

Jamie Oliver

Jamie Oliver is a phenomenon in the world of food. One of the world's best-loved television personalities and one of Britain's most famous exports, Jamie has had huge success with a number of television series, including The Naked Chef (BBC), Jamie's Kitchen, Jamie's School Dinners, Jamie's Great Italian Escape, Jamie's 30 Minute Meals, and the Emmy Award-winning Jamie's Food Revolution (ABC).

Jamie has inspired people around the globe to spend more time cooking delicious food from fresh ingredients – and even start growing their own food! His programs have now been broadcast in more than 100 countries including the US, Australia, South Africa, Brazil, Japan and Iceland. His cookbooks are international bestsellers, having been translated into more than 30 languages. His 2010 book, Jamie's 30 Minute Meals, became Jamie's first book to sell more than one million copies in the UK, as well as the fastest-selling non-fiction book since records began.

The high street restaurant collection Jamie's Italian is hugely popular throughout the UK. Jamie's restaurants also include Barbecoa in London; the Union Jacks collection in partnership with US chef Chris Bianco, and Jamie's Diner with artist Jay Jay Burridge.

Jamie lives in London and Essex with his wife, Jools and his kids, Poppy, Daisy, Petal and Buddy.

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DEVINLY™ DECADENCE AT SOLARIUM BISTRO

Media personality, healthy comfort food chef, weight loss expert, and New York Times bestselling author, Devin Alexander, is the chef of NBC's The Biggest Loser, host of America's Chefs on Tour on PBS, and author of eight cookbooks including The Biggest Loser Cookbook series.

Devin's unique approach to healthy cooking and her motivational personal story have landed her appearances on more weight loss and fitness shows than any other food expert or nutritionist in America. Devin has shared her secrets for unbelievably decadent, yet healthy foods through frequent appearances on The Today Show, Good Morning America, Dr. Oz, Dr. Phil, The View, and others, as well as through more than 500 magazine features including Prevention, Men's Health and Shape.

Having maintained her 70-pound weight loss for close to 20 years, she lives and eats her message: you don't have to deprive yourself to be fit and healthy. For more information: www.devinalexander.com.

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MICHAEL SCHWARTZ

James Beard Award-winning chef Michael Schwartz is the chef/owner of Miami-based Genuine Hospitality Group, where he has shared his passion for where food comes from since the 2006 debut of his flagship restaurant, Michael's Genuine Food & Drink. His culinary approach to serving cuisine that is homemade and straightforward, with an emphasis on fresh, local ingredients, has been recognized by his peers and the diners that flock to his restaurants for his commitment to community and responsible, seasonal food sourcing.

Michael's approach is simple, as he believes that the secret to good food is... good food. Menus change daily because they start with what's in season from nearby farmers, fishermen, and ranchers, from house-cured heritage meats and homemade seasonal fruit jams to wood-fired whole local fish and colorful salads. In 2012, Michael introduced his own craft beer, Michael's Genuine Home Brew[®], an American Ale brewed with Florida-grown brown rice and sugarcane.

Michael's recipes and restaurants have been covered by The New York Times, The Wall Street Journal, Food & Wine, Travel + Leisure, TODAY Show, CBS Early Show, and more.

Michael Schwartz began his career in Philadelphia, and earned his culinary chops in kitchens from Los Angeles to New York City, until settling in Miami in the early 1990s. He currently resides in Miami Beach with his wife Tamara and three children, Ella, Lulu, and Harry.

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