



Alex Guarnaschelli Looking Forward to the 2014 SOBEWFF

The chef will be serving two dinners during the South Beach Wine & Food Festival

Chef Alex Guarnaschelli has been a Food Network mainstay for years, from hosting her own show (*Alex's Day Off*) to winning *The Next Iron Chef* being a frequent judge on *Chopped*. But she happens to have one of the [most impressive resumes](#) in the business and is currently at the helm at [The Darby](#) and two locations of [Butter](#) in New York City, and at the upcoming [South Beach Wine & Food Festival](#) (February 20-23), she'll be hosting a cooking demo, a book signing, and two delicious-sounding dinners

The first dinner, [Bella Cucina](#), will be held on February 20 at [MC Kitchen](#) in the Design District. She'll be joining the restaurant's chef Dena Marino, and they'll be preparing a traditional Italian family dinner inspired by dishes from her recently released cookbook 'Old-School Comfort Food: The Way I Learned to Cook.'

More on Alex Guarnaschelli

- [Chef Guarnaschelli's Whole Duck with Green Peppercorn Glaze Recipe](#)
- [Next Iron Chef Contestants Alex Guarnaschelli and Marcus Samuelsson Dish on Season 4](#)
- ['Chopped' Judge Alex Guarnaschelli on Summer Cooking and Desserts](#)

For the second, she'll be joined by renowned chef Alfred Portale of New York's [Gotham Bar and Grill](#) and chef Matthew Kenney of L.A.'s M.A.K.E. to present a completely [vegetarian dinner](#) at The Space Miami. Portale is also the author of the vegetarian recipe journal 'Greenmarket to Gotham,' and Kenney is renowned for his raw vegan cuisine.

"I'm really excited about this dinner," Guarnaschelli told us. "Alfred and I are both vegetable-oriented, and we go to the Union Square Greenmarket all the time, so it really doesn't feel like much of a stretch for us."

As for vegetarian cooking in general, Guarnaschelli believes that we're entering a golden age of restaurants embracing the potential of vegetables. "The era of slapping together a bunch of vegetables if a vegan comes through your doors is coming to an end," she added.

