

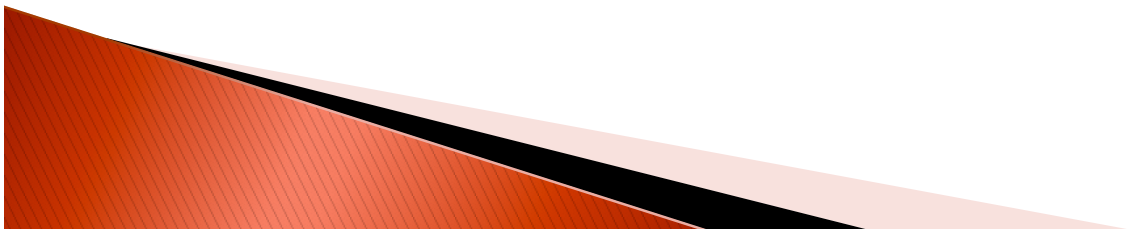
# Chef Douglas Rodriguez

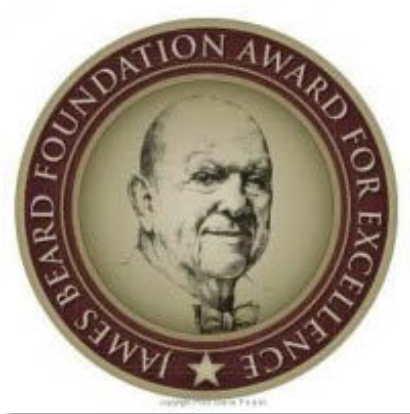


# Profile

## ▶ **Douglas Rodriguez**

- Acclaimed Godfather of Nuevo Latino Cuisine, has been taking the nation by storm, opening award winning restaurant across the United States. His culinary creativity has changed the image of Latino food in America. His restaurants are featured in some of the most cosmopolitan cities including Philadelphia Alma de Cuba, Arizona and the De Rodriguez Cuba at The Hilton Bentley Hotel in Miami.





# Awards

- ▶ 2014 Icon Style of Lifestyle Award by Vanidades Magazine
- ▶ 2014 June Miami New Times (Food All Star)#4 Pioneer Pan –American Cuisine
- ▶ 2013 AAA **Four Diamond Award** 
- ▶ 2010 Lifetime Achievement Award from Flavors of Passion Awards
- ▶ 2008 Nominated James Beard Award Best Chef South Florida Region
- ▶ 2001 Jefferson Evans Awards NYC
- ▶ 1999 Johnson @ Wales University Confers The of Degrees Doctor of Culinary Arts Honoris Causa
- ▶ 1996 James Beard Award Rising Star Chef
- ▶ 1995/1990/ James Beard Award Nominates Best Chef of Year



# Quotes



- ▶ *“Douglas Rodriguez was the first American chef to give ceviche the attention it deserves,”*

–Calvin Trillin

- ▶ *“100 Americans that will influence the coming millennium”*

–Newsweek Magazine



- ▶ *“Some Chef merely cooked , others generate special brand of excitement, Rodriguez is one of these”*

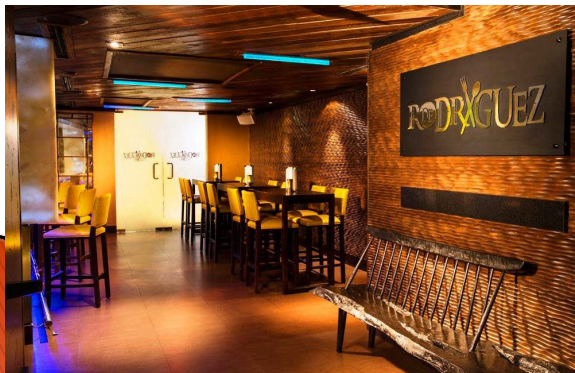
–William Grimes New York Times



# De Rodriguez Miami



Savor award-winning Modern Latin Fusion at De Rodriguez. Featuring inventive dishes from the James Beard Award Winning Celebrity Chef Douglas Rodriguez and winner of Gayot's 2013 Hot 10 Miami Restaurants, the AAA 4 Diamond De Rodriguez promises a memorable culinary journey of delectable dishes derived from various Latin America influences.



