



presented by 





To Our Guests

Welcome to the sixth annual Orlando Wine Festival & Auction, a celebration of extraordinary wine, unforgettable experiences, and, most importantly, meaningful impact in our community. This event proudly benefits the Orlando Magic Youth Foundation (OMYF), which is committed to helping Central Florida children reach their full potential, with a special focus on those facing the greatest challenges. Through partnerships with local nonprofits, OMYF supports youth-based programs in education, health and wellness, homelessness, and the arts.

Since the festival began in 2019, the generosity of our chefs, vintners, and supporters have transformed this event into one of OMYF's most impactful fundraising efforts. Because of you, OMYF now distributes more than \$1.5 million each year to nonprofit partners serving at-risk youth. Over the past 36 years, that generosity has totaled more than \$31 million, touching the lives of millions of children across Central Florida.

We are honored to recognize our featured vintner, Stonestreet Estate Vineyards from Jackson Family Wines, whose continued commitment has helped shape the success of this event since 2019. We are equally excited to feature Executive Chef Fabio Quarta of the Four Seasons Naples Beach Club, whose culinary talent will elevate the evening.



Our heartfelt thanks extend to the gracious hosts who have opened their homes for vintner dinners and to the auction donors who have curated remarkable, once-in-a-lifetime experiences in support of OMYF. Every dollar raised remains in our community, directly benefiting children who need it most.

As you enjoy the evening, we invite you to engage fully in our live and e-auctions. Your participation plays a vital role in helping OMYF once again invest into programs that strengthen families, expand opportunities, and create brighter futures for local youth.

On behalf of the DeVos family and the Orlando Magic players, coaches, and staff, thank you for being part of this important work and for standing with us in support of Central Florida's children. Cheers to an unforgettable evening and an even greater impact ahead.

Cheers,

Dan DeVos
Chairman, Orlando Magic & OMYF

Alex Martins
Vice Chair, Orlando Magic



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Event

SCHEDULE OF EVENTS

VINTNER DINNERS



Schedule of Events

SUNDAY, FEBRUARY 22

E-AUCTION OPENS | **Noon**

FRIDAY, FEBRUARY 27

VINTNER DINNERS | **Evening**

Hosted throughout Central Florida, celebrity chefs and wineries will showcase the artistry of wine and food pairings as they create an unparalleled dining experience. These exclusive dinners will take your taste buds on an unforgettable culinary journey.

SATURDAY, FEBRUARY 28

GRAND CRU CLUB RESERVE TASTING | **2:00 p.m. - 3:00 p.m.**

GRAND CRU CLUB LOUNGE ACCESS | **3:00 p.m. - 5:00 p.m.**

Four Seasons Resort Orlando – Palm II

Reserved exclusively for our Grand Cru Club members, experience a private lounge and reserve tasting with our most luxurious wineries.

OUTDOOR WINE FESTIVAL | **2:30 p.m. - 5:00 p.m.**

Four Seasons Resort Orlando – King Meadow & Lady Palm Lawns

Celebrate in style! Sample great food and wine from all of our participating chefs and wineries. Be prepared to walk on the lawn when choosing your shoes. Don't forget a hat, sunglasses and sunscreen for the outdoors!



LIVE AUCTION, DINNER & ENTERTAINMENT | **5:00 p.m. - 10:00 p.m.**

Four Seasons Resort Orlando – Grand Ballroom

Going once, going twice, sold! As you will find in the coming pages, the live auction will feature unique and priceless experiences from the world of wine, sports and entertainment. Bid high and bid often! Following the auction, enjoy dinner and live entertainment, as the evening concludes in grand fashion, celebrating the impact your generosity has made in the lives of Central Florida at-risk children.

SUNDAY, MARCH 1

OMYF GRANTEE RECEPTION | **4:30 p.m. – 5:45 p.m.**

Kia Center – City National Bank Hourglass Room

Join friends old and new for drinks and hors d'oeuvres before the game and meet the 2025-26 OMYF grant recipients.

GAME TIME! ORLANDO MAGIC VS. DETROIT PISTONS | **6:00 p.m.**

E-AUCTION CLOSES | **10:00 p.m.**



Vintner Dinners

A RAT PACK SUPPER CLUB

Swanky supper club style evokes the charm of the Rat Pack classics in food, wine and entertainment. Hosted by Dan & Pamella DeVos and Alex & Juliet Martins, the evening features an elevated dining experience by Disney's Chef Matthew Eiler and fine wines from Memento Mori. Dress in your vintage cocktail attire for this sophisticated retro dinner.

