



Frank Jeannetti
Executive Chef

As Executive Chef at The Palms Hotel & Spa, Frank Jeannetti oversees the hotel's culinary operations and its new signature restaurant and lounge, *Essensia*. Jeannetti, a seasoned culinary expert, is known for his vision and success with new restaurant openings. In this role, he is responsible for the creation and execution of *Essensia*'s natural gourmet cuisine in addition to catering, special events, exclusive wine dinners, pool and beach menus, and room service. Chef Jeannetti's cuisine emphasizes the flavor and simplicity of fresh wholesome food by blending local, seasonal, and organic ingredients to create what the hotel has coined as "the pure essence of taste."

Jeannetti's experience launching local leading restaurants has allowed him to create some of the most exciting cuisine experiences in South Florida. Prior to joining The Palms Hotel & Spa, he owned Jeannetti's Catering, a local catering operation specializing in off-premise special events, event planning, on-site production catering, personal chef services and in-house cooking classes and demonstrations. His company was one of the first South Florida caterers to go "green" by buying organic from local purveyors to utilize the freshest ingredients while supporting local businesses. In an effort to never waste food, his company encouraged clients to bring home left over portions or donate them to local food banks.

Chef Jeannetti's culinary career began at his neighborhood butcher shop in Brooklyn, NY when he was just 14 years old. He later trained at the New York Restaurant School, where he graduated with honors in Culinary Arts and Restaurant Management. He soon began working at the Waldorf Astoria with some of the world's top chefs. While in New York, he gained knowledge and experience at several diverse fine dining establishments, including Busby's on Madison Avenue, Savannah Restaurant and AROC (A Restaurant on Columbus) where he met famed restaurateur Jonathan Eismann.

Jeannetti eventually worked with Eismann for 5 years, as Executive Chef of Pacific Heights in Coral Gables and Pacific Time on Lincoln Road. Over the course of his career in South Florida, he



has served as Executive Chef and helped launch some of the areas most sought after kitchens, including Pearl Restaurant and Champagne Lounge, Nemo, and the Biltmore's 1200 Courtyard Restaurant.

About Essensia

Essensia awakens the senses with natural gourmet cuisine and indulgent cocktails in a sensuous and relaxing ambiance. The menu offers patrons a tasteful and wholesome variety of fresh and light worldly fare with a genuine focus on utilizing local, organic, and seasonal ingredients, and a wide selection of low calorie Spa selections. Essensia's exclusive wine list is committed to being completely 100% sustainable, organic or biodynamic and has been selected for sharing Essensia's mission to be good for you and the environment. Essensia is open 7 days per week for breakfast, lunch, dinner and Sunday brunch. The Palms offers complimentary valet parking with dinner, up to 3 hours. For restaurant reservations, please call 305.908.5458.

About The Palms Hotel & Spa

Just minutes from the heart of South Beach, The Palms Hotel & Spa combines genuine service, laid-back sophistication and oceanfront serenity into a destination where complete wellness and environmental awareness are at the center of each experience. Privately owned and managed by The Krause family, who also own the boutique-style Circa 39 in Miami Beach, The Palms sits on its own stretch of beach just 12 miles from Miami International Airport. The Palms Hotel & Spa is a member of Preferred Hotels & Resorts as well as Epoque Hotels. For reservations or further information, please call 800.550.0505 or visit www.thepalmshotel.com.

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