# Alma de De Cuba Restaurant



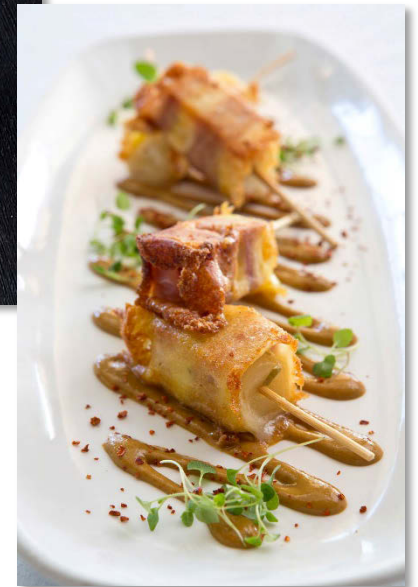
- ▶ Co-owned with Stephen Starr, Alma De Cuba Restaurant is located in the Center Philly. You almost "expect Papa Hemingway" to appear at this "upscale", "special-occasion" Nuevo Latino, still "trendy" after a decade-plus in Rittenhouse; brace yourself for "invasive noise levels" generated by "high rollers" who "come for the mojitos" in the "dim" lounge but stay for the "bold flavors" "from land and sea" (e.g. "amazing" ceviche) and "world-class" desserts, all served by a "prompt, attentive" staff in the sleek contemporary space.





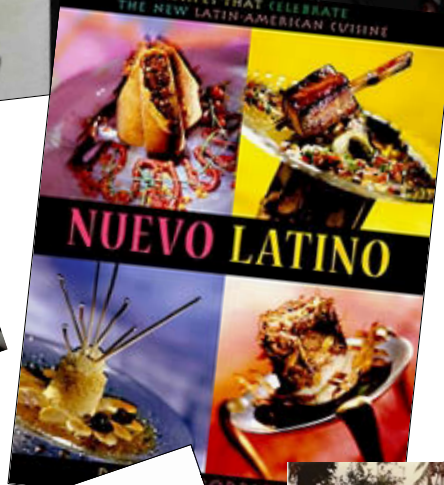
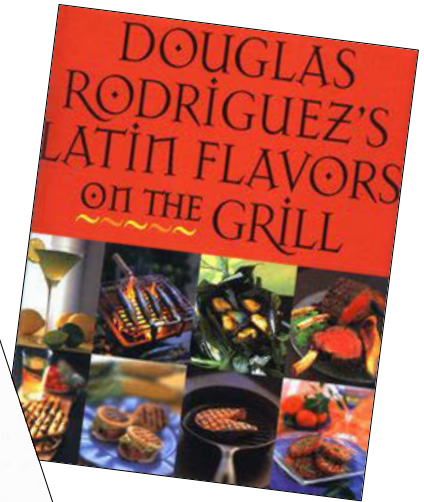
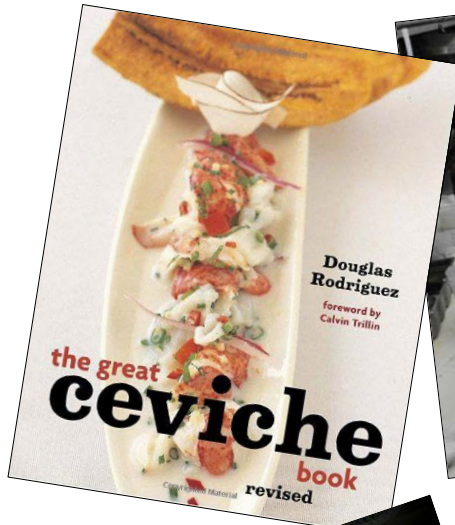
# Pioneer

- ▶ Douglas Rodriguez specializes in creating upscale and innovative **Nuevo- Latino cuisines** that satisfy to the modern and stylish tastes. Quote on quote created of the Nuevo Latino movement in US.
- ▶ Chef Rodriguez already has extensive **media coverage** on some national and local media outlets. One of most inspirational Chef in the US.