PROVINCIAL SOIREE

Join dinner hosts Ryan and Michelle DeVos for an elegant evening inspired by the timeless charm of Burgundy and the sun-soaked beauty of Provence. Chef John Fraser will craft a curated menu thoughtfully paired with exceptional selections from Drouhin Winery. Guests are encouraged to dress in cocktail attire for a night of refined dining and French-inspired ambiance.

A MAGIC MOMENT

Celebrate all things Magic, on and off the court, during an evening inspired by iconic Orlando Magic moments and the wonder of magic itself. Dinner hosts Charlie & Pam Freeman will welcome guests to enjoy a curated menu from Chef Michael Sauer of Eddie V's, paired with wines from Fulldraw Vineyards. Attire is smart casual with sneakers encouraged, blending style and comfort for a night filled with nostalgia, excitement and surprise.



ENCHANTED TABLE

Join us for a night of wine and magic with dinner hosts Rob & Cindy Citrone and Paul & Gina Rice. Drawing inspiration from the rich traditions and artistry of Mexican culture, this joyful evening features tequila toasts, the lively spirit of mariachi, and unforgettable dishes from Chefs Scott Hunnel, Rick Bayless & Kevin Chong thoughtfully paired with exceptional selections from this year's featured vintner, Stonestreet Estate Vineyards. Guests are encouraged to dress in vibrant, festive attire.

CANDLELIGHT. CONVERSATIONS. CULINARY CREATIONS.

John & Carolyn Martin cordially invite you to an unforgettable evening celebrating the art of food and wine. Enjoy a special tasting experience where the finest culinary creations pair with California's most celebrated wines. Savor the luscious Santa Barbara County vintages crafted by award-winning winemakers Greg Brewer and Sonja Magdevski, as well as the outstanding selections from Knights Bridge Winery, presented by owners Jim & Kelley Bailey. Dinner will be prepared by Executive Chef Michael LaDuke of The Capital Grille. Come dressed in a cozy-chic look that's stylish and dressy, from skirts with heels to blazers with dark pants and dress shoes.



Vintner Dinners

AN EVENING IN WONDERLAND

Enter a refined, storybook-inspired world - where wonder meets impeccable craft. Hosted by Magnifica's co-founders, Charles & Stacey Carey, the evening unfolds as a multi-course culinary journey led by Chef Gabriel Massip, Executive Chef of Magnifica; along with Chef Benjamin Patisier, Chef/Owner of La Chabotterie; Chef Cyril Reynaud, former Executive Pastry Chef at multiple three Michelin Star restaurants; and Chef Francois Paille, Chef/Owner of Croissant Gourmet. The evening will be guided by thoughtful storytelling and expertly selected Rudd Estate wines with Master Sommelier George Miliotes. Whimsical cocktail attire encouraged.

A TASTE OF SPAIN

Inspired by the passion and energy of Spain, this evening captures the spirit of Jaleo with dinner influenced by flamenco and tango. Dinner hosts Frank & Beckie Meyer invite guests to dress in red and white cocktail attire. A vibrant menu from Chef Kristoff Anderson of Jaleo, paired with wines from TOR Wines, sets the stage for a night of rhythm, flavor, and celebration.



A PARISIAN AFFAIR

A world of luxury awaits as your dinner hosts, Sal & Brianna Rehmetullah and Faizal & Suneera Madhani, set the stage for high-end dining and couture. Savor thoughtfully prepared dishes by Ômo by Jônt paired with exceptional wines from VGS Chateau Potelle. Dress to impress in elevated cocktail attire.

SAVOR THE MOMENT

Join dinner hosts James & Angela Sehr in a thoughtful ambiance that invites everyone to slow life down and savor delicious dishes crafted by Executive Chef Scott Copeland of The Chapman in a sophisticated, curated setting. Enjoy pairings from Twin Rocks Estate Winery and create lasting memories with friends old and new. Dress is cocktail chic.

AN EVENING IN OLD SAN JUAN

Join your dinner hosts Drs. Amish & Beena Parikh as you step into the vibrant spirit of Old San Juan with an evening inspired by festive flavors, colorful décor, and lively island energy. Guests will enjoy a curated menu from Chef Mario Pagán paired with wines from Somnium, creating a rich and spirited culinary experience. The atmosphere celebrates culture, color, and connection, transporting guests in island-inspired, colorful casual attire to the heart of Puerto Rico.





