

Elad Zvi experience in the food & beverage industry, as well as his nomination for the James Beard award in 2007, have built him a flourishing following in both New York and Miami. Elad is born in Israel and has lived and trained in the U.S for over 10 years. His passion for the beverage industry, more precisely for creating beautiful, balanced cocktails, has inspired him to co-found Bar lab, where he has created eccentric cocktails to be enjoyed by themselves or paired with refined foods. His avant-garde approach, using fresh ingredients, exotic herbs, spices, infusions and a whole array of delicacies, will awaken your senses. The Bar Chef has created cocktails menus for Devito's South Beach, Social Miami, O Asian Grill, Domo Japones, The Gansevoort Hotel South Beach and has been featured publications such as the New York Times, the Miami Herald and a featured recipe in the 2008 Food & Wine Special Cocktail Edition. He has recently participated in the 2009 Food & Wine 212 House in Miami Beach & Aspen, creating exclusive recipes for all the international top chefs.

Gabriel Orta has been working in the food & beverage industry for over 12 years. His experience as a chef and as a mixologist has led him to co-found BAR LAB. Gabriel's South American influence gives his work an exotic and unique flavor. His knowledge in food chemicals has inspired him to work with molecular ingredients in his cocktails. Most recently he was awarded first place in a cachaca competition held in Brazil, which he competed against 15 mixologists from all around the globe. He also place first in two Gin and whisky competitions. You can find him working in the Florida Room mixing your favorite libations with a molecular twist.