# Books and more...



Restaurants Ruth Rossi  
Using Latin American building blocks to invent a cuisine that could be a craze. II



PARIA  
The chef at Paria, Douglas Rodriguez, with his new Latin cuisine.

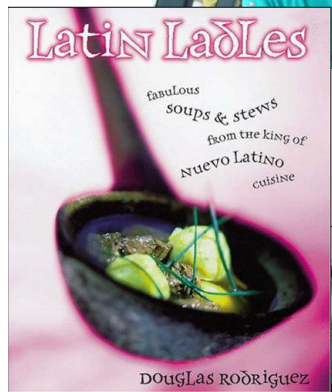
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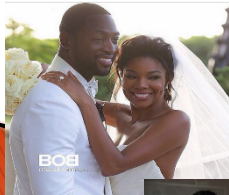
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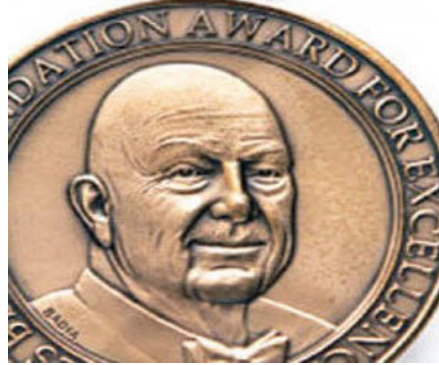




Chef Douglas  
Rodriguez  
Celebrity Guests



# Media Presence



- ▶ *Douglas Rodriguez was one of the first contestant of first season Top Chef Master an American* is a culinary contest show based on Bravo Network. It's one of the most popular TV cooking contests in the US.





# Media Presence



The Miami Herald



VANIDADES

MIAMI

TOP CHEF  
MASTERS

NEW YORK POST

Forbes



# Media Presence

## Miamicuratea Quality Culture, Fashion, Food For 45+

### De Rodriguez: Exciting Latin Cuisine



Miami's most exciting restaurant scene is in the heart of the city, and it's all thanks to the passion and talent of the chefs who are making it happen. De Rodriguez is one of the most talented chefs in the city, and his restaurant is a true gem. The food is delicious, the service is excellent, and the atmosphere is just what you need to make your night special.

## FLORIDA SUN MASSIVE EAT



### Exquisite Cuisine: De Rodriguez Cuba

Exquisite Cuisine: De Rodriguez Cuba. The Miami dining scene is so much more than just the food. It's the atmosphere, the service, the overall experience. De Rodriguez Cuba is a restaurant that truly understands this. The food is delicious, the service is excellent, and the atmosphere is just what you need to make your night special.



## DOUGLAS RODRIGUEZ

### 24 SEPTEMBER

RSVP

WHERE  
DAVID AUGUST  
3140 Arroyo Ave.  
Coral Gables

TIME  
7PM-LATE

COMIDA

## fastbodies

### The Day of the Battle of Puebla aka Cinco de Mayo



De Rodriguez is a chef who is passionate about his food. He is a chef who is passionate about his food. He is a chef who is passionate about his food. He is a chef who is passionate about his food. He is a chef who is passionate about his food.

## 6 SOUTH FLORIDA NITESIDE

### Chef Douglas Rodriguez wins 2013 AAA 4 Diamond Award

By Mary Jo Shann | Tuesday, May 14, 2013 | Updated 4:45 PM EDT

James Beard Award winning chef, Douglas Rodriguez's eponymous restaurant, was recently awarded the coveted AAA 4 Diamond Award. It's an award so prestigious that only 0.2 percent out of 28,000 restaurants receive this honor each year.



Rodriguez's restaurant, De Rodriguez Cuba, located inside the 5-star, Hilton Bentley Hotel, is amongst only nine other restaurants in Miami Beach to join this elite list of the finest restaurants in the country. It is the first and only restaurant in Miami to receive the achievement for Best Latin Cuisine.

distinction comes as no surprise, as Rodriguez raises the bar when it comes to seafood and takes Nuevo Latino cuisine to new heights by infusing his Cuban roots throughout his dishes with bold Latin spices. The expansive yet warm, 200-seat, beachfront restaurant is the Bentley hotel's best kept secret, and includes two full bars, a ceviche bar, daily menu, tropical plants and seafood supplied by environmentally responsible fishermen and fish farms.