Wineries & Chefs

STONESTREET ESTATE VINEYARDS FEATURED VINTNER

CHEF FABIO QUARTA FEATURED CHEF

GEORGE MILIOTES FEATURED SOMMELIER

WINERIES

CHEFS



Featured Vintner

STONESTREET ESTATE VINEYARDS

Stonestreet Estate Vineyards is the story of a family's vision to push the boundaries of California winemaking. Founded in 1995 by Jess Stonestreet Jackson and Barbara Banke, the estate is now carried forward by their son Christopher Jackson and his wife Ariel. The middle name "Stonestreet," passed from father to son for three generations, continues to symbolize the family's legacy.

Spanning 5,500 acres high above Alexander Valley in the Mayacamas Mountain Range, Stonestreet is one of the world's most expansive and dynamic mountain vineyards. The estate produces a distinctive collection of single vineyard wines — bold Cabernet Sauvignon, expressive Chardonnay, and vibrant Sauvignon Blanc.



The Jackson family serves as stewards of the land, nurturing vineyards that rise from 400 to 2,400 feet in elevation. This dramatic landscape of peaks, valleys and ledges creates a remarkable range of microclimates. With more soil types than all of France, the mountain lends a striking mineral character to the fruit, while the challenges of high-elevation farming produce smaller, more concentrated berry clusters — the foundation of Stonestreet's unique wines.



Featured Chef

CHEF FABIO QUARTA - FOUR SEASONS

Growing up in Lecce, Puglia, along the sun-drenched coast of Southern Italy, Chef Fabio feels very much at home in Naples, Florida, where he draws inspiration from the region's fresh seafood and local produce. Like so many chefs from Italy, Chef Fabio's culinary journey began in the family kitchen, watching his mother prepare meals and taking part in the cherished annual tradition of making tomato sauce for the season.

Chef Quarta brings two decades of international experience to his role as Executive Chef and a Four Seasons career spanning properties in diverse locations such as Milan, Mauritius, Kuwait, and most



recently Los Cabos. Known for his precision and ingredient-driven philosophy, he also possesses the ability to harmonize diverse culinary teams across multiple outlets while ensuring each offers a unique experience.

His passion for food and hospitality has taken him around the world with Four Seasons, expanding his culinary perspective far beyond his native cuisine through global influences. At Naples Beach Club, a Four Seasons Resort, Chef Quarta brings a deep respect for tradition paired with a modern, worldly sensibility — creating memorable dining experiences rooted in authenticity, freshness and creativity.



Featured Sommelier

GEORGE MILIOTES - WINE BAR GEORGE

As one of 281 Master Sommeliers in the world, George Miliotes is a passionate educator and curator of wines. A firm believer in education and knowledge-sharing, Miliotes continuously studies wine, identifying the most interesting wines through annual trips to wine-growing regions from France to South Africa.

In March 2007, Miliotes became a Master Sommelier, passing a series of rigorous examinations that requires the candidate to identify grape variety, country of origin, district of origin and vintage of wines by taste, sight and aroma alone. From 2002 – 2016, he oversaw all aspects of wine culture for Darden including The Capital Grille and Eddie V's, and was one of the founders of Seasons 52. George led the



development of their award-winning wine lists and educated and motivated service teams about wine in order to deliver exceptional guest experiences.

Miliotes returned to Walt Disney World with the opening of Wine Bar George, the only wine bar in Florida led by a Master Sommelier. At his own celebrated establishment, Miliotes created unique, by-the-glass lists that encourage guests to make adventurous choices. They offer more than 200 wines—available by-the-glass, bottle and ounce. Wine Bar George is proud to have been awarded the title “Best Wine List in the Short List Category” in 2024. Organized by award-winning publication *The World of Fine Wine*, these awards are the most prestigious and rigorous global wine lists awards program.



Wineries

WORLD-CLASS WINES

Savor exceptional wines from world-class wineries, each varietal and style showcasing the true artistry of winemaking. A sampling of participating wineries are featured with more to come.

Chefs

CRAFTING CULINARY MASTERPIECES

Take an unforgettable culinary journey as you enjoy mouthwatering creations prepared by these extraordinary chefs.



