



Jonathan Haloua

Chef de Cuisine, Essensia Restaurant & Lounge

As Chef de Cuisine for **Essensia Restaurant & Lounge** at The Palms Hotel & Spa, Jonathan Haloua is responsible for the creation of seasonal restaurant and bar menus, managing day-to-day kitchen operations, and sourcing ingredients for Essensia's ingredient focused farm-to-table concept.

Haloua's culinary approach follows the "inspired by nature" philosophy at The Palms, which reflects a passion for healthful eating, sustainably sourced premium foods, and local seasonal ingredients. His unique cooking style will also lend a touch of Mediterranean influence to the dishes at Essensia. In addition to partnering with local Florida farms and specialty purveyors, Haloua sources menu ingredients from The Palms' own onsite organic Chef's garden, utilizing its herbs and produce in the restaurant's cuisine.

"I believe that good food starts with good ingredients," Haloua says. "I truly feel that locally-sourced food benefits your body, your soul, and your community. I love the great connections I make by partnering with local purveyors, and finding new ways to use their ingredients to create nutrient-rich dishes. The day I first stepped into the organic garden at The Palms, I knew I belonged in the Essensia kitchen."

Recently relocated to Miami, Haloua's takes over the helm at Essensia after 13 years as Executive Chef and Partner at two top French, farm-to-table concepts in the greater New York area -- Ze Café in Manhattan, and La Fleur Restaurant in Mayville. During his time at La Fleur, Haloua demonstrated his passion for farm-to-table by successfully developing a network of local suppliers, while promoting regional ingredients and



implementing a chef's garden. His efforts to merge fine dining and farm-to-table did not go unrecognized, as the restaurant has been awarded with the A.A.A. 4-Diamond Award for a French Dining Restaurant every year since 2008.

Originally from Paris, Haloua's culinary career began in 1997 Los Angeles, where he worked as a Sous Chef for a privately owned catering company. Shortly after, he returned to work as Head Chef at Le Bomaris Restaurant, a traditional fine dining French restaurant in the charming Le Marais district. From 2000 to 2004, he was the owner and operator of Sing Island Café, a night club located inside a French ski resort in Les Arcs 1800, France.

In 2004, Haloua relocated to Mayville, New York, for an Executive Chef position at Food is Good, Inc. While there, he developed and managed the operations of seven food and beverage outlets and oversaw a staff of over 150 people. Under Haloua's direction, Food Is Good, Inc., earned the title of "Company of the Year 2006" by the Chautauqua Chamber of Commerce. Also during this role, Haloua implemented a top internship program for students from various hospitality schools.

Haloua earned his Diploma of Hotel and Restaurant Professional Studies from Hôtelière de Paris Jean Drouant in 1994, and graduated with a Bachelor degree in Hotel and Restaurant Management in 1996.

About Essensia Restaurant & Lounge

Essensia follows a farm-to-table philosophy, offering a seasonal selection of natural gourmet cuisine with emphasis on premium local and sustainable ingredients prepared with a Mediterranean approach. Working with local farmers and other carefully selected purveyors, Essensia's menus feature healthful and flavorful dishes made with produce, meats and seafood primarily sourced from within the State of Florida. Essensia has been named a "Snail of Approval" honoree by Slow Foods Miami. The exclusive wine list at Essensia is committed to being sustainable or organic and has been selected for sharing Essensia's mission to be good for you



and the environment. The signature cocktails are made with premium craft and organic spirits and all-natural ingredients. Located inside The Palms Hotel & Spa, Essensia is open 7 days a week for breakfast, lunch, dinner and Sunday brunch. For restaurant reservations, please call 305.908.5458 or visit www.essensiarestaurant.com. Located at 3025 Collins Avenue, Miami Beach, FL 33140.

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. With 251 rooms this privately owned resort sits on its own stretch of beach just 12 miles from Miami International Airport and is managed by The Krause family, who also own just a few blocks away the boutique-style Circa 39 Hotel on 3900 Collins Avenue in Miami Beach. An AAA 4-diamond rated hotel, The Palms Hotel & Spa is a member of Preferred Hotels & Resorts, a collection of the finest independent luxury hotels around the world, as well as a Florida Green Lodging Three Palm designated and TripAdvisor Silver Green Leader certified property. For reservations or further information, please call 800.550.0505 or visit www.thepalmshotel.com. The Palms is located at 3025 Collins Avenue, Miami Beach, FL 33140.

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