Rodriguez explained, "If I can find purveyors who ensure the products we get are responsibly grown, fished, picked, and so on, then I can feel good about the food on the plate so can my guests."

to strive to provide guests of every age with an entertaining experience from start to finish," said Rodriguez.

When asked about winning the AAA 4 Diamond Award, Rodriguez shared, "We are very proud and honored to be added to the list to those deemed worthy of the AAA 4 Diamond Award, given to a small group of the highest rated restaurants in Miami Beach. I am also proud to represent the Latin community as the only Latin inspired restaurant to be included on the list. It's always been something I strive for, to serve the #1 Best Latin cuisine in Miami Beach."

So the next time you crave fresh seafood, served in a sexy setting just steps from the beach, head to De Rodriguez Cuba - D-Rod's got you covered.

## WIRE

### WITH EL MARQUESE DE NUEVO LATINO CUISINE

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## Start up a sampler of a new take on traditional Cuban dishes like a serrano ham croquette and a innovative way to enjoy a Cuban sandwich...as a drink!

We continued on our Cuban journey with signature tuna, shrimp Cuban pork belly and a new take on the Cuban sandwich. This sampling was just for the small amount folks...



And lastly, we finished off the evening with a delicious goat cheese flan and a chocolate/hazelnut ball of deliciousness. We rolled out of the restaurant having finished a wonderfully balanced Cuban meal infused with the uniqueness and creativity that makes Miami Beach so special. Congratulations to the whole team at De Rodriguez Cuba for receiving this prestigious award, what an honor to represent such a strong part of Miami's vibe in such a delicious way!

## sample menu selections

De Rodriguez Signature Dish	De Rodriguez Signature Dish
De Rodriguez Signature Dish	De Rodriguez Signature Dish
De Rodriguez Signature Dish	De Rodriguez Signature Dish
De Rodriguez Signature Dish	De Rodriguez Signature Dish
De Rodriguez Signature Dish	De Rodriguez Signature Dish
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## A Tale of Two Restaurants

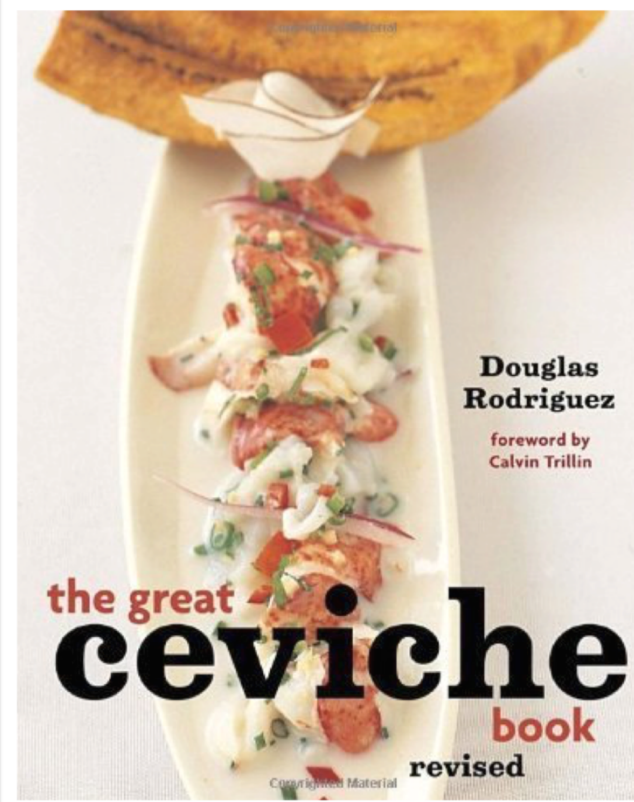
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# Media Presence

- ▶ Chef Douglas Rodriguez recently Awarded Icon Style of Lifestyle by Vanidades Magazine.





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