Antinori	Freemark Abbey	Memento Mori	Taub ~ Sign of the Dove
Arcanum	Fulldraw Vineyard	Mt. Brave Wines	TOR Wines
Brewer Clifton	Giant Steps	Penner-Ash WV	Twin Rocks Estate Winery
Bricoleur Vineyards	Hartford Court	Rudd Estate	V Wine Cellar
Cambria	Henriot Blanc de Blancs	Sangiacomo Family Wines	Valadorna
Caymus Vineyards	Hess Persson Estates	Siduri Wines	VGS Chateau Potelle
Château Lassègue	Hickinbotham	Sinegal Estate	Vintus Wines
Clementine Carter	Kendall-Jackson Wine	SIRE Estate Wines	Willakenzie Estate
Clos Solène Winery	Knights Bridge Winery	Somnium Wines	
Duckhorn Vineyards	La Crema	Stag's Leap Wine Cellars	
Fisher Vineyards	Matanzas Creek Winery	Stonestreet Estate Vineyards	



CHEF KRIS ANDERSON oversees all aspects of the day-to-day culinary operations at the largest Jaleo restaurant, ensuring the perfect execution of the menu, while highlighting the spirit and flavors of Spain. Chef Anderson started his culinary career in Orlando attending Le Cordon Bleu College of Culinary Arts and working alongside TV personality and restaurateur Chef Emeril Lagasse. In 2018, Chef Anderson joined José Andrés' team and later played an important role in opening the brand's Chicago restaurant in 2021 and 2022 and the brand's fifth Jaleo location in Dubai. Chef Anderson had the opportunity to work alongside Chef José Andrés, introducing Jaleo's famous Spanish cuisine with visitors for the first time. Chef Anderson's most recent venture includes cooking last year's Champions Dinner for Jon Rahm at the Masters Tournament.



CHEF RICK BAYLESS is an award-winning American chef and restaurateur who specializes in traditional Mexican cuisine with modern interpretations. He is widely known for his PBS series "Mexico: One Plate at a Time." Among his various accolades are a Michelin star, the title of Top Chef Masters, and seven James Beard Awards. In 2016, Chef Bayless opened the Mexican restaurant, Frontera Cocina Mexicana at Disney Springs™. Frontera Cocina delights friends, family and food-lovers with exciting flavors and a contemporary Mexican experience. Warm colors, an open kitchen, and a lively atmosphere frame an inviting exploration of the many delights from its kitchen.



CHEF NIKK BURTON was raised in Queens, New York, and has been cooking with a passion since he was in middle school. In 2012, he moved to Orlando to begin a career at Walt Disney World. His tenure there included time at California Grill and as Head Chef at the Boardwalk Resort. Orlando's blossoming food scene has drawn Chef Burton to join the downtown culinary community at the helm of The Monroe as Executive Chef. His fun yet familiar food flavors are a natural fit for The Monroe.



CHEF RAY COMISKEY is Vice President, Corporate Executive Chef at Seasons 52 and Bahama Breeze. Chef Comiskey has spent more than 30 years crafting unparalleled experiences centered around food and beverages. His culinary journey began during a high school vocational course, where he actively contributed to the operations of a local restaurant, ascending to the role of kitchen supervisor upon graduation. Chef Comiskey obtained an associate's degree from The Culinary Institute of America in New York and a bachelor's degree in Hotel and Restaurant Management from Johnson & Wales University. He has served as Corporate Executive Chef for Morton's in Chicago, Executive Chef Partner for The Capital Grille in Kansas City for 14 years, and Vice President, Corporate Executive Chef for Eddie V's for 10 years.



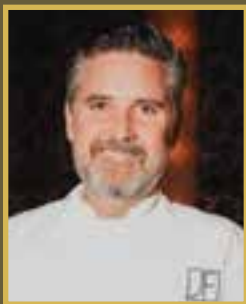
CHEF MICHAEL COOPER began his culinary journey at 14 years old, working for a small Jewish deli, and has worked in restaurants since. He attended the University of Florida with a focus in applied mathematics, before opening several neighborhood restaurants in Orlando. In 2012, he joined the Luma on Park team as Garde Manger and worked his way to Chef de Cuisine in 2016. His distinguished culinary style has had a memorable impact on the culinary growth of Orlando; Chef Cooper's experience in Michelin-starred restaurants of New York, Chicago and Washington, D.C. are evident in every dish he prepares. "I'm a firm believer in that simple, strong technique with clean flavors trumps fancy ingredients and preparation every time," he says of his own culinary style. Cooper joined The Osprey team in 2020 as Executive Chef and, in 2024, accepted the role of Chef/Partner.



