

PALATE

&

PALETTE

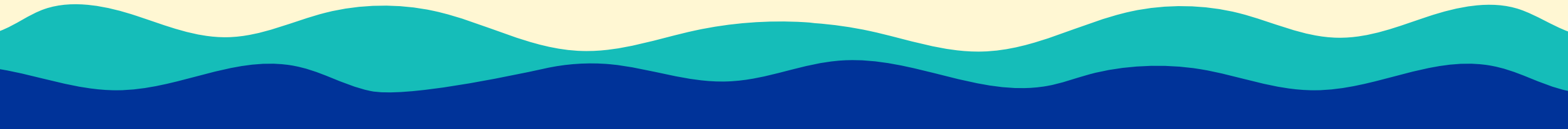


# Palate & Palette

Platform by James Beard Foundation. July 16, 2025 – New York City

We invited four esteemed chefs from the destination to showcase their talents in Manhattan and give New York City media and content creators a firsthand taste of what sets the region's culinary scene apart.

We paired each chef with four of the area's incredible museums to draw inspiration for their dishes and show the seamless symmetry of art & craft to highlight the full cultural experience you can have in St. Pete-Clearwater.



# The Four Chefs. The Four Museums.

- Chef **Christopher Artrip** – The Black Pearl
  - Museum of the American Arts and Crafts Movement
- Chef **Rob Reinsmith** – Wild Child / Slim Charmer
  - Chihuly Collection
- Chef **David Reyes** – St. Pete Distillery
  - The Dalí Museum
- Chef **Nick Ocando** – Allelo / Juno & The Peacock
  - Museum of Fine Arts





# Top Tier Media

Our agency, MMGY PR, secured 45 attendees, including prominent food influencers and media from an array of premier publications such as:

People Magazine  
AFAR  
Forbes  
Dotdash Meredith  
Bustle  
New York Live





# Very Positive Reactions



*"Thank you again for inviting me to such a memorable evening with Visit St. Pete Clearwater. I truly enjoyed the immersive culinary experience and the thoughtful storytelling behind each course. The conversations at the event reminded me just how much St. Pete has to offer—not just in food, but in culture, community, and creativity."*

**- Martina McFarlane, @theexcursiondoctor**

*"We truly enjoyed the incredible dishes and the storytelling behind the local art scene—such a thoughtful and unique way to showcase the destination. I've always had a soft spot for St. Petersburg and would love the chance to visit again."*

**- Gosia Brzostowski, @glamofnyc**

# And Social Chatter



# Tangible Results

So far...

- **45** Attendees
- **41** Social Posts
- More than **1,200,000** Impressions



# Food & Wine Shout Out

Just five days after the event, Food & Wine spotlighted St. Petersburg as one of the up-and-coming food cities in the U.S.

The piece positions St. Petersburg as an emerging culinary destination, highlighting its recent expansion into the MICHELIN Guide of Florida and the diverse cuisine that is offered throughout.

Mentioning partners such as IL Ritorno, Sushi Sho Rexley, The Tides Market, Fortu, Pipo's, Sid's Caribbean Grill, The Floribbean, Wild Child and Slim Charmer.

## FOOD & WINE

### These 8 Under-The-Radar Destinations Are America's Next Great Food Cities

Pack your bags and an appetite.

03  
of 08

St. Petersburg, Florida



Credit: Courtesy of Wild Child

Situated on Florida's Gulf Coast, the Sunshine City's culinary scene gets a boost from unfettered access to fresh seafood. The city is home to several Michelin recommended restaurants featured in the Florida guide, including, including modern [Italian Il Ritorno](#), omakase [Sushi Sho Rexley](#), the French-influenced Asian [Fortu](#), and [The Tides Market](#), a casual restaurant-retail hybrid serving the fresh catch. Sample the city's buzzy cocktail scene at the pink-hued [Wild Child](#) bistro and bar, and its new sister spot [Slim Charmer](#). St. Pete's food scene also benefits from Caribbean influences, taste them at long-standing [Pipo's Cuban Cafe](#), [Sid's Caribbean Grill](#), serving staples like Jamaican beef patties and goat curry, or [The Floribbean](#) for fast casual Caribbean fusion paired with island-brewed beers.

# More To Come

This was the first event with the James Beard Foundation. We will also take part in two 'Taste America' culinary series events:

**Philadelphia – Feb 2026**

**New York City – March 2026**

The tasting events feature an assortment of local Chefs as well as sponsors/partners with a total of 400 attendees consisting of consumers, media and James Beard reps.





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