



CUISINE OF SPAIN

Executive Chef Marc Vidal Soleà at W South Beach

In the brief time since 32-year-old culinary star **Marc Vidal** was named **Solea's** executive chef at the breathtaking W South Beach hotel, his menu, offering the savory classic cuisine of Spain, has made it *the* place to dine for celebrities, foodies, tourists and trendsetters. Serving up artful plates of the finest authentic ingredients from a palette of fresh, soulful flavors that honor the vibrant cuisine of his homeland, the native Spaniard has been attracting a loyal cadre of seasoned diners and has made an indelible impression on the who's who of local, national and international society.

Chef Vidal began putting down his career roots at a tender age, helping his grandmother prepare meals in the family's Barcelona restaurant. A graduate of the Escuela de Restauracion y Hosteleria de Barcelona with two degrees in culinary, Vidal began his career in 2000 at the iconic El Bulli in Girona, Spain, working under master chef Ferran Adria to learn his visionary laboratory-cocina techniques. In Paris, his education continued at two respected three-star Michelin restaurants – L'Arpege, working with chef Alain Passard, and the notable Alain Ducasse, at Hotel Plaza Athénée.

By fall of 2002, he was back in Barcelona, first as executive chef at OT restaurant, where he put to use the creative and innovative methods he had learned in Paris. Many of his award-winning Catalonian recipes are featured in the book, *Nueva Cocina Catalana*. He then was chosen to open the modern signature restaurant, Visual, for the Hotel Torre Catalunya where he gleaned even more awards for his cuisine.

In January 2007, Vidal was ready to travel, and moved to the U.S. to accept the executive chef position at Por Fin in Coral Gables, where critics bestowed exceptional ratings on the restaurant, calling the food "lusty" and a perfect mix of traditional and modern interpretations of Spanish cuisine.

Now, at Solea, Vidal is showcasing his talent with a delightful menu of traditional Spanish tapas, or small plates, refreshing salads, rustic rice dishes and seafood paellas, enticing fish and seafood entrees, and rich meat mains, demonstrating his mastery of Spanish cuisine.

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