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CONTINUUM

**FOR IMMEDIATE RELEASE**

**THE CONTINUUM HOSTS A SPLENDICIOUS SHOWCASE FOR THE FOOD NETWORK & COOKING CHANNEL SOUTH BEACH WINE & FOOD FESTIVAL PRESENTED BY CAPITAL ONE**

Master Chefs Dario Cecchini and Eyal Shani join forces with Executive Chef Fabio Vaccarella for an opulent evening of culinary excellence and entertainment at  
The Patio restaurant

**Miami Beach, FL – February 24th, 2020:** Continuum, South Florida’s premier resort-style oceanfront condominium residences, participated in its inaugural showcase for the 19th annual Food Network & Cooking Channel South Beach Wine & Food Festival presented by Capital One (SOBEWFF®), with a dazzling evening of international cuisine and culinary entertainment on Friday, February 21st.

The world’s most famous butcher, **Dario Cecchini**, joined forces with Executive Chef **Fabio Vaccarella** from The Patio at the Continuum in Miami Beach, together with “The Cauliflower King” and the man credited with redefining Israeli street food, **Eyal Shani**, to create an extravagant three-course menu for guests at The Patio restaurant, courtesy of the Continuum’s management team, along with restaurant proprietors Michele Merlo and Tullia Gasparotto. Invited guests and residents experienced an unforgettable evening under the stars, within the heart of the luxury beachfront residences, during one of the most anticipated events for the intimate dinner series during this year’s festival, and the debut by the Continuum as part of this year’s official festival line-up.

“Our inaugural participation for this year’s South Beach Wine & Food Festival was a resounding success,” says Rishi Idnani, Managing Director of the Continuum. “The wonderful collaboration by this iconic group of esteemed chefs, together with our own Executive Chef Fabio Vaccarella, gave our residents a most memorable experience in both world class cuisine as well as an evening of tremendous entertainment. On behalf of the entire Continuum management team, I would like to thank the festival’s organizing committee and event management team, together with all the sponsors and our patrons for helping to make the night one to remember for years to come.”

Following a poolside cocktail reception, guests were welcomed to The Patio restaurant with a live performance by the jazz group “Yamit and The Vinyl Blvd” as attendees were shown to their seats. The volume of conversation was lowered as an introduction was made by singing sensation Jean Vailant, who surprised guests with a stunning vocal rendition in Italian of the well-known song “Time To Say Goodbye” that was received with tremendous applause. This was followed with welcome speeches by Nancy Scanlon from the Florida International University Chaplin School of Hospitality and Tourism Management and Neil Empson, owner of Empson & Co. wine distributor—whose company supplied the night’s wine selection.

Following a main course of roasted whole snapper, courtesy of Chef Eyal Shani, the colorful chef personality, Dario Cecchini, proceeded to blow his signature horn to alert guests to the start of his show. Displayed high above the bar countertop was a 4-foot cut of meat that Chef Dario towered over with his butchers knife as “Hell’s Bells” by AC/DC began to play over the restaurant’s speakers. The master chef, known as “The Italian Butcher,” began cutting the raw meat in to large cuts that he then tossed in to the unsuspecting seated crowd, caught by team members, including the Continuum’s Managing Director, Rishi Idnani with bellowing cheers of admiration. Guests were then treated to the prime cuts of meat, cooked on a giant grill located alongside The Patio restaurant, as the main course “Linz Heritage Angus Bistecca alla Fiorentina” that included a baked potato with Chianti Butter.

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The night's carefully curated menu by all three chefs comprised of Italian and Israeli delicacies that included: *Burro del Chianti Crostini* (fresh pork fat with garlic and rosemary); *Salmone Marinato Crostini* (herbs marinade with salmon, chive mousse and Oscietra caviar); *Arancini ai Fiori di Zucca* (rice balls with zucchini blossom and smoked buffalo mozzarella); *Crema di Fave al Cacio* (fava beans with braised vegetables and truffle burrata); *Roasted Whole Snapper* and *Bistecca alla Fiorentina* (baked potato with chianti butter), among other unique plates that were paired with a selection of international wines.

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For further information or to arrange an interview, please contact:

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#### **About Continuum**

Continuum is South Florida's premier resort-style oceanfront condominium residences, located on the southern-most tip of Miami Beach. Developed by Ian Bruce Eichner's The Continuum Company, LLC, the property includes two towers – the South Tower, which opened in 2000, comprising of 42 floors, and the North Tower, which opened in 2007, comprising of 37 floors. With 26 different residential condominium floor-plans and 5 different townhouse floor-plans offered, amenities at Continuum include two lagoon pools, private patio restaurant, sporting club and spa with state-of-the-art gym and lap pool, Tennis Pavilion with 3 clay courts, indoor parking garage with 24-hour gated security, multiple meeting rooms and a full-time concierge. Continuum provides direct access to the beach and is situated on 12 acres of perfectly manicured oceanfront property, with unobstructed views of the Atlantic Ocean to the east. Continuum represents the largest parcel of beachfront property available in the *South of Fifth* neighborhood of Miami Beach.

#### **About the Food Network & Cooking Channel South Beach Wine & Food Festival presented by Capital One**

EAT. DRINK. EDUCATE. All proceeds from the Festival benefit the students of the Florida International University Chaplin School of Hospitality & Tourism Management who also assist Festival organizers with sponsorship fulfillment, restaurant and exhibitor recruitment, logistics, and inventory as well as working alongside some of the world's greatest celebrity chefs and winemakers. To date, SOBEWFF® has raised more than \$30 million for the School. In October 2019, BizBash named the Festival the #1 Food & Restaurant Industry event in the United States for the seventh year in a row.

The Food Network & Cooking Channel South Beach Wine & Food Festival presented by Capital One is produced by Florida International University and Southern Glazer's Wine & Spirits, with the support of the Miami Beach Visitors & Convention Authority and the Miami-Dade County Department of Cultural Affairs. For more information about the Festival, visit [sobewff.org](http://sobewff.org) or call 877-762-3933. For more information about Florida International University visit [fiu.edu](http://fiu.edu), for the Chaplin School of Hospitality & Tourism Management visit [hospitality.fiu.edu](http://hospitality.fiu.edu) and for more information about Southern Glazer's Wine & Spirits visit [southernglazers.com](http://southernglazers.com).

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