



Henry Delgado

General Manager
Miami Beach

Henry began his hospitality career in the hotel industry in New York City holding positions at the Carlyle Hotel, HK Hotel, Morgan Hotel and Penn Club. He later accepted a job as resident manager at Doral Hotels in New York.

Henry decided that in order to go down the career path he wanted, he needed to go to college. He graduated with a Bachelor in Business Administration from Florida International University. After graduation he was offered a position at Smith & Wollensky Miami Beach. He loved the restaurant business immediately and knew that it was his calling. Henry's passion shined and he was promoted to the General Manger in 2007. He gladly accepted the position and continues to enjoy the breathtaking view from his "office".

In addition to his duties as General Manager of the Miami Beach location, Henry is an active board member of the Florida Restaurant & Lodging Association where he serves as Vice President of Restaurants and is also a member of the Greater Miami & the Beaches Hotel Association. In addition he served on the Pillar Board for the Miami Beach Chamber of Commerce.

Henry has been involved as part of the planning committee for the Miami Wine Festival sponsored by the United Way. He loves that he is able to support the United Way with skills he has learned in the hospitality industry over the past 25 years.

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Dana Brizee

Executive Chef
Miami Beach

Growing up in Idaho, Chef Dana concluded early on that helping his mom cook was a far better choice of chores than cleaning up after all his brothers and sisters. But little did he know then that those hours in the kitchen would later be the beginning of an exciting and rewarding career.

In 1984, Chef Dana graduated with honors from the Culinary Institute of New York. That year, his first apprenticeship was with the River Café in Brooklyn. Two years later, his next apprenticeship—giving him a well-rounded and international perspective—was in Vonnas, France, at the renowned George Blanc Restaurant.

By 1990, he was back in the United States. This time he had earned the title of Executive Chef at The Brickell Club in Miami, Florida, a restaurant rated three stars by the Miami Herald.

That experience poised Chef Dana for further honors as Executive Chef of the South Pointe Seafood House. Under Chef Dana's direction, the restaurant was voted "the Best Seafood Restaurant in Miami" by the Miami New Times, as well as featured by notable writer Dave Barry in an article titled "Chef Dana: A guy from Idaho who can cook."

After spending five years at South Pointe, Chef Dana was recruited by Smith & Wollensky to serve as its Executive Sous Chef and open its then-new Miami Beach location in 1997. Today, he serves at the Executive Chef and continues to delight customers (including basketball hero Shaquille O'Neal who "taught" him the correct way to make a PB&J) with his inventive presentations and emphasis on fresh, flavorful food that excites the palate.

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