



# **A Miami Reverie from Michelle Bernstein**

**Icebox Fried Chicken  
for the Table**

**Shrimp and Sweet Potato  
Ceviche**

**Braised Oxtail Stew  
with Gnocchi**

**Banana Tres Leches Tian**

***2010 SOUTHERN FOODWAYS SYMPOSIUM  
THE GLOBAL SOUTH***



## **VIKING RANGE LUNCHEON OCTOBER 23, 2010**

Michelle Bernstein is chef and co-owner, with husband David Martinez, of the restaurants Michy's and Senora Martinez, both in Miami. Born in Florida to a family of Argentine and Jewish ancestry, raised in Miami, Michelle won the 2007 James Beard Award for Best Chef: South.

In January of this year, Michelle, who is the author of *Cuisine a Latina*, attended the annual SFA's annual Taste of the South event at Blackberry Farm. At table, she asked a number of intriguing questions, including, *Is Miami part of the South? Or, Is Miami part of the Caribbean? And, Am I part of the South?*

To explore those questions, Michelle agreed, while still seated at table at Blackberry Farm, to be this year's Viking Range Guest Chef.

By many traditional measures, Michelle is a Southerner. She went to college at Emory University and Georgia State University, both in Atlanta. At Michy's, she often serves a Wednesday night special of fried chicken. And she can cite chapter and verse on the difference between polenta and grits.

But such measures are relatively simplistic. Better to engage her in conversation over the course of the weekend and talk of place and people. Better still, take your seat at the SFA table, piled high with Michelle's trademark cookery, and ponder the stories she tells about how sweet potatoes are integral to Ecuadorian ceviche, and how, in Argentina, teeny-tiny gnocchi, served with a dollar bill under the plate, are good luck talismans, worthy of comparison to New Years Day black-eyed peas.