suggested: 305-573-5550**

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**Slow Food Miami is the local chapter of Slow Food USA. They're an eco-gastronomic organization that supports a bio-diverse, sustainable food supply, local producers, heritage foodways and rediscovery of the pleasures of the table. The Miami Convivium has 125 members and celebrates our South Florida local tropical fruits and seafood with theme dinners and events.
www.slowfoodmiami.com