



YEAR 2009

MICHELLE BERNSTEIN TICKLES TASTE BUDS

UNCOMPROMISING DINING

Award-Winning chef Michelle Bernstein makes her first foray into Palm Beach at The Omphoy Ocean Resort.

Chef Bernstein, a 2008 James Beard Foundation award winner, was victorious over Bobby Flay on Food Network's "Iron Chef America" series and brings her expertise to each dish at The Omphoy.

MICHELLE BERNSTEIN AT THE OMPHOY

The menu at Chef Bernstein's signature restaurant, Michelle Bernstein at The Omphoy, focuses on fresh seafood, with most dishes reflecting a clean Mediterranean flavor. Her signature cuisine integrates the finest seafood available and quality cuts of meat, paired with crisp greens. Guests enjoy healthy choices without the guilt of indulging in fine wine and delicious flavor.

Open for dinner only, Michelle Bernstein at The Omphoy satisfies even the most discriminating palate, making its debut as a favorite dinner spot for resort guests and locals alike.

THE TERRACE

The Terrace beckons Omphoy guests to enjoy breakfast and lunch while overlooking the blue waters of the Atlantic. With indoor/outdoor seating, the surprisingly casual atmosphere paired with Chef Bernstein's signature cuisine makes The Terrace a favorite for resort guests as well as locals looking for a refreshing dining experience.

PERFECT WEDDINGS AND POSH PARTIES

For brides and grooms looking for the ultimate wedding experience, Chef Bernstein creates customized wedding menus that cater to the individual couple's wishes. Chef Bernstein sits down personally with the bride- and groom-to-be to create the perfect menu for their special day, with no limit to the possibilities.

Groups who expect nothing but the best when it comes to banquet catering find just that at The Omphoy. Chef Bernstein puts her personal touch on each menu created for events at the resort

**AN OCEANFRONT
ESCAPE**

The first oceanfront hotel development on Palm Beach in more than 18 years, The Omphoy is scheduled to open in early 2009 and will be the only beachfront boutique hotel in Palm Beach.

Bringing the essence of the New York and South Beach boutique hotel experiences to a younger Palm Beach crowd, the clean, fresh and simplistic design at The Omphoy will combine obtuse angles and non-perfect shapes resulting in an experience unlike any other on the island of Palm Beach.

**MICHELLE BERNSTEIN
AWARDS AND ACCOLADES**

James Beard Awards Foundation - the nation's premier honors for culinary professionals - in the coveted "Best Chefs in America: Southeast Region" category

- Winner 2008
- Nominee 2007
- Nominee 2004

Five Diamond Awards

- Michy's 2007 & 2008 – Best Restaurant & Wine List in South Florida
- Azul's in the Mandarin Oriental Hotel – Diverse Cuisine: 2002, 2003 & 2004

Jewish Federation – Philanthropic Award of South Florida and the Glass Ceiling Award

**PASSION FOR
PREPARATION**

As a young, professional ballerina, Michelle Bernstein considered food the enemy. She eventually retired her toe shoes and enrolled in a nutrition course to feed her fascination with the “science of food.” On a whim, she enrolled in her first class at the nearby Miami campus of Johnson & Wales University, and ballet became a distant memory.

Chef Michelle Bernstein has an eclectic background as a Jewish-Latina woman and feels the combination of both cultures had instilled a deep passion for the art of food. The Miami native’s signature approach is to create luxurious yet approachable dishes that are flavorful and healthy.

FOR RESERVATIONS

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