CHEF SCOTT COPELAND is the Executive Chef of The Chapman, bringing decades of culinary leadership and a passion for thoughtful, ingredient-driven cooking. His love for the kitchen began early, learning traditional Greek dishes alongside his grandmother. He went on to graduate from Baltimore Culinary College in 1991. Scott's career has taken him through acclaimed kitchens including Walt Disney World—where he was part of the opening team at California Grill and first worked with Chef Cliff Pleau; and New York City's legendary '21 Club. Back in Orlando, he led chef-driven concepts as Chef de Cuisine at K Restaurant & Wine Bar, served as Executive Chef at Antonio's La Fiamma, and was invited to cook at the James Beard House in NYC. He later became Chef/Owner of Artisan's Table and continued developing talent and operations across Central Florida.



CHEF MATTHEW EILER is Chef de Cuisine at Disney's BoardWalk Inn with over 20 years of experience in Michelin Star, Forbes Five Star, and AAA Five Diamond kitchens including The French Laundry, Per Se, and Montage at Palmetto Bluff. At Walt Disney World, Chef Matthew blossomed as a vital member of the culinary team at Victoria & Albert's at Disney's Grand Floridian Resort & Spa, under the leadership of Chef Scott Hunnel. Today, Matthew showcases his passion for New American cuisine with classical influences on the seasonally driven menu at Flying Fish at Disney's BoardWalk.



CHEF JOHN FRASER is the Michelin-recognized Chef and Partner of JF Restaurants, an award-winning hospitality group known for its imaginative fine dining concepts and elevated neighborhood dining. Throughout his career, he has garnered numerous accolades, including eight consecutive Michelin Stars at Dovetail, a Michelin Star at the acclaimed restaurant NIX, and most recently, a Michelin Star and the prestigious Service Award at Lilac. His restaurants have also earned critical acclaim from *The New York Times*, with three-star reviews for both Dovetail and 701 West, and top national rankings for IRIS and Ardor from *Esquire* and *TimeOut*. Fraser's current concepts include restaurants in New York and Tampa. His newest, Obvio, opened in 2025, in partnership with Santa Cruz Co.



CHEF MATTHEW GALLAGHER is Vice President, Corporate Executive Chef at Yard House. He leads all culinary efforts in the research, development and ongoing evolution for the brand's restaurants. Chef Gallagher joined Darden in 2010 as Executive Chef for The Capital Grille, and was promoted to Director of Culinary Deployment and Operations, managing menu deployment for six Darden brands. Prior to Darden, Chef Gallagher worked in locally inspired independent restaurants in New England. He also staged in Michelin and AA-rated hotels and restaurants in England and Germany. Gallagher earned his Culinary and MBA degrees from Johnson & Wales University.



CHEF SCOTT HUNNEL is Walt Disney World's Culinary Director and is responsible for transforming Victoria & Albert's restaurant into the crown jewel of Disney's Grand Floridian Resort & Spa. Victoria & Albert's is one of only 26 restaurants in the country to receive both the AAA Five-Diamond Award and the coveted *Forbes Travel Guide* Five-Star Award. Certified by the American Culinary Federation and with more than 40 years in the industry, Hunnel was a James Beard nominee for "Best Chef in the South" for several years and was named *Santé* magazine's "Culinary Professional of the Year." In 2011, Chef Hunnel teamed up with Chef Arnaud Lallement to create Remy, the adults-only, French-inspired fine dining experience for Disney Cruise Line.



CHEF MICHAEL LADUKE is Vice President, Corporate Executive Chef at The Capital Grille and Eddie V's. He oversees the menu development and other culinary operations for the brands' restaurants that are renowned for serving fresh seafood, luxury steaks and indulgent dining experiences. Chef LaDuke is a 30-year veteran of the food industry with key roles at Disney's restaurant entities. He has had multiple national television appearances, including hosting "The Next Food Network Star" with Bobby Flay and Michael Symon, as well as judging Chef Morimoto on "Iron Chef America." LaDuke was recognized as Central Florida "Chef of the Year" by *Restaurant Forum* magazine for his menu improvements to the Brown Derby Restaurant at Disney's Hollywood Studios and was named to the "Premier Chefs of America" list in 1996.



CHEF LORDFER LALICON leads Kaya in Orlando's Mills 50 district, a restaurant that has redefined Filipino fine dining through regenerative sourcing and ancestral flavors. Under his leadership, Kaya became Florida's first Michelin Green Star awardee, a 2024 James Beard New Restaurant finalist and a 2025 James Beard Semifinalist. He integrates closed-loop systems into his operations by growing calamansi, sweet potato leaves, and other staples on-site and by forging direct partnerships with regional farmers. His cuisine is a love letter to Filipino heritage, sustainability, and the belief that flavor and ethics must share the same plate.



CHEF KEVIN LARSEN brings 21 years of passion, precision and soul-driven cooking to AVA MediterrAegean Winter Park, where Mediterranean tradition meets modern expression. Chef Larsen's cuisine reflects a deep respect for culture, family and shared experiences around the table. His journey began early at the Technology Center of DuPage (TCD) in Illinois, where he trained in culinary arts during high school and rose to become a ProStart Regional and National Champion, earning the title of "Teen Iron Chef" at just 17 years old. Chef Larsen went on to work under some of the industry's most respected names, and was a part of the team that earned back-to-back Michelin Stars in 2012 and 2013 for The Lobby Restaurant and Avenues at The Peninsula Hotel Chicago.



CHEF WENDY LOPEZ is Chef Partner at Reyes Mezcaleria and was born in Michoacán, Mexico. She came to Florida in 1998 and studied at Le Cordon Bleu. In 2018, Lopez became Executive Chef at Reyes Mezcaleria where she was able to return to her Mexican culinary roots. Lopez is a continued advocate of the Orlando culinary community by supporting externship and mentorship programs with aspiring chefs. Lopez has made multiple appearances on The Food Network and has been recognized as Best Chef and Critic's Choice in *Orlando Magazine* and *Orlando Sentinel*. Beyond the kitchen, she is passionate about inspiring the next generation of chefs. As a chef ambassador with Edible Education Experience, a grassroots program focused on garden-to-kitchen experiences, she teaches children how to transform ingredients into culinary magic.



CHEF GABRIEL MASSIP channels the soul of French terroir into his craft, sculpting bold flavor through global experience. Now shaping the culinary identity of Magnifica's luxury platform, he brings together classical discipline and intuitive innovation. A graduate of Lycée Hélène Boucher, Gabriel's early years were shaped in Michelin-starred kitchens across France and Australia, with a formative tenure under Jean-Georges Vongerichten at Lagoon at The St. Regis Bora Bora. From there, he refined his voice in New York with Daniel Boulud and ultimately at Capa, Four Seasons Orlando—where he earned a Michelin star. His menus pair technical rigor with sensory elegance, shaped by years of travel and a reverence for product integrity.



CHEF MARIO PAGÁN received his formal education at the prestigious Johnson & Wales University. After purchasing Chayote from his mentor, Chef Pagán then went on to open Lemongrass Pan-Asian Latino and Laurel Kitchen Art Bar. He is currently the owner and culinary mastermind behind five of Puerto Rico's most esteemed restaurants. He also serves as the Culinary Director at the Dorado Beach Resort & Golf Club. In October 2023, Chef Pagán opened Chayote Barrio Kitchen, in Winter Park. Chef Pagán's philosophy centers on respecting ingredients and promoting sustainability, which earned him a place in the James Beard Foundation's State Department Culinary Diplomacy Chefs Partnership. One of his most significant collaborations has been with Chef José Andrés, raising awareness and support for World Central Kitchen and Chefs For Puerto Rico.



CHEFS JAMES & JULIE PETRAKIS both grew up in Winter Park, and met while studying at the acclaimed Culinary Institute of America in Hyde Park, New York. Today, James and Julie are culinary leaders spearheading Orlando's burgeoning food movement with multiple award-winning concepts in Orlando, including The Ravenous Pig, Cask & Larder and The Polite Pig. Their newest venture is The Ravenous Pig Brewing Company, a 3,000-square foot facility that produces namesake brews. They have both been recognized as semi-finalists by the James Beard Foundation for "Best Chef: South" for several consecutive years and "Outstanding Restaurateurs" in 2019. They are also authors of "The Ravenous Pig: Seasons of Florida" cookbook.



CHEF MICHAEL SAUER is an accomplished culinary leader serving as Executive Chef at Eddie V's Prime Seafood in Orlando, where he brings decades of fine-dining experience to one of the brand's flagship locations. With a career that began in entry-level kitchen roles and progressed through leadership positions, Michael has developed deep expertise in upscale steak and seafood concepts. His background includes executive culinary roles across premier Darden Restaurant brands, including Eddie V's, The Capital Grille, and The Capital Burger. Known for his commitment to quality, precision, and team development, Michael plays a key role in delivering the elevated dining experience Eddie V's is known for — pairing impeccably prepared cuisine with consistency, hospitality and excellence.



CHEF TRACEY SHEPOS CENAMI grew up in a family that was always cooking, which inspired her path from at-home amateur to award-winning cookbook author. Before joining the Kendall-Jackson team in 2012, Chef Shepos Cenami worked for eight years as the executive chef for Stark Reality Restaurants. During her tenure there, she helped to open five restaurants and create a catering department. Chef Shepos Cenami is a vital member of the culinary team, specializing in wine country cuisine and artisanal cheeses. Her recipes have been published in magazines and newspapers, as well as the award-winning SEASON cookbook. She regularly competes on the Food Network against some of the country's top chefs — including Bobby Flay, Alex Guarnaschelli and Crista Luedtke — and is a three-time winner of Guy's Grocery Games.



CHEF HUY TIN was born and raised in Orlando and his culinary influence stems from his father, also a chef, who led multiple kitchens including the central kitchen of Orlando's late theme park "Splendid China." Starting in 2004, he began working in restaurants and was exposed to a variety of cuisines including Japanese, Chinese, American, Thai and Brazilian. In 2012, he joined the team at Seito Baldwin Park, eventually earning the title of Executive Chef Partner of the Baldwin Park team. Chef Huy's playful yet refined menu showcases his extensive culinary background and has earned him citywide acclaim, including Best Japanese (2020), Best Sushi (2020 - 2024), and Best Chef (2020, 2024) Reader's Choice awards of Orlando Magazine and Best Sushi of *Orlando Weekly's* "Best of Orlando" awards.



ÔMO BY JÔNT brings a refined yet approachable dining experience to Orlando, blending thoughtful hospitality with bold, globally inspired flavors. Rooted in creativity and precision, Ômo offers a menu that celebrates seasonal ingredients, expertly crafted dishes and an atmosphere designed for connection and discovery. Whether gathering for an intimate dinner or a lively night out, guests can expect elevated cuisine, attentive service and a sense of place that feels both sophisticated and welcoming.







Auction

LIVE AUCTION PRESENTED BY  City National Bank

BEN FERDINAND, AUCTIONEER

E-AUCTION SAMPLING

1



Vertical Magic in Calistoga with Somnium Wine & a Collection of Magnums

Three couples will enjoy an exclusive vertical tasting experience of Somnium Wine's Estate Cabernet Sauvignons at the winery's 26-acre estate on Crystal Springs, Napa Valley's newest AVA. Set in the historic town of Calistoga, this intimate tasting offers rare insight into the evolution of Somnium's Estate Cabernets and the distinctive terroir of the Crystal Springs AVA. This special experience is further elevated with the inclusion of an etched 6-liter bottle signed by Danica Patrick, making this lot a standout offering for collectors and wine enthusiasts alike. In addition, this lot includes the full collection of magnums showcased during player introductions. Guests will enjoy an exceptional selection of wines from a variety of vintners featured at this year's festival. A complete list of included magnums can be found on the insert in your catalog.



EXPERIENCE FOR SIX GUESTS INCLUDES:

- Vertical tasting of Somnium Wine Estate Cabernet Sauvignons at Somnium Wine's 26-acre estate on Crystal Springs
- Etched 6-liter bottle signed by Danica Patrick
- Full collection of magnums showcased during player introductions from participating vintners featured at this year's festival

Air travel and hotel accommodations are not included.

2



Winemaker Weekend with VGS Chateau Potelle

Offered exclusively at the Orlando Wine Festival & Auction, the VGS Winemaker Weekend grants unparalleled access to the inner circle of Napa Valley winemaking. Hosted by Jean-Noël and the VGS Winemaking Team, this private, immersive experience places you at the blending table—where great wines are shaped and decisions are made. Taking place May 1-3, 2026, spend three refined days working directly from select barrel samples of Cabernet Sauvignon, Cabernet Franc, Petit Verdot and Malbec, learning how master winemakers craft balance, structure and elegance—then applying that knowledge to create a wine that is distinctly your own.



EXPERIENCE FOR TWO GUESTS INCLUDES:

- Access to VGS Winemaker Weekend on May 1-3, 2026
- Friday night welcome reception and dinner with exceptional wines
- Saturday hands-on blending masterclass to create your own personal wine
- Saturday wine country lunch featuring Napa Valley cuisine
- Saturday celebration dinner showcasing your custom blend
- Sunday French-inspired brunch
- Exclusive access and curated entertainment
- Rare opportunity not available to the public
- \$1,000 Delta Airlines voucher
- Two-night stay at a Napa Valley hotel

Ground transportation is not included.

3



Fly Away with the Magic

Your first-class getaway starts with a private flight on the Orlando Magic team plane for you and one guest. Upon arrival, you'll head to the team hotel, where you will enjoy a two-night stay. During your stay, you will experience the NBA lifestyle, dining at a gourmet restaurant and sitting in VIP seats at an Orlando Magic away game. Additionally, join our auctioneer Ben Ferdinand for an unforgettable evening of wine and food. Ferdinand, who has more than 32 years of experience in the fine and rare wine auction space, has sold well over a billion dollars of wine and consumed his fair share along the way. Ben is always thrilled to share some top Old World wines and stories to make for a memorable evening for all. Experience the ultimate in luxury on this unforgettable, five-star city escape.



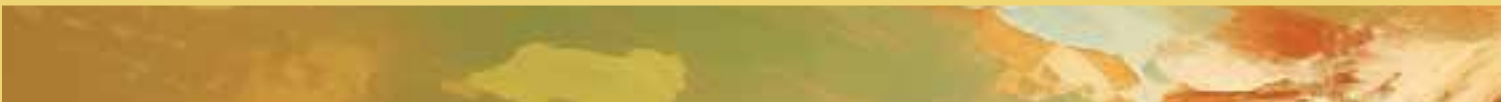
EXPERIENCE FOR TWO GUESTS INCLUDES:

- One-way flight on the Orlando Magic private team plane
- \$1,000 Delta Airlines voucher provided for the other leg of the trip
- Car service to and from the airport
- Two-night stay at the Orlando Magic team hotel
- VIP tickets to an Orlando Magic away game during the 2026-27 season
- Private wine and culinary evening with auctioneer, Ben Ferdinand

Mutually agreed upon date to be selected based on the 2026-27 Orlando Magic schedule.
Travel details subject to change.



\$50,000





can ignite opportunity for foster youth who are striving to rise above disrupted schooling and the weight of childhood trauma. Your support gives organizations like the Foundation for Foster Children the tools, guidance, and encouragement to help them stay grounded, succeed academically and move toward graduation with genuine hope. This gift helps them shape a future defined not by their past, but by their limitless potential.

4



A Tradition Unlike Any Other

Imagine stepping into a golfer's paradise as you drive down the legendary Magnolia Lane to witness the 2026 Masters Tournament at the iconic Augusta National Golf Club. On Saturday, you'll have the opportunity to walk the hallowed grounds and watch the world's greatest players navigate the legendary Amen Corner, where championships are made and hearts are broken. This once-in-a-lifetime experience is even more extraordinary as you enjoy the day alongside Orlando Magic executives, offering exclusive insights and camaraderie as you take in the breathtaking beauty and intense competition that only Augusta can deliver. After an unforgettable day immersed in the tradition and thrill of the Masters, travel back to Orlando in style and comfort aboard a private flight. Relax, reflect and relive the highlights of this remarkable day as you soar above the clouds.



This package promises a bucket-list experience combining luxury, tradition and unparalleled access to one of golf's most revered events. Don't miss your chance to create memories that will last a lifetime.

EXPERIENCE FOR TWO GUESTS INCLUDES:

- Admission on Saturday, April 11, to the 2026 Masters Tournament in Augusta, Georgia
- Private air travel to Augusta, Georgia, and back to Orlando, Florida, on Saturday, April 11
- Two-night hotel stay in Orlando, Florida, April 10–12, 2026
- Ground transportation in Augusta